

Kansas Department of Agriculture
Division of Food Safety and Lodging
 1320 Research Park Drive, Manhattan, KS 66502
 (office) 785-564-6767 (fax) 785-564-6779

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 5/9/2013 **Business ID:** 74363FE
Business: RICKE'S HOMETOWN FOODS

Inspection: 07002413
Store ID:
Phone: 6202547913
Inspector: KDA07
Reason: 12 Expired License
Results: No Follow-up

202 N MAIN ST
 ATTICA, KS 67009

Time In / Time Out

| Date | In | Out | Insp | Travel | Total | Mileage | Notes: |
|---------------|----------|----------|------|--------|-------|---------|--------|
| 05/09/13 | 09:45 AM | 11:30 AM | 1:45 | 1:15 | 3:00 | 0 | |
| Total: | | | 1:45 | 1:15 | 3:00 | 0 | |

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Sent Notification To _____ Lic. Insp. Yes
 Priority(P) Violations 2 Priority foundation(Pf) Violations 0 Left App. Yes Lic. Approved Yes
 Certified Manager on Staff .. Certified Manager Present .. Address Verified p

INSPECTION INFORMATION

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.
 Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.
 Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

PLEASE CALL (785) 296-5600 OR VISIT www.ksda.gov/food_safety/ IF YOU HAVE ANY QUESTIONS.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

| Demonstration of Knowledge | Y | N | O | A | C | R |
|---|----|----|----|----|----|----|
| 1. Certification by accredited program, compliance with Code, or correct responses. | .. | .. | p | .. | .. | .. |
| Employee Health | Y | N | O | A | C | R |
| 2. Management awareness; policy present. | .. | .. | p | .. | .. | .. |
| 3. Proper use of reporting, restriction and exclusion. | .. | .. | p | .. | .. | .. |
| Good Hygienic Practices | Y | N | O | A | C | R |
| 4. Proper eating, tasting, drinking, or tobacco use | p | .. | .. | .. | .. | .. |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

| Good Hygienic Practices | Y | N | O | A | C | R |
|---|----|----|----|----|----|----|
| 5. No discharge from eyes, nose and mouth. | p | .. | .. | .. | .. | .. |
| Preventing Contamination by Hands | Y | N | O | A | C | R |
| 6. Hands clean and properly washed. | .. | .. | p | .. | .. | .. |
| 7. No bare hand contact with RTE foods or approved alternate method properly followed. | .. | .. | p | .. | .. | .. |
| 8. Adequate handwashing facilities supplied and accessible. | p | .. | .. | .. | .. | .. |
| Approved Source | Y | N | O | A | C | R |
| 9. Food obtained from approved source. | p | .. | .. | .. | .. | .. |
| 10. Food received at proper temperature. | .. | .. | p | .. | .. | .. |
| 11. Food in good condition, safe and unadulterated. | p | .. | .. | .. | .. | .. |
| 12. Required records available: shellstock tags, parasite destruction. | .. | .. | p | .. | .. | .. |
| Protection from Contamination | Y | N | O | A | C | R |
| 13. Food separated and protected. | .. | p | .. | .. | p | .. |
| <i>Fail Notes</i> 3-302.11(A)(1)(a) <i>P - Separation-Raw & raw RTE food [In walk in cooler raw eggs in nonleaking carton stored over ready to eat apples COS-Corrected on site owner relocated eggs]</i> | | | | | | |
| 14. Food-contact surfaces: cleaned and sanitized. | p | .. | .. | .. | .. | .. |
| 15. Proper disposition of returned, previously served, reconditioned and unsafe food. | p | .. | .. | .. | .. | .. |
| Potentially Hazardous Food Time/Temperature | Y | N | O | A | C | R |
| 16. Proper cooking time and temperatures. | .. | .. | p | .. | .. | .. |
| 17. Proper reheating procedures for hot holding. | .. | .. | p | .. | .. | .. |
| 18. Proper cooling time and temperatures. | .. | .. | p | .. | .. | .. |
| 19. Proper hot holding temperatures. | .. | .. | p | .. | .. | .. |
| 20. Proper cold holding temperatures. | .. | p | .. | .. | p | .. |
| <i>This item has Notes. See Footnote 1 at end of questionnaire.</i> | | | | | | |
| <i>Fail Notes</i> 3-501.16(A)(2)(a) <i>P - PHF Cold Holding-<41°F [Lettuce in display cooler at east end of store 54, 53, COS- Owner placed lettuce in walk in freezer to chill to below 41 and remaining foods relocated to cooler parts of walk in cooler with 41.8 ambient air temperature, VD]</i> | | | | | | |
| 21. Proper date marking and disposition. | p | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 2 at end of questionnaire.</i> | | | | | | |
| 22. Time as a public health control: procedures and record. | .. | .. | p | .. | .. | .. |
| Consumer Advisory | Y | N | O | A | C | R |
| 23. Consumer advisory provided for raw or undercooked foods. | .. | .. | p | .. | .. | .. |
| Highly Susceptible Populations | Y | N | O | A | C | R |
| 24. Pasteurized foods used; prohibited foods not offered. | .. | .. | p | .. | .. | .. |
| Chemical | Y | N | O | A | C | R |
| 25. Food additives: approved and properly used. | .. | .. | p | .. | .. | .. |
| 26. Toxic substances properly identified, stored and used. | p | .. | .. | .. | .. | .. |
| Conformance with Approved Procedures | Y | N | O | A | C | R |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

| Conformance with Approved Procedures | Y | N | O | A | C | R |
|---|----|----|----|---|----|----|
| 27. Compliance with variance, specialized process and HACCP plan. | .. | .. | .. | p | .. | .. |

GOOD RETAIL PRACTICES

| Safe Food and Water | Y | N | O | A | C | R |
|---|----|----|----|----|----|----|
| 28. Pasteurized eggs used where required. | .. | .. | p | .. | .. | .. |
| 29. Water and ice from approved source. | p | .. | .. | .. | .. | .. |
| 30. Variance obtained for specialized processing methods. | .. | .. | .. | p | .. | .. |

| Food Temperature Control | Y | N | O | A | C | R |
|--|---|----|----|----|----|----|
| 31. Proper cooling methods used; adequate equipment for temperature control. | p | .. | .. | .. | .. | .. |
| 32. Plant food properly cooked for hot holding. | p | .. | .. | .. | .. | .. |
| 33. Approved thawing methods used. | p | .. | .. | .. | .. | .. |
| 34. Thermometers provided and accurate. | p | .. | .. | .. | .. | .. |

This item has Notes. See Footnote 3 at end of questionnaire.

| Food Identification | Y | N | O | A | C | R |
|--|---|----|----|----|----|----|
| 35. Food properly labeled; original container. | p | .. | .. | .. | .. | .. |

| Prevention of Food Contamination | Y | N | O | A | C | R |
|---|----|----|----|----|----|----|
| 36. Insects, rodents and animals not present. | p | .. | .. | .. | .. | .. |
| 37. Contamination prevented during food preparation, storage and display. | p | .. | .. | .. | .. | .. |
| 38. Personal cleanliness. | p | .. | .. | .. | .. | .. |
| 39. Wiping cloths: properly used and stored. | .. | .. | p | .. | .. | .. |
| 40. Washing fruits and vegetables. | .. | .. | p | .. | .. | .. |

| Proper Use of Utensils | Y | N | O | A | C | R |
|---|---|----|----|----|----|----|
| 41. In-use utensils: properly stored. | p | .. | .. | .. | .. | .. |
| 42. Utensils, equipment and linens: properly stored, dried and handled. | p | .. | .. | .. | .. | .. |
| 43. Single-use and single-service articles: properly used. | p | .. | .. | .. | .. | .. |
| 44. Gloves used properly. | p | .. | .. | .. | .. | .. |

| Utensils, Equipment and Vending | Y | N | O | A | C | R |
|---|----|----|----|----|----|----|
| 45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used- P and Pf items | p | .. | .. | .. | .. | .. |
| 45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Core items | .. | p | .. | .. | .. | .. |

| | | |
|-------------------|-------------|---|
| <i>Fail Notes</i> | 4-101.17(A) | <i>Use limitation for food contact material-wood [Walk in Freezer shelving made of unsealed wood]</i> |
| | 4-501.11() | <i>Equipment in good repair/adjustment [(A) Walk in freezer door seal broken, Display cooler door seals on east display cooler broken needing replaced, walk in freezer with large frozen water area under compressor owner reported that the drain is plugged (freezer maintaining temperatures)]</i> |

| | | | | | | |
|---|----|----|----|----|----|----|
| 46. Warewashing facilities: installed, maintained, and used; test strips. | p | .. | .. | .. | .. | .. |
| 47. Non-food contact surfaces clean. | .. | p | .. | .. | .. | .. |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

| | | | | | | |
|--|---|---|---|---|---|---|
| Utensils, Equipment and Vending | Y | N | O | A | C | R |
|--|---|---|---|---|---|---|

Fail Notes | 4-601.11(C) *Nonfood contact surfaces of equipment clean
[Walk in cooler fan and ceiling dirty with dust and dirty buildup.]*

| | | | | | | |
|----------------------------|---|---|---|---|---|---|
| Physical Facilities | Y | N | O | A | C | R |
|----------------------------|---|---|---|---|---|---|

48. Hot and cold water available; adequate pressure. p

49. Plumbing installed; proper backflow devices. . p

Fail Notes | 5-205.15(B) *Plumbing system maintained in good repair
[3 compartment sink in meat room leaks when facet turned on]*

50. Sewage and waste water properly disposed. p

51. Toilet facilities: properly constructed, supplied and cleaned. p

52. Garbage and refuse properly disposed; facilities maintained. p

53. Physical facilities installed, maintained and clean. . p

Fail Notes | 6-501.11 *Physical facilities maintained in good repair
[Ceing tile in retail area missing, cracked or broken along both sides
of the space, multiple areas in back room where walls have holes
and not smooth and cleanable.]*

6-501.114(A) *Premises free of unnecessary items
[Back room areas have many old items of equipment and records
that could become pest harborage areas]*

6-501.12(A) *Physical facilities clean
[Backroom full of a dusty buildup]*

54. Adequate ventilation and lighting; designated areas used. . p

Fail Notes | 6-202.11() *Protective shielding on light bulbs over exposed
food/utensils/equipment
[(A) in meat room ceiling light not covered or shadderproof, Walk in
cooler light not covered or shadderproof.]*

| | | | | | | |
|-----------------------------|---|---|---|---|---|---|
| Administrative/Other | Y | N | O | A | C | R |
|-----------------------------|---|---|---|---|---|---|

55. Other violations . p

Fail Notes | K.S.A. 65-657(b) *Adulteration of drugs
[On retail shelve Top care Childrens Pain relief 4 Fl oz Lot
#1AK0160 23 bottles expired 11/12 COS-Employee removed
from shelve for credit.]*

K.S.A. 65-689(a) *Operating without a food establishment license
[Facility operating without a 2014 license Owner filled out
application and sent a check via US mail to the Kansas
Department of Agriculture Topeak office .Facility approved to
operate pending receipt of application and fees by KDA Topeka
office.]*

| |
|------------------------------|
| EDUCATIONAL MATERIALS |
|------------------------------|

The following educational materials were provided

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

walk in cooler air 41.6, Pizza Beef 40, Shredded cheese 37, Canadian bacon 35, Pizza Beef 35, Sliced turkey 38, Sliced ham 35, Meat room walk in cooler air 37.6, Beef 37.6, Steak 42.7, Milk 43, Shredded Lettuce 42.8 Freezers and frozen foods ok, Display cooler 34.7, rope sausage 34.6, Ground beef 39.8, ham steaks 38.9, chicken salad 42.1

Footnote 2

Notes:

Discussed date marking and allowed time before date marking is required. Rule is 24 hours after opening food products date mark must be applied Education

Footnote 3

Notes:

Reviewed calibration techniques

VOLUNTARY DESTRUCTION REPORT

Insp Date: 5/9/2013 **Business ID:** 74363FE
Business: RICKE'S HOMETOWN FOODS

202 N MAIN ST
ATTICA, KS 67009

Inspection: 07002413
Store ID:
Phone: 6202547913
Inspector: KDA07
Reason: 12 Expired License

Time In / Time Out

| Date | In | Out | Insp | Travel | Total | Mileage | Notes: |
|----------|----------|----------|------|--------|-------|---------|--------|
| 05/09/13 | 09:45 AM | 11:30 AM | 1:45 | 1:15 | 3:00 | 0 | |
| Total: | | | 1:45 | 1:15 | 3:00 | 0 | |

ACTIONS

Number of products Voluntarily Destroyed 1

VOLUNTARY DESTRUCTION REPORT

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product Shredded lettuce Qty 2 Units each Value \$ 10.00

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

FIELD WARNING LETTER

Insp Date: 5/9/2013 **Business ID:** 74363FE
Business: RICKE'S HOMETOWN FOODS

202 N MAIN ST
ATTICA, KS 67009

Inspection: 07002413
Store ID:
Phone: 6202547913
Inspector: KDA07
Reason: 12 Expired License

Reference:

Time In / Time Out

| Date | In | Out | Insp | Travel | Total | Mileage | Notes; |
|----------|----------|----------|------|--------|-------|---------|--------|
| 05/09/13 | 09:45 AM | 11:30 AM | 1:45 | 1:15 | 3:00 | 0 | |
| Total: | | | 1:45 | 1:15 | 3:00 | 0 | |

FIELD WARNING LETTER

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012, K.S.A. 65-619 *et seq.* and regulations promulgated pursuant thereto, grants the Kansas Department of Agriculture authority to regulate food establishments and food processing plants. The Kansas Food Code is adopted and amended by K.A.R. 4-28-8 through 15.

During the inspection today of the Food Establishment listed above, violations of the Kansas Food Code were observed. The violations are documented in the attached Kansas Food Establishment Inspection Report.

Although we will not take further action at this time based on this inspection report, repeated violations observed during future inspections may result in:

- Embargo of non-compliant products;
- immediate closure of your establishment;
- civil penalties of up to \$1,000.00 per violation;
- denial of license renewal;
- modification, suspension and/or revocation of any license or authority issued pursuant to the Kansas Food, Drug and Cosmetic Act;
- and/or any other penalty authorized by law.

Future inspections will be initiated during the next routine inspection cycle, unless we receive a complaint about the food establishment.