

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: 7/18/2013
Business: PRIMO

Business ID: 82717FE

Inspection: 07002513

Store ID:
Phone: 9139080635
Inspector: KDA07
Reason: 01 Routine
Results: Follow-up

514 S ANDOVER RD
 ANDOVER, KS 67002

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/18/13	12:30 PM	02:00 PM	1:30	0:01	1:31	0	
Total:			1:30	0:01	1:31	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Fax Sent Notification To _____ Lic. Insp. No
 Priority(P) Violations 0 Priority foundation(Pf) Violations 2
 Certified Manager on Staff .. Address Verified p Actual Sq. Ft. 750
 Certified Manager Present ..

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).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT www.agriculture.ks.gov, EMAIL fsl@kda.ks.gov, OR CALL (785) 296-5600.

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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices		Y	N	O	A	C	R
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|---|---|----|----|----|----|----|----|
| 4. Proper eating, tasting, drinking, or tobacco use | p | .. | .. | .. | .. | .. | .. |
| 5. No discharge from eyes, nose and mouth. | p | .. | .. | .. | .. | .. | .. |

Preventing Contamination by Hands		Y	N	O	A	C	R
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|--|----|----|----|----|----|----|----|
| 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
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|--|----|----|----|----|----|----|----|
| 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
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|---|----|----|----|----|----|----|----|
| 13. Food separated and protected. | p | .. | .. | .. | .. | .. | .. |
| 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
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| 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 | .. | .. | .. |

This item has Notes. See Footnote 1 at end of questionnaire.

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| 20. Proper cold holding temperatures. | p | .. | .. | .. | .. | .. | .. |
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This item has Notes. See Footnote 2 at end of questionnaire.

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|---|----|----|----|----|----|----|----|
| 21. Proper date marking and disposition. | p | .. | .. | .. | .. | .. | .. |
| 22. Time as a public health control: procedures and record. | .. | .. | p | .. | .. | .. | .. |

Consumer Advisory		Y	N	O	A	C	R
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|--|----|----|----|---|----|----|----|
| 23. Consumer advisory provided for raw or undercooked foods. | .. | .. | .. | p | .. | .. | .. |
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Highly Susceptible Populations		Y	N	O	A	C	R
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| 24. Pasteurized foods used; prohibited foods not offered. | .. | .. | p | .. | .. | .. | .. |
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Chemical		Y	N	O	A	C	R
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| 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
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| 27. Compliance with variance, specialized process and HACCP plan. | .. | .. | .. | p | .. | .. | .. |
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GOOD RETAIL PRACTICES

Safe Food and Water		Y	N	O	A	C	R
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|---|----|----|---|----|----|----|----|
| 28. Pasteurized eggs used where required. | .. | .. | p | .. | .. | .. | .. |
|---|----|----|---|----|----|----|----|

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Safe Food and Water		Y	N	O	A	C	R
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
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
46. Warewashing facilities: installed, maintained, and used; test strips.		p
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>							
47. Non-food contact surfaces clean.		p
Physical Facilities		Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.		..	p
<i>Fail Notes</i>	5-103.11(B) <i>Pf - Hot water shall be available at all distribution points in the FOOD ESTABLISHMENT, at all times. [NO hot water available in facility at time of inspection at any of the facilities sinks in retail area and backroom bathroom mop service sink area Facility has until 7/28/2013 followup to have corrected. Facility only sells coffee and coffee flavored drinks and has agreed to stop serving those products until hot water is restored to facility. NONC (staying open plan was approved by KDA district manager)]</i>						

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities	Y N O A C R
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<i>Fail Notes</i>	5-103.12	<i>Pf - Water under pressure shall be provided to all fixtures, EQUIPMENT, and nonFOOD EQUIPMENT that are required to use water except that water supplied as specified under §§ 5-104.12(A) and (B) to a TEMPORARY FOOD ESTABLISHMENT or in response to a temporary interruption of a water supply need not be under pressure. [No hot water available at any of the facility sinks from any of the hot water facets, hot water must be restored by 7/29/2013 followup.]</i>
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| 49. Plumbing installed; proper backflow devices. | p |
| 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 |
| 54. Adequate ventilation and lighting; designated areas used. | p |

Administrative/Other	Y N O A C R
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55. Other violations	. p . . p .
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<i>Fail Notes</i>	8-304.11(A)	<i>Upon issuance of the LICENSE by the REGULATORY AUTHORITY, the LICENSEE shall post the LICENSE in a location in the FOOD ESTABLISHMENT that is conspicuous to CONSUMERS. [Facility does not currently have the 2014 Food Establishment license posted in facility.]</i>
	K.S.A. 65-657(b)	<i>The following acts and the causing thereof within the state of Kansas are hereby prohibited: The adulteration or misbranding of any food, drug, device or cosmetic. [Behind front counter, 7 packets of Dramamine Chewable Formula Lot number 172705 expired 2/2012 COS-Employee removed packets for disposal credit.]</i>

EDUCATIONAL MATERIALS

The following educational materials were provided . . .

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Facility only sells coffee and flavored coffee drinks

Footnote 2

Notes:

Walk in cooler air 40.3, 1/4 lb hamburger (deli express) 40.6, Deli Express sandwiches Turkey and cheese 39.9, Italian Sub 41.9, Chicken salad 42.6

Footnote 3

Notes:

Facility has an approved variance for use of food safe tubs in place of a 3 compartment sink. Facility must contact FSL@kda.ks.gov to request replacement paperwork for storage in facility

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 7/18/2013
Business: PRIMO

Business ID: 82717FE

Inspection: 07002513

Store ID:

Phone: 9139080635

Inspector: KDA07

Reason: 01 Routine

514 S ANDOVER RD
 ANDOVER, KS 67002

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NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations 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 food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 07/29/13

Inspection Report Number 07002513

Inspection Report Date 07/18/13

Establishment Name PRIMO

Physical Address 514 S ANDOVER RD City ANDOVER

Zip 67002

Additional Notes and Instructions

facility must have hot water restored to facility sinks to correct violation.