

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: 6/10/2015 **Business ID:** 120420
Business: NANA'S SWEETS, TREATS, AND MORE

 1405 MAIN
 ALTOONA, KS 66710

Inspection: 09004808
Store ID:
Phone: 620-212-5343
Inspector: KDA09
Reason: 10 Licensing
Results: No Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/10/15	02:55 PM	04:20 PM	1:25	0:15	1:40	0	
06/10/15	03:43 PM		0:00	1:33	1:33	0	
Total:			1:25	1:48	3:13	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print _____ Lic. Insp. Yes _____
 Priority(P) Violations 0 Priority foundation(Pf) Violations 2 Left App. No Lic. Approved Yes _____
 Certified Manager on Staff .. Address Verified p Actual Sq. Ft. 0 _____
 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) 564-6767.

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
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
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	p	..
<i>Fail Notes</i> 6-301.11 Pf - Each HANDWASHING SINK or group of two adjacent HANDWASHING SINKS shall be provided with a supply of hand cleaning liquid, powder, or bar soap. [NO SOAP AT THE HANDSINK (SOAP PLACED AT SINK).]						
Approved Source	Y	N	O	A	C	R
9. Food obtained from approved source.	p
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
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
<i>This item has Notes. See Footnote 2 at end of questionnaire.</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
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
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
27. Compliance with variance, specialized process and HACCP plan.	p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

GOOD RETAIL PRACTICES

Safe Food and Water	Y N O A C R
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|--|----|----|----|----|----|----|
| 28. Pasteurized eggs used where required. | .. | .. | .. | p | .. | .. |
| 29. Water and ice from approved source. | p | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 3 at end of questionnaire.</i> | | | | | | |
| 30. Variance obtained for specialized processing methods. | .. | .. | .. | p | .. | .. |

Food Temperature Control	Y N O A C R
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|--|----|----|----|----|----|----|
| 31. Proper cooling methods used; adequate equipment for temperature control. | p | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 4 at end of questionnaire.</i> | | | | | | |
| 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
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|--|---|----|----|----|----|----|
| 35. Food properly labeled; original container. | p | .. | .. | .. | .. | .. |
|--|---|----|----|----|----|----|

Prevention of Food Contamination	Y N O A C R
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|---|----|----|----|----|----|----|
| 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
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|---|----|----|----|----|----|----|
| 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
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|---|----|----|----|----|----|----|
| 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 | .. | .. | .. | .. |

This item has Notes. See Footnote 5 at end of questionnaire.

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|------------|----------|---|
| Fail Notes | 4-301.13 | Drainboards, UTENSIL racks, or tables large enough to accommodate all soiled and cleaned items that may accumulate during hours of operation shall be provided for necessary UTENSIL holding before cleaning and after SANITIZING.
[NO DRAINBOARD FOR AIR DRYING WARES.] |
| | 4-302.14 | Pf - A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided.
[NO TEST STRIPS FOR CHLORINE SANITIZER USED IN WAREWASHING SINKS (PROVIDED STRIPS)] |

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|--------------------------------------|---|----|----|----|----|----|
| 47. Non-food contact surfaces clean. | p | .. | .. | .. | .. | .. |
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities	Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.	p
49. Plumbing installed; proper backflow devices.	p
50. Sewage and waste water properly disposed.	p
<i>This item has Notes. See Footnote 6 at end of questionnaire.</i>						
51. Toilet facilities: properly constructed, supplied and cleaned.	p
<i>This item has Notes. See Footnote 7 at end of questionnaire.</i>						
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
55. Other violations	p
<i>This item has Notes. See Footnote 8 at end of questionnaire.</i>						

EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #08</i>	<i>Date Marking</i>
	<i>Education Title #22</i>	<i>Focus On Food Safety Manual (on the Website)</i>
	<i>Education Title #23</i>	<i>Food Code (on the Website)</i>
	<i>Education Title #25</i>	<i>Handwashing</i>
	<i>Education Title #36</i>	<i>Manual Cleaning Sanitizing</i>
	<i>Education Title #37</i>	<i>Manual Dishwashing Procedures Sign</i>
	<i>Education Title #43</i>	<i>Storing Food in WIC</i>

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

REVIEWED PROPER FOOD SOURCES

Footnote 2

Notes:

REVIEWED PROPER FOOD STORAGE

Footnote 3

Notes:

REVIEWED PROPER WATER SOURCE

Footnote 4

Notes:

FREEZER OKAY; AMBIENT REACH IN COOLER 34. THE ONLY POTENTIALLY HAZARDOUS FOODS WILL BE RAW SHELL EGGS AND HOT DOGS

Footnote 5

Notes:

NOTE: THE WAREWASHING SINKS ARE SMALL, BUT ALL WARES PRESENT DURING THIS INSPECTION FIT INTO THE VATS.

Footnote 6

Notes:

REVIEWED PROPER WASTEWATER DISPOSAL

Footnote 7

Notes:

NOTE: THERE IS A SMALL RESTROOM IN THIS UNIT THAT WILL NOT BE USED. THE OWNER WANTS THE SPACE FOR STORAGE. THE TOILET STOOL MUST BE REMOVED IN ORDER FOR THIS ROOM TO BE USED FOR STORAGE.

Footnote 8

Notes:

THE OWNER HAS AN APPLICATION. PRIOR TO OPERATING, THE APPLICATION AND \$360.00 MUST BE RECEIVED BY THE KDA OFFICE.

FACILITY WILL HAVE CANNED AND BOTTLED BEVERAGES, SNO CONES, HOT DOGS, COOKIES, AND CUPCAKES.

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT