

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: 10/1/2013 **Business ID:** 78236FE
Business: SHEPHERD'S

 824 W MAIN
 ANTHONY, KS 67003

Inspection: 10004161
Store ID:
Phone: 5803634280
Inspector: KDA10
Reason: 02 Follow-up
Results: Administrative Review

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
10/01/13	02:40 PM	03:40 PM	1:00	0:05	1:05	0	
Total:			1:00	0:05	1:05	0	

FOOD ESTABLISHMENT PROFILE			
Insp. Notification <u>Email</u>	Sent Notification To _____	Lic. Insp.	<u>No</u>
Priority(P) Violations <u>2</u>	Priority foundation(Pf) Violations <u>1</u>		
Certified Manager on Staff <input type="checkbox"/>	Address Verified <input type="checkbox"/>	Actual Sq. Ft.	<u>2400</u>
Certified Manager Present <input type="checkbox"/>			

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.

Employee Health	Y	N	O	A	C	R
2. Management awareness; policy present.
3. Proper use of reporting, restriction and exclusion.

Good Hygienic Practices	Y	N	O	A	C	R
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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 | |
| 5. No discharge from eyes, nose and mouth. | |

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. | |
| 8. Adequate handwashing facilities supplied and accessible. | p |

Approved Source	Y N O A C R
------------------------	--------------------

- | | |
|--|----------------|
| 9. Food obtained from approved source. | |
| 10. Food received at proper temperature. | |
| 11. Food in good condition, safe and unadulterated. | |
| 12. Required records available: shellstock tags, parasite destruction. | |

Protection from Contamination	Y N O A C R
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- | | |
|---|----------------|
| 13. Food separated and protected. | |
| 14. Food-contact surfaces: cleaned and sanitized. | p |
| 15. Proper disposition of returned, previously served, reconditioned and unsafe food. | |

Potentially Hazardous Food Time/Temperature	Y N O A C R
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- | | |
|---|----------------|
| 16. Proper cooking time and temperatures. | |
| 17. Proper reheating procedures for hot holding. | |
| 18. Proper cooling time and temperatures. | |
| 19. Proper hot holding temperatures. | |
| 20. Proper cold holding temperatures. | |
| 21. Proper date marking and disposition. | |
| 22. Time as a public health control: procedures and record. | |

Consumer Advisory	Y N O A C R
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- | | |
|--|----------------|
| 23. Consumer advisory provided for raw or undercooked foods. | |
|--|----------------|

Highly Susceptible Populations	Y N O A C R
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- | | |
|---|----------------|
| 24. Pasteurized foods used; prohibited foods not offered. | |
|---|----------------|

Chemical	Y N O A C R
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- | | |
|--|----------------|
| 25. Food additives: approved and properly used. | |
| 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. | |
|---|----------------|

GOOD RETAIL PRACTICES

Safe Food and Water	Y N O A C R
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- | | |
|---|----------------|
| 28. Pasteurized eggs used where required. | |
| 29. Water and ice from approved source. | |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Safe Food and Water	Y	N	O	A	C	R		
30. Variance obtained for specialized processing methods.		
Food Temperature Control	Y	N	O	A	C	R		
31. Proper cooling methods used; adequate equipment for temperature control.		
32. Plant food properly cooked for hot holding.		
33. Approved thawing methods used.		
34. Thermometers provided and accurate.		
Food Identification	Y	N	O	A	C	R		
35. Food properly labeled; original container.		
Prevention of Food Contamination	Y	N	O	A	C	R		
36. Insects, rodents and animals not present.		
37. Contamination prevented during food preparation, storage and display.		
38. Personal cleanliness.		
39. Wiping cloths: properly used and stored.		
40. Washing fruits and vegetables.		
Proper Use of Utensils	Y	N	O	A	C	R		
41. In-use utensils: properly stored.	..	p	p		
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%; border-right: 1px solid black; padding-right: 5px;"><i>Fail Notes</i></td> <td style="padding-left: 5px;">3-304.12(B) <i>In-use utensil storage (Non-PHF/TCS-handles above food) During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored in FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon. [A bowl, with no handle and used for scooping, is stored in direct contact with sugar in bulk bin.]</i></td> </tr> </table>	<i>Fail Notes</i>	3-304.12(B) <i>In-use utensil storage (Non-PHF/TCS-handles above food) During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored in FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon. [A bowl, with no handle and used for scooping, is stored in direct contact with sugar in bulk bin.]</i>						
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42. Utensils, equipment and linens: properly stored, dried and handled.	..	p	p		
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43. Single-use and single-service articles: properly used.		
44. Gloves used properly.		
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	p		
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45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items		
46. Warewashing facilities: installed, maintained, and used; test strips.	..	p	p		

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 10/1/2013
Business: SHEPHERD'S

Business ID: 78236FE

Inspection: 10004161

Store ID:

Phone: 5803634280

Inspector: KDA10

Reason: 02 Follow-up

824 W MAIN
 ANTHONY, KS 67003

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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 _____

Inspection Report Number 10004161

Inspection Report Date 10/01/13

Establishment Name SHEPHERD'S

Physical Address 824 W MAIN City ANTHONY

Zip 67003

Additional Notes and Instructions

Follow up inspection will be directed by the Topeka Office.