

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: 2/15/2012 **Business ID:** 95294FS
Business: CORNER STORE CAFE

Inspection: 11001006
Store ID:
Phone: 7852564329
Inspector: KDA11
Reason: 01 Routine
Results: No Follow-up

123 W 3RD
 ALMA, KS 66401

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
02/15/12	11:00 AM	12:30 PM	1:30	1:00	2:30	0	
Total:			1:30	1:00	2:30	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Critical Violations 5 Lic. Insp. No
 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.

HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, CRITICAL=Critical Violation, SWING=Swing Violation (May be critical or non-critical), HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

PLEASE CALL (785) 296-5600 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

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		Y	N	O	A	C	R
Good Hygienic Practices							
<i>Fail Notes</i> 2-401.11* <i>CRITICAL - Eating, Drinking, or Using Tobacco</i> <i>[Cook has open glass of water (drink) in kitchen - COS by providing cover]</i>							
5. No discharge from eyes, nose and mouth.		p
Preventing Contamination by Hands							
6. Hands clean and properly washed.		p
7. No bare hand contact with RTE foods or approved alternate method properly followed.		..	p
<i>Fail Notes</i> 3-301.11(B)* <i>CRITICAL - No BHC w/ RTE food</i> <i>[Waitress slicing lemon slices for customer drinks with bare hands / Cook touching tomatoes / cheese slices / buns and lettuce with bare hands during hamburger preparation - no single use gloves in facility]</i>							
8. Adequate handwashing facilities supplied and accessible.		..	p
<i>Fail Notes</i> 6-301.12 <i>Hand Drying Provision.</i> <i>[No paper towels in meat room at employee handsink]</i>							
Approved Source							
9. Food obtained from approved source.		p
10. Food received at proper temperature.		p
11. Food in good condition, safe and unadulterated.	
12. Required records available: shellstock tags, parasite destruction.		p
Protection from Contamination							
13. Food separated and protected.		p
14. Food-contact surfaces: cleaned and sanitized.		..	p
<i>Fail Notes</i> 4-601.11A* <i>CRITICAL - Food Contact Clean to Sight and Touch</i> <i>[Vegetable slicer in meat room soiled from last use - carrots and potatoe dried food debris in slicer unit / meat band saw soiled with dry pork on blade and blade guides - 56 F in meat room requires 4 hour cleaning and sanitizing frequency from last use.]</i>							
15. Proper disposition of returned, previously served, reconditioned and unsafe food.		p
Potentially Hazardous Food Time/Temperature							
16. Proper cooking time and temperatures.		p
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>							
17. Proper reheating procedures for hot holding.		..	p
<i>Fail Notes</i> 3-403.11(D)* <i>CRITICAL - Rapid Reheating PHF for Hot Holding-within 2 hours</i> <i>[Left over chili in pan on stovetop at 151 F placed out on stove from RIC at 8:30 AM at 11:15 AM > two hours reheating requirement - COS by turning up burner and stirring until chili reached 165F for 15 seconds]</i>							
18. Proper cooling time and temperatures.		p
19. Proper hot holding temperatures.		p
20. Proper cold holding temperatures.		p
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>							
21. Proper date marking and disposition.		p
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>							
22. Time as a public health control: procedures and record.		p
Consumer Advisory							
		Y	N	O	A	C	R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Section	Y	N	O	A	C	R
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
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
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; no unauthorized persons.	..	p
<i>Fail Notes</i> 6-202.15(A)(3)* <i>SWING - Outer openings protected-solid, self-closing doors</i> <i>[Gap in east double exterior doors at bottom threshold where both doors meet with gap large enough to allow rodent entry]</i>						
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- Critical items	p

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Utensils, Equipment and Vending	Y	N	O	A	C	R
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45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-non-critical items	p
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46. Warewashing facilities: installed, maintained, and used; test strips.	p
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This item has Notes. See Footnote 4 at end of questionnaire.

47. Non-food contact surfaces clean.	p
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Physical Facilities	Y	N	O	A	C	R
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48. Hot and cold water available; adequate pressure.	p
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49. Plumbing installed; proper backflow devices.	..	p
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<i>Fail Notes</i>	5-203.14*	<i>CRITICAL - Backflow prevention device or air gap provided on plumbing fixtures as required [Compressor fan room SS sink with two green garden hoses attached without backflow prevention devices attached between hose and faucet]</i>
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50. Sewage and waste water properly disposed.	p
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51. Toilet facilities: properly constructed, supplied and cleaned.	p
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52. Garbage and refuse properly disposed; facilities maintained.	p
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53. Physical facilities installed, maintained and clean.	p
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54. Adequate ventilation and lighting; designated areas used.	..	p
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<i>Fail Notes</i>	6-202.11()	<i>Protective shielding on light bulbs over exposed food/utensils/equipment [Two bare ceiling light bulbs in meat room]</i>
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Administrative/Other	Y	N	O	A	C	R
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55. Other violations	p
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EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #01</i>	<i>Boil Water Advisory</i>
	<i>Education Title #04</i>	<i>No Bare-Hand Contact</i>
	<i>Education Title #40</i>	<i>When The Power Is Out</i>
	<i>Education Title #44</i>	<i>Cooking Temperatures</i>

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

165 F on beef roast in oven
181 F on hamburger off grill

Footnote 2

Notes:

44 F ground hamburger ground this morning and cooling in RIC
41 F raw pork in RIC
36 F RTE sliced ham in RIC
39 F raw sausage in RIC
38 F shredded lettuce in RIC

Footnote 3

Notes:

Open milk containers in RIC and open package of shredded lettuce in RIC without date marking

Footnote 4

Notes:

50 ppm C=Chlorine at mechanical dishwash machine

