

**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:** 7/12/2011      **Business ID:** 111078FR  
**Business:** WILLIES FAMILY INC

**Inspection:** 12003343  
**Store ID:**  
**Phone:** 7853413046  
**Inspector:** KDA12  
**Reason:** 01 Routine  
**Results:** No Follow-up

701 COMMERCIAL  
 ATCHISON, KS 66002

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/12/11	01:20 PM	03:05 PM	1:45	0:10	1:55	0	
<b>Total:</b>			1:45	0:10	1:55	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification        Email                          Critical Violations 4                      Lic. Insp. No

Sent Notification To \_\_\_\_\_

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**

<b>Demonstration of Knowledge</b>	Y	N	O	A	C	R
1. Certification by accredited program, compliance with Code, or correct responses.	p	..	..	..	..	..
<b>Employee Health</b>	Y	N	O	A	C	R
2. Management awareness; policy present.	p	..	..	..	..	..
3. Proper use of reporting, restriction and exclusion.	p	..	..	..	..	..
<b>Good Hygienic Practices</b>	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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
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	..	..	..	..	..
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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>						
17. Proper reheating procedures for hot holding.	p	..	..	..	..	..
18. Proper cooling time and temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>						
19. Proper hot holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 4 at end of questionnaire.</i></b>						
20. Proper cold holding temperatures.	..	p	..	..	p	..
<b><i>This item has Notes. See Footnote 5 at end of questionnaire.</i></b>						
<i>Fail Notes</i>   3-501.16(A)(2)(a)* CRITICAL - PHF Cold Holding-<41°F [Raw chicken wings 47F, cottage cheese 45F in the RIC in the grill area. Had just finished with Lunch rush. (Corrected turned cooler to a colder setting)]						
21. Proper date marking and disposition.	..	p	..	..	p	..
<i>Fail Notes</i>   3-501.18(A)(1)* CRITICAL - RTE PHF, Disposition-discard if >7days at 41°F [Salsa had 7/5, and Jamblaya had 7/5 dated on the container, cook stated that was the prepared date. These two products were out of date. (Corrected VD (Voluntary Destruction))						
3-501.18(A)(2)* CRITICAL - RTE PHF, Disposition-discard if in a container w/out a date [No date marking open container of cottage cheese that was opened this morning according to the cook. (Corrected)]						
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	..	..	..	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Consumer Advisory	Y N O A C R
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<i>Fail Notes</i>	3-603.11* <i>CRITICAL -Consumer Advisory for Raw or Undercooked Food [There is a consumer advisory at the bottom of the menu, but no asteric by each of the items that if undercooked could pose a health risk. (Corrected)]</i>
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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 .. .. .. ..
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26. Toxic substances properly identified, stored and used.	p .. .. .. ..
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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
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Safe Food and Water	Y N O A C R
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28. Pasteurized eggs used where required.	.. .. . p .. ..
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29. Water and ice from approved source.	p .. .. .. ..
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30. Variance obtained for specialized processing methods.	.. .. . p .. ..
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Food Temperature Control	Y N O A C R
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31. Proper cooling methods used; adequate equipment for temperature control.	p .. .. .. ..
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32. Plant food properly cooked for hot holding.	p .. .. .. ..
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33. Approved thawing methods used.	p .. .. .. ..
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34. Thermometers provided and accurate.	p .. .. .. ..
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Food Identification	Y N O A C R
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35. Food properly labeled; original container.	.. p .. . p ..
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<i>Fail Notes</i>	3-302.12 <i>Food storage containers identified with common name of food [Squirt bottle of what cook stated was water, teriyaki, and juice glaze with no common name on the bottle. (Corrected)]</i>
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Prevention of Food Contamination	Y N O A C R
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36. Insects, rodents and animals not present; no unauthorized persons.	p .. .. .. ..
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37. Contamination prevented during food preparation, storage and display.	.. p .. .. ..
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<i>Fail Notes</i>	3-305.11(A)(3) <i>Food stored 6" above floor [2 bags of flour stored on the basement store room floor. (Corrected)]</i>
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38. Personal cleanliness.	p .. .. .. ..
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39. Wiping cloths: properly used and stored.	p .. .. .. ..
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40. Washing fruits and vegetables.	p .. .. .. ..
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Proper Use of Utensils	Y N O A C R
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41. In-use utensils: properly stored.	p .. .. .. ..
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42. Utensils, equipment and linens: properly stored, dried and handled.	p .. .. .. ..
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43. Single-use and single-service articles: properly used.	p .. .. .. ..
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44. Gloves used properly.	p .. .. .. ..
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<b>Utensils, Equipment and Vending</b>	<b>Y N O A C R</b>
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45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Critical items      .. p .. .. p ..

*Fail Notes* | 4-101.11\* *CRITICAL - Utensils/food-contact surfaces of safe materials [3 containers holding flour, breading mix, and cracker crumbs were stored in non food grade containers. (Corrected)]*  
 4-101.15\* *CRITICAL - Limited use food contact materials-Galvanized metal*

45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- non-critical items      p .. .. .. ..

46. Warewashing facilities: installed, maintained, and used; test strips.      p .. .. .. ..

47. Non-food contact surfaces clean.      p .. .. .. ..

<b>Physical Facilities</b>	<b>Y N O A C R</b>
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48. Hot and cold water available; adequate pressure.      p .. .. .. ..

49. Plumbing installed; proper backflow devices.      p .. .. .. ..

50. Sewage and waste water properly disposed.      p .. .. .. ..

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

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 .. .. .. ..

<b>Administrative/Other</b>	<b>Y N O A C R</b>
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55. Other violations      .. p .. .. ..

*Fail Notes* | 8-304.11(A) *Post the license in a location in the Food Establishment [This facility did not have their license posted.]*

<b>EDUCATIONAL MATERIALS</b>
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The following educational materials were provided      ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

This facility orders its food from Cisco.

## **Footnote 2**

### **Notes:**

Hamburger off grill 165F, chicken on grill 162F, tenderloin 172F, hamburger 205F

## **Footnote 3**

### **Notes:**

Gravy 137F according to cook he had just put into the RIC (Reach in Cooler), it was in a covered cottage cheese container. I asked him about how he cools his food and he stated that he usually used ice. I asked him to show me how he did this and he went and got another container is ice and put the gravy into this container.

## **Footnote 4**

### **Notes:**

Steam Table: gravy 137F, mashed potatoes 156F

## **Footnote 5**

### **Notes:**

RIC drawer under the grill: chicken breasts 39F, hamburgers 41F, steak 40F

Prep Table: diced tomatoes 39F

WIC: gravy 39F, raw chicken 40F, milk 38F

Bar RIC: milk 41F

## VOLUNTARY DESTRUCTION REPORT

**Insp Date:** 7/12/2011      **Business ID:** 111078FR  
**Business:** WILLIES FAMILY INC

**Inspection:** 12003343  
**Store ID:**  
**Phone:** 7853413046  
**Inspector:** KDA12  
**Reason:** 01 Routine

701 COMMERCIAL  
 ATCHISON, KS 66002

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<b>Total:</b>			1:45	0:10	1:55	0	

**ACTIONS**

Number of products Voluntarily Destroyed   2  

**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   Jamblaya   Qty   1   Units   qt   Value \$           

Description

Reason Product Destroyed   Adulterated   Method Product Destroyed   Dumpster  

Disposal Location   Firm   Embargo Hold Tag #   N/A  

2. Product   Salsa Homemade   Qty   3   Units   qts   Value \$           

Description

Reason Product Destroyed   Adulterated   Method Product Destroyed   Dumpster  

Disposal Location   Firm   Embargo Hold Tag #   N/A