

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: 8/3/2011 **Business ID:** 112309FR
Business: MILK HOUSE (THE)
 11040 HWY 59
 11040 HWY 59
 ATCHISON, KS 66002

Inspection: 12003384
Store ID:
Phone: 9133671960
Inspector: KDA12
Reason: 01 Routine
Results: No Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
08/03/11	01:30 PM	02:50 PM	1:20	0:05	1:25	0	
Total:			1:20	0:05	1:25	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification _____ Critical Violations _____ 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

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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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	p	..
<i>Fail Notes</i> 3-201.11(A)* <i>CRITICAL -Food from approved source [17 Smoked chicken breasts in the RIC (Reach in Cooler) that were vacuum packaged in what looked like a home vacuum packaging bags. Mr. Darrell Lust stated that they come from Handke Farm Yard BBQ Caterers. The manager showed me a receipt that was from Van Dykes, with the name of Todd and Kelly Handke that the meat was charged to. (Dated 7/8/11) (Corrected-Embargoed at this facility)]</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
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
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
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	p	..
<i>Fail Notes</i> 7-201.11(B)* <i>CRITICAL - Separation, Storage-chemicals above food, etc. [Air freshener stored above the ice machine. (Corrected)]</i>						
Conformance with Approved Procedures	Y	N	O	A	C	R

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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

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

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

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; no unauthorized persons. 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

Fail Notes | 3-304.12(C) *In-use utensil storage-on cleaned/sanitized surface*
[Ice scoop stored on top of the ice machine on top of garbage bags.
(Corrected)]

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-
 Critical items p

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

Fail Notes | 4-302.14 *Sanitizer test kit*
[No test kit to test the quat sanitizer with.]

47. Non-food contact surfaces clean. p

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

49. Plumbing installed; proper backflow devices. p

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Physical Facilities	Y	N	O	A	C	R
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		
55. Other violations	..	p		
<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="border-right: 1px solid black; padding: 5px; vertical-align: top;"><i>Fail Notes</i></td> <td style="padding: 5px; vertical-align: top;"> <i>8-304.11(A) Post the license in a location in the Food Establishment [No license posted. Mr. Lust paid the application and license fees at the KDA Topeka office this morning.]</i> </td> </tr> </table>	<i>Fail Notes</i>	<i>8-304.11(A) Post the license in a location in the Food Establishment [No license posted. Mr. Lust paid the application and license fees at the KDA Topeka office this morning.]</i>						
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EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #22 Focus On Food Safety Manual (on the Website) [Booklet]</i>
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Footnote 1

Notes:

RIC (Reach in Cooler): smoked chicken breasts 39F

WIC (Walk in Cooler): hot dogs 41F

EMBARGO NOTIFICATION

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ACTIONS

Number of products Embargoed 1

EMBARGO NOTIFICATION

In accordance with K.S.A. 65-660, you are hereby notified that the following described merchandise, now in your possession or custody, is suspected of being adulterated or misbranded under the provisions of the Kansas Food, Drug and Cosmetic Act. The removal or disposal of the merchandise listed below without permission of the inspector or a court of proper jurisdiction is unlawful, and all persons having any interest or right in the embargoed merchandise should be so warned.

1. Product Smoked chicken breasts Embargo Hold Tag # N/A Qty 17 Units packs

Product Description Vaccum packaged smoked chicken breasts from what the owner stated was Handke Farm Yard BBQ caterers. They are in a Walmart thankyou bag. These are being held under embargo in the WIC with a yellow embargo tag with 1212151.

Embargo Reason Misbranded Embargo Location Firm