

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: 9/7/2011
Business: SNOW BALL

Business ID: 105774FR

Inspection: 12003432

111 N 8TH ST
 ATCHISON, KS 66002

Store ID:
Phone: 9133677632
Inspector: KDA12
Reason: 01 Routine
Results: No Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
09/07/11	08:55 AM	10:35 AM	1:40	0:55	2:35	0	
Total:			1:40	0:55	2:35	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Critical Violations 1 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

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R
 p

Employee Health

2. Management awareness; policy present.

3. Proper use of reporting, restriction and exclusion.

Y N O A C R
 p
 p

Good Hygienic Practices

4. Proper eating, tasting, drinking, or tobacco use

Y N O A C R
 p

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Good Hygienic Practices	Y	N	O	A	C	R
5. No discharge from eyes, nose and mouth.
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
<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
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
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
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	p	..
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
<i>Fail Notes</i> 3-501.16(A)(2)(a)*						
						<i>CRITICAL - PHF Cold Holding-<41°F [2% Milk in the small counter refrigerator was out of temperature. Mr. Valdez stated that it had been sitting out for a short while during a customers order. (Corrected-Put into cooler to cool down, and I discussed with Mr. Valdez about possible putting a tray of ice out for PHF's Potentially Hazaardous Foods that could be out of the refrigerator for short periods of time to keep them cold).]</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
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

Fail Notes 4-204.112(A) *Thermometers located in refrigerators/hot holding units to measure ambient air in warmest/coolest areas of units [No thermometers in 3 of the 4 refrigerators.]*

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

This item has Notes. See Footnote 4 at end of questionnaire.

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 p ..

Fail Notes 3-304.12(B) *In-use utensil storage(non-PHF)-handles above food [Ice scoop was stored on top of the ice with the handle contacting the ice. (Corrected)]*

3-304.12(D) *In-use utensil storage-in running water [Ice cream scoops were stored in cups with water, there was no running water. Mr. Valdez stated that he has ordered a dip well. (Corrected-Store in Mr. Valdez stated that he would store these in clean cups and change out every couple of hours.)]*

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

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

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Utensils, Equipment and Vending	Y	N	O	A	C	R
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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>	5-203.13	Service sink available for cleaning of mops & disposal of liquid waste [No mop sink at this facility, Mr. Valdez stated that he will have one installed within 3 months.]
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<i>Fail Notes</i>	5-303.12	Water inlet/outlet/hose protective cover [No cover on the sump pump well in the basement.]
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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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<i>Fail Notes</i>	5-501.17	Receptacle in women's toilet room covered [Women's toilet trash receptacle has no lid.]
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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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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 #26</i>	<i>Hot and Cold Holding Sign</i>
	<i>Education Title #27</i>	<i>Hot and Cold Holding</i>
	<i>Education Title #45</i>	<i>Food Temperatures</i>

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Footnote 1

Notes:

Mr. Valdez stated that they get the majority of their foods from US Foods and Sams.

Footnote 2

Notes:

Cooking:

Garden Vegetable Soup 157F, Chicken Noodle Soup 132F. Owner stated that these were frozen and put on at 6:30 am, temperatures were taken at 9:15 am. Discussed with Mr. Valdez about heating in the microwave first to reduce the cooking time for the soups.

Footnote 3

Notes:

Small counter refrigerator: whole milk 43F, hot dogs 43F

Larger counter refrigerator: hot dogs 43F, sliced tomatoes 43F

Prep Table top: sliced tomatoes 43F, turkey slices 43F, roast beef 43F, ham 42F

Prep Table bottom: salmon 42F, chicken curry 41F, tuna salad 42F

Refrigerator next to counter area: milk 41F

Counter Freezers: All keeping foods frozen

Basement Freezers: All keeping foods frozen

Store Room chest Freezer: Keeping foods frozen

Footnote 4

Notes:

Mr. Valdez stated that they use All American Pest Control Service that come in on a regular visits.

Footnote 5

Notes:

3rd basin with chlorine sanitizer was mixed at 200 parts per million.