

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: 11/21/2011 **Business ID:** 1213241R
Business: Abby's Bakery and Cafe LLC
 715 Commercial Street

 Atchison, KS 66002

Inspection: 12003532
Store ID:
Phone: 913-367-3858
Inspector: KDA12
Reason: 10 Licensing
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
11/21/11	01:52 PM	02:45 PM	0:53	0:25	1:18	0	
Total:			0:53	0:25	1:18	0	

FOOD ESTABLISHMENT PROFILE

Physical Address _____ City Atchison
715 Commercial Street Zip 66002

Owner _____ License Type FSR

Risk Category _____ RAC/Size Confirmed Sq. Footage _____

This item has Notes. See Footnote 1 at end of questionnaire.

Insp. Notification Print _____ Critical Violations _____ Lic. Insp. Yes _____

Left App. Yes _____ Lic. Approved Yes _____

Address Verified

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

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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
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
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
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
20. Proper cold holding temperatures.	p
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
21. Proper date marking and disposition.	..	p	p	..
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>						
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

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Chemical	Y	N	O	A	C	R
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
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
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
<i>Fail Notes</i> 4-302.14 <i>Sanitizer test kit</i> <i>[No test kit for the sanitizer.]</i>						
47. Non-food contact surfaces clean.	p
Physical Facilities	Y	N	O	A	C	R
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
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Fail Notes | 5-205.15(B) SWING - Plumbing system maintained in good repair
[Hand sink in the kitchen is draining slowly.]

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|--|----|----|----|----|----|----|
| 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 | .. | .. | .. | .. |

Fail Notes | 6-201.11 Floors/walls/ceilings smooth & easily cleanable
[Wall next to the dish washing machine has some broken out plaster making not smooth and easily cleanable.]

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|---|---|----|----|----|----|----|
| 54. Adequate ventilation and lighting; designated areas used. | p | .. | .. | .. | .. | .. |
|---|---|----|----|----|----|----|

Administrative/Other	Y	N	O	A	C	R
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- | | | | | | | |
|----------------------|---|----|----|----|----|----|
| 55. Other violations | p | .. | .. | .. | .. | .. |
|----------------------|---|----|----|----|----|----|

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

EDUCATIONAL MATERIALS

The following educational materials were provided p

This item has Notes. See Footnote 6 at end of questionnaire.

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|-----------------------------|--|
| <i>Material Distributed</i> | <i>Education Title #02 Consumer Advisory</i> |
| | <i>Education Title #03 Baking Cooling Pies</i> |
| | <i>Education Title #04 No Bare-Hand Contact</i> |
| | <i>Education Title #06 Cooling</i> |
| | <i>Education Title #07 Corrective Actions</i> |
| | <i>Education Title #08 Date Marking</i> |
| | <i>Education Title #09 Did You Wash 'Em Flier</i> |
| | <i>Education Title #10 Did You Wash 'Em Sign / Sticker</i> |
| | <i>Education Title #11 Employee Handwashing</i> |
| | <i>Education Title #13 FBI Listeriosis</i> |
| | <i>Education Title #14 FBI Campylobacteriosis</i> |
| | <i>Education Title #15 FBI E-Coli</i> |
| | <i>Education Title #16 FBI Hepatitis A</i> |
| | <i>Education Title #17 FBI Hepatitis A Foodhandlers</i> |
| | <i>Education Title #18 FBI Norovirus</i> |
| | <i>Education Title #19 FBI Salmonella</i> |
| | <i>Education Title #20 FBI Shigellosis</i> |
| | <i>Education Title #22 Focus On Food Safety Manual (on the Website)</i>
<i>[Manual Booklet]</i> |
| | <i>Education Title #24 Hand Sink Sign</i> |
| | <i>Education Title #25 Handwashing</i> |
| | <i>Education Title #26 Hot and Cold Holding Sign</i> |
| | <i>Education Title #27 Hot and Cold Holding</i> |
| | <i>Education Title #28 Ice Bath Cooling</i> |
| | <i>Education Title #29 Labeling</i> |
| | <i>Education Title #30 Food Establishments Licensing</i> |
| | <i>Education Title #36 Manual Cleaning Sanitizing</i> |
| | <i>Education Title #37 Manual Dishwashing Procedures Sign</i> |
| | <i>Education Title #38 No Smoking, Eating, Drinking</i> |

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EDUCATIONAL MATERIALS

<i>Material Distributed</i>	<i>Education Title #43</i>	<i>Storing Food in WIC</i>
	<i>Education Title #44</i>	<i>Cooking Temperatures</i>
	<i>Education Title #45</i>	<i>Food Temperatures</i>
	<i>Education Title #46</i>	<i>Thermometer Use</i>
	<i>Education Title #47</i>	<i>Three-Compartment Sinks</i>
	<i>Education Title #49</i>	<i>Two-Stage Cooling</i>

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Footnote 1

Notes:

1,000 sq ft

Footnote 2

Notes:

Soup on stovetop: tomato 157F, brocolli cheese 149F

Footnote 3

Notes:

Buttermilk 40F

Prep table: diced tomatoes 40F, cheese 39F, turkey 40F

Footnote 4

Notes:

RIC: No date marking on pasta salad to was made last Thursday according to the cook. (Corrected)

Footnote 5

Notes:

This facility has been operating since last Thursday. This is the third day that this facilitiy has been in operation.

Footnote 6

Notes:

This facility has been operating under new ownership for 3 days.

The previous business was Marigold Bakery and now is Abby's Bakery and Cafe LLC Db a Marigold Cafe.