

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices		Y	N	O	A	C	R
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5. No discharge from eyes, nose and mouth. p

Preventing Contamination by Hands		Y	N	O	A	C	R
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6. Hands clean and properly washed. . . p . . . p . .

<i>Fail Notes</i>	2-301.12 (A)*	<i>CRITICAL - Hand Cleaning Procedure</i> [After explaining to cashier that hand washing had to be done between tasks, employee went to hand sink rinsed hands, and dried them and did not use soap at the hand sink. (Corrected-instructed)]
	2-301.14(I)*	<i>CRITICAL - When to Wash Hands - After engaging in other activities that contaminate the hands</i> [Owner was handling the cash register and then picked up a pan of chicken strips to reheat. No hand washing was done before picking up the pan of chicken strips. (Corrected-instructed)]

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
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9. Food obtained from approved source. p

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

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
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13. Food separated and protected. . . p . . . p . .

<i>Fail Notes</i>	3-302.11(A)(1)(b)*	<i>CRITICAL - Separation-Raw & cooked RTE</i> [A box of raw chicken was stored on top of a box ready to eat biscuits. (Corrected)]
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14. Food-contact surfaces: cleaned and sanitized. . . p . . . p . .

<i>Fail Notes</i>	4-601.11A*	<i>CRITICAL - Food Contact Clean to Sight and Touch</i> [Two strainers sitting on storage shelf had visible food particles and debris in the screen. (Corrected)]
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15. Proper disposition of returned, previously served, reconditioned and unsafe food. p

Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
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16. Proper cooking time and temperatures. p

17. Proper reheating procedures for hot holding. p

This item has Notes. See Footnote 2 at end of questionnaire.

18. Proper cooling time and temperatures. p

19. Proper hot holding temperatures. . . p . . . p . .

<i>Fail Notes</i>	3-501.16(A)(1)*	<i>CRITICAL - PHF Hot Holding->135°F</i> [Hot Hold case: chicken tenders 114F, Buffalo chicken 107F, jalapeno poppers 108F, catfish 122F were all out of temperature. Owner stated they were fried 30 minutes earlier. (Corrected refried and turned up the hot hold unit)]
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20. Proper cold holding temperatures. p

This item has Notes. See Footnote 3 at end of questionnaire.

21. Proper date marking and disposition. . . p . . . p . .

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Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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Fail Notes | 3-501.18(A)(2)* **CRITICAL - RTE PHF, Disposition-discard if in a container w/out a date**
 [No date marking on a open bag of roast beef, and an open bag of ham that the owner stated was opened last week. (Corrected-Thrown away)]

22. Time as a public health control: procedures and record. p

Consumer Advisory	Y	N	O	A	C	R
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23. Consumer advisory provided for raw or undercooked foods. p

Highly Susceptible Populations	Y	N	O	A	C	R
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24. Pasteurized foods used; prohibited foods not offered. p

Chemical	Y	N	O	A	C	R
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25. Food additives: approved and properly used. p

26. Toxic substances properly identified, stored and used. .. p p ..

Fail Notes | 7-102.11* **CRITICAL - Common Name, Working Containers**
 [Bottle of yellow liquid (Owner stated was degreaser) had no common name on the spray bottle. (Corrected)]

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 | 4-203.11 **Food thermometers accurate in the intended range of use**
 [No thermometers at this facility to test the food temperatures with.]

Food Identification	Y	N	O	A	C	R
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35. Food properly labeled; original container. .. p p ..

Fail Notes | 3-302.12 **Food storage containers identified with common name of food**
 [A container of what the owner stated was cappacino mix did not have the common name of the product on the container. (Corrected-thrown away)]

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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination	Y	N	O	A	C	R
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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

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 .. . p ..

<i>Fail Notes</i>	4-101.11* <i>CRITICAL - Utensils/food-contact surfaces of safe materials [Cappacino machine cappacino mix was stored in a non food grade plastic shoe box. (Corrected-thrown away)]</i>
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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

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

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
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55. Other violations p

EDUCATIONAL MATERIALS

The following educational materials were provided ..

<i>Material Distributed</i>	<i>Education Title #08 Date Marking</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 #29 Labeling</i>
	<i>Education Title #45 Food Temperatures</i>
	<i>Education Title #46 Thermometer Use</i>

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Sysco is the food supplier for this facility.

Footnote 2

Notes:

Reheated chicken tenders 182F taken out of fryer.

Footnote 3

Notes:

Front WIC (Walk in Cooler): chicken 41F, catfish 42F

Footnote 4

Notes:

Niki stated that they have a monthly pest control service at this facility.

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 12/1/2011 **Business ID:** 81487FS
Business: SUPER STORE #01
 SHREEJI ENTERPRISES INC DBA
 912 DIVISION ST
 ATCHISON, KS 66002

Inspection: 12003547
Store ID:
Phone: 9133673548
Inspector: KDA12
Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
12/01/11	11:50 AM	01:15 PM	1:25	0:10	1:35	0	
Total:			1:25	0:10	1:35	0	

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Food Service Establishments and Retail Food Stores. The Kansas Food Code, Section 8-405.11(B) as adopted and amended by K.A.R. 4-28-8 through 15, requires that all critical violations shall be corrected no later than 10 days after this inspection and all noncritical violations shall be corrected no later than 90 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 36-508, licensees issued authority under the Kansas Food Service and Lodging Act may apply to the secretary for an extension of the time prescribed above.

* The Food Safety Law, effective October 1, 2004, includes K.S.A. 74-581 et seq.; the Kansas Food, Drug and Cosmetic Act, K.S.A. 65-601 et seq.; the Kansas Food Service and Lodging Act, K.S.A. 36-501 et seq.;, and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate mobile retail ice cream vendors; food service establishments located in retail food stores; food vending machines; food vending machine companies and dealers; retail food stores; food processing plants; food service establishments.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 12/11/11

Inspection Report Number 12003547 Inspection Report Date _____

Establishment Name SUPER STORE #01

Physical Address 912 DIVISION ST City ATCHISON
 SHREEJI ENTERPRISES INC DBA Zip 66002

Additional Notes
and Instructions

VOLUNTARY DESTRUCTION REPORT

Insp Date: 12/1/2011 **Business ID:** 81487FS
Business: SUPER STORE #01
 SHREEJI ENTERPRISES INC DBA
 912 DIVISION ST
 ATCHISON, KS 66002

Inspection: 12003547
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ACTIONS

Number of products Voluntarily Destroyed 3

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 buffalo chicken Qty 12 Units _____ Value \$ _____

Description 12 pieces of buffalo chicken

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Roast Beef Qty 10 Units oz Value \$ _____

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

VOLUNTARY DESTRUCTION REPORT

VOLUNTARY DESTRUCTION REPORT

3. Product ham Qty 4 Units oz Value \$ _____

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A