

**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:** 1/9/2012      **Business ID:** 1220091F  
**Business:** Super Store #1  
 912 Division St  
  
 Atchison, KS 66602

**Inspection:** 12003604  
**Store ID:**  
**Phone:** 913-367-3548  
**Inspector:** KDA12  
**Reason:** 09 Modified Complaint  
**Results:** No Follow-up

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
01/09/12	09:31 AM	10:45 AM	1:14	0:01	1:15	0	
<b>Total:</b>			1:14	0:01	1:15	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification    Print                      Critical Violations 3                      Lic. Insp. Yes  
  
 Left App. Yes    Lic. Approved No  
  
 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	..	..	..	..	..
--	--	---	----	----	----	----	----

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	..	..	..	..
---	--	----	---	----	----	----	----

<i>Fail Notes</i>	4-601.11A*	<i>CRITICAL - Food Contact Clean to Sight and Touch [Cappacino machine nozzles have a large amount of food buildup on them,]</i>
-------------------	------------	--

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	..	..	..	..	..
--------------------------------------	--	---	----	----	----	----	----

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

20. Proper cold holding temperatures.		p	..	..	..	..	..
---------------------------------------	--	---	----	----	----	----	----

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
--------------------------------------	--	---	---	---	---	---	---

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	..	..
---	--	----	----	----	---	----	----

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

	Y	N	O	A	C	R
<b>Safe Food and Water</b>						
29. Water and ice from approved source.	p	..	..	..	..	..
30. Variance obtained for specialized processing methods.	..	..	..	p	..	..
<b>Food Temperature Control</b>						
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	..	..	p	..
<i>Fail Notes</i>   3-501.13 <i>Proper thawing methods used for PHF [Catfish that the manager stated was taken out of the freezer one hour earlier was out of temperature 94F. She had thawed in hot water. (Corrected)]</i>						
34. Thermometers provided and accurate.	p	..	..	..	..	..
<b>Food Identification</b>						
35. Food properly labeled; original container.	p	..	..	..	..	..
<b>Prevention of Food Contamination</b>						
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	..	..
<b>Proper Use of Utensils</b>						
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	..	..	..
<b>Utensils, Equipment and Vending</b>						
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	..	..	..	..	..
47. Non-food contact surfaces clean.	p	..	..	..	..	..
<b>Physical Facilities</b>						
48. Hot and cold water available; adequate pressure.	p	..	..	..	..	..
49. Plumbing installed; proper backflow devices.	..	p	..	..	..	..
<i>Fail Notes</i>   5-205.15(A)* <i>CRITICAL - Plumbing system repaired according to law [The three compartment sink is leaking at the faucet and the drain needs to be replaced on the hand sink. ]</i>						
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	..	..	..	..	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities	Y	N	O	A	C	R
---------------------	---	---	---	---	---	---

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	..	..	..	..
----------------------	----	---	----	----	----	----

*Fail Notes* | 8-304.11(A) *Post the license in a location in the Food Establishment*  
*[Change in ownership (LLC)]*

EDUCATIONAL MATERIALS
-----------------------

The following educational materials were provided ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Crock Pot of sausage gravy: 155F

Hot Case: taquito's 142F, breakfast sandwich 138F

## NOTICE OF NON COMPLIANCE WITH KANSAS LAW

**Insp Date:** 1/9/2012      **Business ID:** 1220091F  
**Business:** Super Store #1  
 912 Division St  
 Atchison, KS 66602

**Inspection:** 12003604  
**Store ID:**  
**Phone:** 913-367-3548  
**Inspector:** KDA12  
**Reason:** 09 Modified Complaint

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
01/09/12	09:31 AM	10:45 AM	1:14	0:01	1:15	0	
<b>Total:</b>			1:14	0:01	1:15	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 01/11/12

Inspection Report Number 12003604      Inspection Report Date 01/09/12

Establishment Name Super Store #1

Physical Address \_\_\_\_\_ City Atchison  
912 Division St      Zip 66602

Additional Notes and Instructions

## VOLUNTARY CLOSURE STATEMENT

**Insp Date:** 1/9/2012      **Business ID:** 1220091F  
**Business:** Super Store #1  
 912 Division St  
 Atchison, KS 66602

**Inspection:** 12003604  
**Store ID:**  
**Phone:** 913-367-3548  
**Inspector:** KDA12  
**Reason:** 09 Modified Complaint

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
01/09/12	09:31 AM	10:45 AM	1:14	0:01	1:15	0	
Total:			1:14	0:01	1:15	0	

**VOLUNTARY CLOSURE STATEMENT**

BECAUSE OF DEFICIENCIES NOTED ON THE ATTACHED KANSAS DEPARTMENT OF AGRICULTURE INSPECTION REPORT, I VOLUNTARILY AGREE TO CLOSE THIS ESTABLISHMENT AND CEASE OPERATION UNTIL NEEDED CORRECTIONS HAVE BEEN COMPLETED. I AGREE NOT TO REOPEN THIS ESTABLISHMENT PRIOR TO RE-INSPECTION BY THE FOOD, DRUG, AND LODGING SURVEYOR.

Reinspection is currently scheduled for 01/11/12

Inspection Report Number 12003604      Inspection Report Date 01/09/12

Establishment Name Super Store #1

Physical Address \_\_\_\_\_ City Atchison  
912 Division St      Zip 66602

Additional Notes