

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: 1/31/2012 **Business ID:** 58403FS
Business: ATCHISON COUNTRY MART

Inspection: 12003647
Store ID:
Phone: 9133672151
Inspector: KDA12
Reason: 01 Routine
Results: No Follow-up

2016 W 59 HWY PO BOX 690
 ATCHISON, KS 66002

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
01/31/12	08:15 AM	09:15 AM	1:00	0:55	1:55	0	
Total:			1:00	0:55	1:55	0	

FOOD ESTABLISHMENT PROFILE

Updated Risk Category RAC# 06 High Risk Updated Sq. Footage _____
 Insp. Notification Print Critical Violations 5 Lic. Insp. 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

	Y	N	O	A	C	R
Demonstration of Knowledge						
1. Certification by accredited program, compliance with Code, or correct responses.	p
Employee Health						
2. Management awareness; policy present.	p
3. Proper use of reporting, restriction and exclusion.	p
Good Hygienic Practices						
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
<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
<i>Fail Notes</i> 4-601.11A* CRITICAL - Food Contact Clean to Sight and Touch [Knife stored on top of the knife rack had food particles on the blade. (Corrected)]						
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
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
19. Proper hot holding temperatures.	p
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>						
20. Proper cold holding temperatures.	..	p	p	..
<i>This item has Notes. See Footnote 5 at end of questionnaire.</i>						
<i>Fail Notes</i> 3-501.16(A)(2)(a)* CRITICAL - PHF Cold Holding-<41°F [Ham 46F, sliced hard boiled eggs 47F, cottage cheese 44F were out of temperature on the salad bar. Deli employee stated they had been set out in the salad bar about 1 hour earlier. (Corrected-put on ice)]						
21. Proper date marking and disposition.	..	p	p	..
<i>Fail Notes</i> 3-501.18(A)(2)* CRITICAL - RTE PHF, Disposition-discard if in a container w/out a date [No date marking on container of pulled chicken, and a container of turkey that the manager did not know when they were opened. Incorrectly dated deli meats in the display cooler. (Corrected VD-Voluntary Destruction or correctly dated)]						
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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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**
[Spray bottle of what the deli manager stated was food grade lubricant for the meat slicer had no labeling on the container. (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

Fail Notes | 4-301.11 **SWING - Cooling, heating, & holding equipment sufficient in number & capacity (in good repair)**
[Salad bar is not keeping some of the potentially hazardous foods at proper temperature.]

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

This item has Notes. See Footnote 6 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

This item has Notes. See Footnote 7 at end of questionnaire.

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 .. . p ..

Fail Notes | 4-903.11(A)(2) **Equipment/utensil/linen storage-protected from contamination**
[Strainers stored on the wall next to the fryer were stored on hooks and laying against the wall that has visible buildup of dust particles and food splatters. (Corrected-put into ware washing sink)]

43. Single-use and single-service articles: properly used. p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Proper Use of Utensils	Y N O A C R
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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 for sanitizer.]*

47. Non-food contact surfaces clean. . . p

Fail Notes | 4-602.13 *Nonfood-contact surfaces cleaned at frequency to prevent buildup of
residue
[Wall next to fryer has food splatter and dust debris buildup. Sryup
dispensing equipment has visible dust buildup on them. Doors of the
WIC and the WIF (Walk in Freezer has visible debris buildup.)*

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

Fail Notes | 5-205.15(A)* *CRITICAL - Plumbing system repaired according to law
[There is an uncapped plastic waste line under the 3 compartment
sink in the deli kitchen.]*

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 p

- | | |
|-----------------------------|---|
| <i>Material Distributed</i> | <i>Education Title #04 No Bare-Hand Contact</i> |
| | <i>Education Title #06 Cooling</i> |
| | <i>Education Title #08 Date Marking</i> |
| | <i>Education Title #25 Handwashing</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 #36 Manual Cleaning Sanitizing</i> |
| | <i>Education Title #37 Manual Dishwashing Procedures Sign</i> |
| | <i>Education Title #43 Storing Food in WIC</i> |
| | <i>Education Title #44 Cooking Temperatures</i> |
| | <i>Education Title #45 Food Temperatures</i> |
| | <i>Education Title #47 Three-Compartment Sinks</i> |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

This facility gets their foods from AWG.

Footnote 2

Notes:

Green Beans cooking on stove top 164F

Footnote 3

Notes:

Deli manager could not explain the cooling time and temperature requirements. I left handouts on proper cooling procedures.

Footnote 4

Notes:

Crock Pot: sausage gravy 150

Hot Hold: meat loaf 164F, mashed potatoes 160F, macaroni & cheese 143F

Salad Bar: Sausage 146F, scrambled eggs 153F, ham 156F, cheesy hash browns 150F

Footnote 5

Notes:

Salad Bar: Diced tomatoes 43F, pasta salad 43F, baked beans 43F

Small RIC (Reach in Cooler) near cash register in the deli: hard boiled eggs 40F, turkey 41F, pulled chicken 40F

Deli display RIC: potato salad 41F, pasta salad 40F, buffalo chicken wings 39F, roast beef 40F, ham 41F, turkey 41F, ham salad 39F

WIC (Walk in Cooler): enchilda plate 39F, chicken salad 41F, raw chicken 38F

Footnote 6

Notes:

Deli manager stated that they have a professional pest control service on a regular basis, but did not remember the name of the service.

Footnote 7

Notes:

Sanitizer bucket mixed chlorine 200 PPM

VOLUNTARY DESTRUCTION REPORT

Insp Date: 1/31/2012 **Business ID:** 58403FS
Business: ATCHISON COUNTRY MART

Inspection: 12003647
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Phone: 9133672151
Inspector: KDA12
Reason: 01 Routine

2016 W 59 HWY PO BOX 690
 ATCHISON, KS 66002

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
01/31/12	08:15 AM	09:15 AM	1:00	0:55	1:55	0	
Total:			1:00	0:55	1:55	0	

ACTIONS

Number of products Voluntarily Destroyed 9

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 Beef Bologna Qty 0.75 Units lbs Value \$ _____

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Mesquite Turkey Qty 1.5 Units lbs 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 Roast Beef Qty 0.5 Units lbs Value \$ _____

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

4. Product Party Time Ham Qty 0.5 Units lbs Value \$ _____

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

5. Product Honey Ham Qty 1.5 Units lbs Value \$ _____

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

6. Product Meat Bologna Qty 0.5 Units lbs Value \$ _____

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

7. Product Black Forest Ham Qty 3 Units lbs Value \$ _____

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

8. Product Pulled Chicken Qty 6 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

9. Product Turkey Qty 6 Units oz Value \$ _____

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A