

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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						
20. Proper cold holding temperatures.	p						
<i>This item has Notes. See Footnote 1 at end of questionnaire.</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	p	..						
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%;"><i>Fail Notes</i></td> <td style="width: 15%;">7-101.11*</td> <td style="width: 70%;">CRITICAL - Chemical labels-original container [Bottle of what baker stated was alcohol had no labeling on it. (Corrected)]</td> </tr> <tr> <td></td> <td>7-201.11(B)*</td> <td>CRITICAL - Separation, Storage-chemicals above food, etc. [Bottle of what baker stated was alcohol was stored on counter above cake decorations that are put directly on the cake. (Corrected-moved)]</td> </tr> </table>	<i>Fail Notes</i>	7-101.11*	CRITICAL - Chemical labels-original container [Bottle of what baker stated was alcohol had no labeling on it. (Corrected)]		7-201.11(B)*	CRITICAL - Separation, Storage-chemicals above food, etc. [Bottle of what baker stated was alcohol was stored on counter above cake decorations that are put directly on the cake. (Corrected-moved)]						
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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						

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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
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
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

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Physical Facilities	Y N O A C R
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<i>Fail Notes</i>	6-501.12(A)	<i>Physical facilities clean [Meat room, and meat WIC (Walk in Cooler) air cooling fan cages have buildup of dust debris that could fall off and contaminate the meat. Meat room swinging doors are in bad repair and have duct tape on them that collect debris.]</i>
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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 ..

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Footnote 1

Notes:

RIC (Reach in Cooler): Bone in Ham 42F, Feta Cheese 42F, Macaroni & Cheese 40F, Resers macaroni salad 40F

RIC: cut watermelon 42F, hot dogs 41F, garlic bologna 40, deli chicken breast 43F

RIC: pork loin filet 41F

RIC: cocktail smokies 42F, bacon 41F

RIC: Chicken breast 38F, hamburger 40F, KC Strip 41F, pork chops 38F

RIC: cottage cheese 40F, milk 42F, eggs 44F

RIC: yogurt 39F

WIC (Walk in Cooler): meat room: hamburger 40F, chicken 35F, pork 38F

WIC Dairy: milk 40F, eggs 41F

KANSAS DEPARTMENT OF AGRICULTURE EGG INSPECTION

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

2016 W 59 HWY PO BOX 690
 ATCHISON, KS 66002

Inspection: 12003648
Store ID:
Phone:
Inspector: KDA12
Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
01/31/12	10:16 AM	11:50 AM	1:34	0:01	1:35	0	
Total:			1:34	0:01	1:35	0	

FULL OR LABEL INSPECTION

TYPE OF INSPECTION FULL

CARTON INFORMATION

USDA/EPIA # P18670009/13/W/228 PERMIT # P1867
 LABEL NAME Best Choice CASE TEMPERATURE (° F) 36
 BRAND NAME Distributed by Associated Wholesale Grocers COOLER TEMPERATURE (° F) 40
 MANUFACTURER ADDRESS Kansas City Kansas 66106
 MANUFACTURER CITY _____ STATE KS ZIP 66106
 DISTRIBUTED BY Associated Wholesale Grocers
 DISTRIBUTER ADDRESS Kansas City Kansas 66106
 DISTRIBUTER CITY _____ STATE _____ ZIP _____

EGG INFORMATION

DOZEN ON HAND 12 GRADE A PACK DATE 01/07/12
 CARTON SIZE 12 SAMPLE SIZE 100

INSPECTION RESULTS

NUMBER CHECKS 3 LEAKERS _____ STUCK YOLK / ROT _____ MEAT / BLOOD SPOTS _____
 OF: DIRTY _____ OTHER _____ STOP SALE _____