

**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:** 3/5/2012      **Business ID:** 1220641R  
**Business:** Cafe 62 (Benedictine College Ferrell Building)  
 1020 N 2nd St  
  
 Atchison , KS 66002

**Inspection:** 12003695  
**Store ID:**  
**Phone:** 913-360-7595  
**Inspector:** KDA12  
**Reason:** 10 Licensing  
**Results:** No Follow-up

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
03/05/12	08:00 AM	09:45 AM	1:45	0:55	2:40	0	
<b>Total:</b>			1:45	0:55	2:40	0	

FOOD ESTABLISHMENT PROFILE			
Insp. Notification	Email _____	Critical Violations _____	Lic. Insp. <u>Yes</u>
Sent Notification To _____	Left App. <u>Yes</u>	Lic. Approved <u>Yes</u>	
Address Verified <u>p</u>			

**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.	..	..	..	..	..	..
3. Proper use of reporting, restriction and exclusion.	..	..	..	..	..	..
<b>Good Hygienic Practices</b>	Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use	p	..	..	..	..	..

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Good Hygienic Practices		Y	N	O	A	C	R
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5. No discharge from eyes, nose and mouth.		..	..	..	..	..	..
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Preventing Contamination by Hands		Y	N	O	A	C	R
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6. Hands clean and properly washed.		..	..	..	..	..	..
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7. No bare hand contact with RTE foods or approved alternate method properly followed.		..	..	..	..	..	..
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8. Adequate handwashing facilities supplied and accessible.		p	..	..	..	..	..
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***This item has Notes. See Footnote 1 at end of questionnaire.***

Approved Source		Y	N	O	A	C	R
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9. Food obtained from approved source.		..	..	..	..	..	..
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10. Food received at proper temperature.		..	..	..	..	..	..
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11. Food in good condition, safe and unadulterated.		..	..	..	..	..	..
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12. Required records available: shellstock tags, parasite destruction.		..	..	..	..	..	..
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Protection from Contamination		Y	N	O	A	C	R
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13. Food separated and protected.		..	..	..	..	..	..
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14. Food-contact surfaces: cleaned and sanitized.		..	..	..	..	..	..
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15. Proper disposition of returned, previously served, reconditioned and unsafe food.		..	..	..	..	..	..
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Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
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16. Proper cooking time and temperatures.		..	..	..	..	..	..
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17. Proper reheating procedures for hot holding.		..	..	..	..	..	..
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18. Proper cooling time and temperatures.		..	..	..	..	..	..
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19. Proper hot holding temperatures.		..	..	..	..	..	..
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20. Proper cold holding temperatures.		..	..	..	..	..	..
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21. Proper date marking and disposition.		..	..	..	..	..	..
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22. Time as a public health control: procedures and record.		..	..	..	..	..	..
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Consumer Advisory		Y	N	O	A	C	R
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23. Consumer advisory provided for raw or undercooked foods.		..	..	..	..	..	..
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Highly Susceptible Populations		Y	N	O	A	C	R
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24. Pasteurized foods used; prohibited foods not offered.		..	..	..	..	..	..
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Chemical		Y	N	O	A	C	R
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25. Food additives: approved and properly used.		..	..	..	..	..	..
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26. Toxic substances properly identified, stored and used.		p	..	..	..	..	..
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Conformance with Approved Procedures		Y	N	O	A	C	R
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27. Compliance with variance, specialized process and HACCP plan.		..	..	..	..	..	..
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<b>GOOD RETAIL PRACTICES</b>
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Safe Food and Water		Y	N	O	A	C	R
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28. Pasteurized eggs used where required.		..	..	..	..	..	..
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29. Water and ice from approved source.		p	..	..	..	..	..
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30. Variance obtained for specialized processing methods.		..	..	..	..	..	..
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Food Temperature Control		Y	N	O	A	C	R
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| 31. Proper cooling methods used; adequate equipment for temperature control. |  | p  | .. | .. | .. | .. | .. |
| <b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>   |  |    |    |    |    |    |    |
| 32. Plant food properly cooked for hot holding.                              |  | .. | .. | .. | .. | .. | .. |
| 33. Approved thawing methods used.                                           |  | .. | .. | .. | .. | .. | .. |
| 34. Thermometers provided and accurate.                                      |  | p  | .. | .. | .. | .. | .. |

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

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  | .. | .. | .. | .. | .. |
| 37. Contamination prevented during food preparation, storage and display. |  | .. | .. | .. | .. | .. | .. |
| 38. Personal cleanliness.                                                 |  | .. | .. | .. | .. | .. | .. |
| 39. Wiping cloths: properly used and stored.                              |  | .. | .. | .. | .. | .. | .. |
| 40. Washing fruits and vegetables.                                        |  | .. | .. | .. | .. | .. | .. |

Proper Use of Utensils		Y	N	O	A	C	R
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| 41. In-use utensils: properly stored.                                   |  | .. | .. | .. | .. | .. | .. |
| 42. Utensils, equipment and linens: properly stored, dried and handled. |  | .. | .. | .. | .. | .. | .. |
| 43. Single-use and single-service articles: properly used.              |  | .. | .. | .. | .. | .. | .. |
| 44. Gloves used properly.                                               |  | .. | .. | .. | .. | .. | .. |

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-<br>Critical items     |  | .. | .. | .. | .. | .. | .. |
| 45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-<br>non-critical items |  | .. | .. | .. | .. | .. | .. |
| 46. Warewashing facilities: installed, maintained, and used; test strips.                                         |  | p  | .. | .. | .. | .. | .. |
| 47. Non-food contact surfaces clean.                                                                              |  | .. | .. | .. | .. | .. | .. |

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.   |  | .. | .. | .. | .. | .. | .. |
| 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 |  | .. | .. | .. | .. | .. | .. |
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EDUCATIONAL MATERIALS
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The following educational materials were provided      p

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

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## EDUCATIONAL MATERIALS

<i>Material Distributed</i>	<i>Education Title #25</i>	<i>Handwashing [Left 3 hand washing signs for the hand washing sinks.]</i>
	<i>Education Title #36</i>	<i>Manual Cleaning Sanitizing</i>
	<i>Education Title #37</i>	<i>Manual Dishwashing Procedures Sign</i>
	<i>Education Title #44</i>	<i>Cooking Temperatures</i>
	<i>Education Title #45</i>	<i>Food Temperatures</i>

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## **Footnote 1**

### **Notes:**

Hand sink had hot and cold water supply.

## **Footnote 2**

### **Notes:**

RIC (Reach in Cooler) all were holding ambient temperatures between 34-40F.

## **Footnote 3**

### **Notes:**

Went through the main kitchen to see remodeled ware washing room.

This is a coffee shop in the new building at Benedictine College located in the Ferrell Academic Building on 2nd floor. There is also a bar and a catering kitchen that will be used for special events that food will be served out of and dishes will be done in but no cooking of foods will be completed there. All cooking and food prep will be done at the main cafeteria.

Left application form for license and application fees to be submitted.

This is approved upon payment of these fees.