

**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:** Super Store  
 912 Division

**Business ID:** 1220642F

Atchison, KS 66002

**Inspection:** 12003696  
**Store ID:**  
**Phone:** 913-367-3548  
**Inspector:** KDA12  
**Reason:** 10 Licensing  
**Results:** No Follow-up

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
03/05/12	10:45 AM	11:45 PM	13:00	0:10	13:10	0	
<b>Total:</b>			13:00	0:10	13:10	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Print Critical Violations 2 Lic. Insp. Yes  
 Left App. No Lic. Approved Yes  
 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	..	..	..	..	..

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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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
7. No bare hand contact with RTE foods or approved alternate method properly followed.	p	..	..	..	..	..
8. Adequate handwashing facilities supplied and accessible.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>						
Approved Source	Y	N	O	A	C	R
9. Food obtained from approved source.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>						
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	..	..	..	..
<b><i>This item has Notes. See Footnote 4 at end of questionnaire.</i></b>						
Fail Notes	3-501.16(A)(1)* CRITICAL - PHF Hot Holding->135°F [Sausage gravy 94F in a crock pot on the counter was out of temperature. Manager stated that they were not serving this and that they did not throw it away yet. (Corrected-VD voluntary destruction) Chicken strips in the hot hold case were 115F, manager stated that they were cooked at 10:00am this morning about 1 hour earlier. (Corrected-reheated in the microwave and turned the heating unit to a hotter temperature setting.)]					
20. Proper cold holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 5 at end of questionnaire.</i></b>						
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	..	..	..	..	..

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		Y	N	O	A	C	R
<b>Chemical</b>		Y	N	O	A	C	R
26. Toxic substances properly identified, stored and used.		p	..	..	..	..	..
<b>Conformance with Approved Procedures</b>		Y	N	O	A	C	R
27. Compliance with variance, specialized process and HACCP plan.		..	..	..	p	..	..
<b>GOOD RETAIL PRACTICES</b>							
<b>Safe Food and Water</b>		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	..	..
<b>Food Temperature Control</b>		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	..	..	..	..	..
<b>Food Identification</b>		Y	N	O	A	C	R
35. Food properly labeled; original container.		..	p	..	..	..	..
<i>Fail Notes</i>	3-302.12	<i>Food storage containers identified with common name of food [A spray bottle of what the manager stated was water had no common name labeled on the bottle. (Corrected)]</i>					
<b>Prevention of Food Contamination</b>		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	..	..	p	..
<i>Fail Notes</i>	3-304.14(B)(1)	<i>Wet wiping cloths stored in sanitizer [Three balled up wet wiping cloths were sitting on the 3 compartment sink drainboard and hanging over the front edge of the 3rd basin. (Corrected)]</i>					
40. Washing fruits and vegetables.		..	..	..	p	..	..
<b>Proper Use of Utensils</b>		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	..	..	..	..	..
<b>Utensils, Equipment and Vending</b>		Y	N	O	A	C	R
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Critical items		..	p	..	..	p	..
<i>Fail Notes</i>	4-202.11(A)(2)*	<i>CRITICAL - Food-contact surface cleanability-free of imperfections [Crock pot that the sausage gravy in it had broken sides. (Corrected-thrown away)]</i>					
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- non-critical items		p	..	..	..	..	..



# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Employee washed his hands before reheating the chicken strips that were out of temperature.

## **Footnote 2**

### **Notes:**

Note: There is a hand sink in the cooking area, but no hand sink near the cash register that is next to the hot holding case. I explained that the employee serving the customers would have to walk back and wash hands before they can serve customers.

## **Footnote 3**

### **Notes:**

Will get most of the food from St Joe Ditrib. according to the manager.

## **Footnote 4**

### **Notes:**

Hot Hold case fish 159F, taquito roll 144F

## **Footnote 5**

### **Notes:**

Raw chicken, sausage gravy 41F being held in WIC walk in cooler 42F

## **Footnote 6**

### **Notes:**

The manager stated that they wash, sanitize, and then rinse when I asked him how he uses the 3 compartment sink. I explained the corrected procedure, and had the employees set this up correctly,

## VOLUNTARY DESTRUCTION REPORT

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Total:			13:00	0:10	13:10	0	

**ACTIONS**

Number of products Voluntarily Destroyed   1  

**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 Sausage Gravy Qty 1 Units lb Value \$           

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A