

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
<i>Fail Notes</i>	5-205.11(A)	<i>Handsink Accessible [Hand sink in the toilet room was inaccessible due to it being broken and layig on the floor.]</i>						
	6-301.14	<i>Handwashing signage [No hand washing sign in the toilet room. (Left hand washing sticker)]</i>						

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	p	..
<i>Fail Notes</i>	4-601.11A*	<i>CRITICAL - Food Contact Clean to Sight and Touch [The top of the pickle jar sitting on the front counter had visible debris buildup on the top edge of the jar, and on the edges of the lid. The pickle tongs had visible debris on the serving area and the handle of the utensil. (Corrected)]</i>						
	4-602.11(E)(2)	<i>Non-PHF Food Contact Surface Cleaning Frequency-once every 24 hours for iced tea dispensers and consumer self service utensils [The top of the pickle jar sitting on the front counter had visible debris buildup on the top edge of the jar, and on the edges of the lid. The pickle tongs had visible debris on the serving area and the handle of the utensil. (Corrected) The dispensing nozzles of the cappacino machine had a large amount of the powdered mix buildup on the dispensing nozzles when I opened the machine and inspected it.]</i>						
	4-602.11(E)(4)(b)	<i>Non-PHF Food Contact Surface Cleaning Frequency-ice bins, soda nozzles-to preclude mold/soil build up [Mold on the top inside of the ice machine.]</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
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>								
17. Proper reheating procedures for hot holding.			p
18. Proper cooling time and temperatures.			p
19. Proper hot holding temperatures.			..	p	p	..
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>								
<i>Fail Notes</i>	3-501.16(A)(1)*	<i>CRITICAL - PHF Hot Holding->135°F [Jalapeno Poppers 124F were out of temperature in the hot hold case. Manager stated that they had been cooked about 30 minutes earlier. The hot hold case was not turned on. (Corrected-reheated and manager turned on the hot hold case)]</i>						

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Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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20. Proper cold holding temperatures. .. p p ..

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

<i>Fail Notes</i>	3-501.16(A)(2)(a)* <i>CRITICAL - PHF Cold Holding-<41°F</i> <i>[An open bottle of Masterpiece BBQ sitting at room temperature on the wire rack shelf in the ware washing area was 70F and out of temperature. The label states refrigerate after opening. The manager stated that this had been left out since last night. (Corrected VD Voluntary Destruction)]</i>
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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
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23. Consumer advisory provided for raw or undercooked foods. p

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 ..

<i>Fail Notes</i>	7-201.11(B)* <i>CRITICAL - Separation, Storage-chemicals above food, etc.</i> <i>[Gasoline filled leaf blower stored above 2 boxes of soda syrup. (Corrected-moved)]</i>
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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. 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

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

37. Contamination prevented during food preparation, storage and display. .. p p ..

<i>Fail Notes</i>	3-305.11(A)(2) <i>Food storage-protected from contamination</i> <i>[A gas powered leaf blower was sitting on a metal rack and directly above two full boxes of soda syrup in the store room next to the WIC behind the cash register area.]</i>
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Prevention of Food Contamination			Y	N	O	A	C	R
<i>Fail Notes</i>	3-305.14	<i>Unpackaged food protected from environmental contamination during prep [Coffee grounds were sitting in a coffee filter under the grinder unprotected from exposure and where customers could come in contact with them.]</i>						
	38. Personal cleanliness.		p
	39. Wiping cloths: properly used and stored.		..	p	p	..
<i>Fail Notes</i>	3-304.14(D)	<i>Cloths used w/ fresh sanitizer and dry cloths both clean [Visible black stained dirty wiping cloths are balled up and lying in a plastic sterility container under the prep table area in the kitchen.]</i>						
	40. Washing fruits and vegetables.		p
Proper Use of Utensils			Y	N	O	A	C	R
	41. In-use utensils: properly stored.		..	p	p	..
<i>Fail Notes</i>	3-304.12(C)	<i>In-use utensil storage-on cleaned/sanitized surface [Two ice scoops were sitting on top of the ice machine where there was visible dust debris buildup.]</i>						
	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
<i>Fail Notes</i>	4-101.11*	<i>CRITICAL - Utensils/food-contact surfaces of safe materials [A plastic Sterilite plastic container in the WIC (Walk in Cooler) behind the hot hold area was holding raw chicken. The manager did not have information stating that this was a food grade container. (Corrected-put into a stainless steel pan, covered with foil, and put back into the WIC.) Under the fryer room prep table were two small square plastic Sterilite containers with snap handles that were holding chicken, and fish breading's in non-food grade containers. (Corrected, manager put into stainless steel pans and covered. He stated that he would go to Kansas City to the Food Depot and pick up food containers, and supplies.)]</i>						
	4-202.11(A)(2)*	<i>CRITICAL - Food-contact surface cleanability-free of imperfections [A wire strainer on the storage shelf is torn from the top rim and has loose exposed wires along the top of the strainer. (Corrected-thrown away)]</i>						
	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
<i>Fail Notes</i>	4-302.14	<i>Sanitizer test kit [No test kit to test the chlorine sanitizer.]</i>						
	47. Non-food contact surfaces clean.		..	p
<i>Fail Notes</i>	4-602.13	<i>Nonfood-contact surfaces cleaned at frequency to prevent buildup of residue</i>						
Physical Facilities			Y	N	O	A	C	R
	48. Hot and cold water available; adequate pressure.		p
	49. Plumbing installed; proper backflow devices.		..	p

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Physical Facilities

Y N O A C R

<i>Fail Notes</i>	5-205.15(B) <i>SWING - Plumbing system maintained in good repair [The toilet room hand sink was broken off of the wall and on the floor of the toilet room. The manager stated that this was broken off over the last weekend by two girls that were in there. The sewage drain for the toilet room sink is uncovered and there is a strong sewage odor in the toilet room.]</i>
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|--|----|----|----|----|----|----|
| 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 | .. | .. | .. | .. |

<i>Fail Notes</i>	6-501.11 <i>Physical facilities maintained in good repair [The toilet room hand sink was broken off of the wall and on the floor of the toilet room. The manager stated that this was broken off over the last weekend by two girls that were in there. The retail tile floor in the back of the store has dozens of tiles broken and missing (about 40) and is bad bad repair. The corner of the ceiling in the toilet room is missing.]</i>
	6-501.113() <i>Maintenance tools properly stored [An electric blower fan was sitting on top of the ice machine in the store room. A gas powered leaf blower was sitting on a metal rack and directly above two full boxes of soda syrup in the store room next to the WIC behind the cash register area.]</i>
	6-501.12(A) <i>Physical facilities clean [The retail tile floor in the back of the store has dozens of tiles broken and missing (about 40) and is bad repair. The floor under the syrup dispensers in the back store room had a thick visible layer of syrup on the floor. The retail WIC condenser fans and ceiling in front of them have a large visible buildup of what looks like dust and possible mold. There is a musty odor in this WIC. The WIC behind the cash register area floor had a large pool of what looked like blood on the floor under the wooden pallets. The retail WIC exterior door and handle has a visible black buildup of debris on it.]</i>

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|---|---|----|----|----|----|----|
| 54. Adequate ventilation and lighting; designated areas used. | p | .. | .. | .. | .. | .. |
|---|---|----|----|----|----|----|

Administrative/Other

Y N O A C R

- | | | | | | | |
|----------------------|---|----|----|----|----|----|
| 55. Other violations | p | .. | .. | .. | .. | .. |
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EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #24 Hand Sink Sign</i>
	<i>Education Title #26 Hot and Cold Holding Sign</i>
	<i>Education Title #27 Hot and Cold Holding</i>
	<i>Education Title #45 Food Temperatures</i>

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Footnote 1

Notes:

Pulled out of the fryer: Beef tornadoes 174F, corn dogs 169F

Footnote 2

Notes:

Hot Hold Case: french fries 153F, chicken tornadoes 144F

Footnote 3

Notes:

WIC: raw chicken 41F, raw catfish 40F

VOLUNTARY DESTRUCTION REPORT

Insp Date: 4/17/2012 **Business ID:** 113457FS
Business: SUPER STORE

912 DIVISION ST
 ATCHISON, KS 66002

Inspection: 12003763
Store ID:
Phone: 9133673548
Inspector: KDA12
Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
04/17/12	08:45 AM	11:15 AM	2:30	0:05	2:35	0	
Total:			2:30	0:05	2:35	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 Masterpiece BBQ Qty 1 Units _____ Value \$ _____

Description About 1/4 of the bottle of bbq was left in this bottle.

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

