

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
10. Food received at proper temperature.	p
11. Food in good condition, safe and unadulterated.	p
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
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> 4-602.11(E)(4)(b) <i>Non-PHF Food Contact Surface Cleaning Frequency-ice bins, soda nozzles-to preclude mold/soil build up [Mold is on the inside top of the ice machine in the back storage room.]</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
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 [Breakfast pizza 115F, and Pepperoni pizza 118F that the manager stated was put in hot hold at 8:00am was out of temperature. Front row of hot dogs 124F on the roller grill were out of temperature. (Corrected-VD Voluntary Destruction)]</i>						
20. Proper cold holding temperatures.	p
<i>This item has Notes. See Footnote 3 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

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Chemical	Y N O A C R
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Fail Notes	7-202.12(A)(2)* <i>CRITICAL - Used per instructions/Approved for food establishments [Conrac (EPA Reg No. 12455-86) rat and mouse poisoning packets were along the back storage room wall and behind counters. There were 4 bags on the floor in the back storage room. One bag was chewed through and the poison was gone.]</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

This item has Notes. See Footnote 4 at end of questionnaire.

Fail Notes	6-202.15(A)(3)* <i>SWING - Outer openings protected-solid, self-closing doors [Front exterior double doors have a gap under and between the doors that is about 1/2" and could allow the entry of pests.]</i>
	6-202.15(D)(1)* <i>SWING - Outer openings protected-16 mesh to 1 inch screens [Front exterior double doors were propped open during this inspection.]</i>
	6-501.111(D)* <i>SWING - Eliminating pest harborage conditions [A large buildup of grease and sryup in the back room storage floors. Old non working equipment in dirty condition in the back room. Wood and what the manager stated was wood shaving (manager stated they were for BBQ) were laying on a bottom shelf in the back store room. They had what looked to be fresh rodent droppings in these shavings. Observed several hundred rodent droppings in the back storage room. 10 rodent dropping on the floor around the bag of Conrac rodent bait. 12-25 rodent droppings around the wood shavings in the storage room. 50-75 dark black rodent droppings behind the storage shelves and equipment in the back storage room. 12 dark black rodent droppings in the soda fountain cabinet next to the stored stryofoam cups. 50-75 dark black rodent droppings on the floor around the old non working fryer in the back storage room.]</i>
	6-501.112* <i>CRITICAL - Removing dead pests [100's of dead ants on the back storage room floor.]</i>

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

p

38. Personal cleanliness.

p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination	Y	N	O	A	C	R
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|--|----|----|----|----|----|----|
| 39. Wiping cloths: properly used and stored. | .. | .. | p | .. | .. | .. |
| 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 | .. | .. | .. | .. | .. |
| 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
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|--|-------------------|---|--|----|-----------------|---|--|--|--|--|--|
| 45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-
Critical items | .. | p | .. | .. | p | .. | | | | | |
| <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 15%; padding: 2px;"><i>Fail Notes</i></td> <td style="padding: 2px;">4-101.11*</td> <td style="padding: 2px;"><i>CRITICAL - Utensils/food-contact surfaces of safe materials [Ice scoop was stored in a Orchem's 5 gallon bucket. (Corrected)]</i></td> </tr> <tr> <td style="padding: 2px;"></td> <td style="padding: 2px;">4-202.11(A)(2)*</td> <td style="padding: 2px;"><i>CRITICAL - Food-contact surface cleanability-free of imperfections [Bucket the ice scoop is stored in has two large cracks in the bottom of the bucket. (Corrected)]</i></td> </tr> </table> | <i>Fail Notes</i> | 4-101.11* | <i>CRITICAL - Utensils/food-contact surfaces of safe materials [Ice scoop was stored in a Orchem's 5 gallon bucket. (Corrected)]</i> | | 4-202.11(A)(2)* | <i>CRITICAL - Food-contact surface cleanability-free of imperfections [Bucket the ice scoop is stored in has two large cracks in the bottom of the bucket. (Corrected)]</i> | | | | | |
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|--|-------------------|--|--|----|----|----|--|--|
| 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 | .. | .. | .. | .. | | |
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| <i>Fail Notes</i> | 4-602.13 | <i>Nonfood-contact surfaces cleaned at frequency to prevent buildup of residue [Rodent droppings on the cabinet shelf next to the styrofoam cups under the soda fountain machine.]</i> | | | | | | |

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 | .. | .. | .. | .. | | |
| <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 15%; padding: 2px;"><i>Fail Notes</i></td> <td style="padding: 2px;">5-205.15(B)</td> <td style="padding: 2px;"><i>SWING - Plumbing system maintained in good repair [Back storage room (this room has the ice machine in it, and has a fryer room area) hand sink has no water that dispenses out of either the hot or cold water faucet when turned on at the faucet, or the shut off valves. No hot water at the soda fountain counter hand washing sink when the faucet or the shut off valve is turned on. Hot water leaking at the faucet of the hand washing sink in the pizza cooking area.]</i></td> </tr> </table> | <i>Fail Notes</i> | 5-205.15(B) | <i>SWING - Plumbing system maintained in good repair [Back storage room (this room has the ice machine in it, and has a fryer room area) hand sink has no water that dispenses out of either the hot or cold water faucet when turned on at the faucet, or the shut off valves. No hot water at the soda fountain counter hand washing sink when the faucet or the shut off valve is turned on. Hot water leaking at the faucet of the hand washing sink in the pizza cooking area.]</i> | | | | | |
| <i>Fail Notes</i> | 5-205.15(B) | <i>SWING - Plumbing system maintained in good repair [Back storage room (this room has the ice machine in it, and has a fryer room area) hand sink has no water that dispenses out of either the hot or cold water faucet when turned on at the faucet, or the shut off valves. No hot water at the soda fountain counter hand washing sink when the faucet or the shut off valve is turned on. Hot water leaking at the faucet of the hand washing sink in the pizza cooking area.]</i> | | | | | | |
| 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 | .. | .. | .. | .. | | |
| <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 15%; padding: 2px;"><i>Fail Notes</i></td> <td style="padding: 2px;">6-501.12(A)</td> <td style="padding: 2px;"><i>Physical facilities clean [Floors under and beside the equipment have visible buildup of sryup and debris buildup.]</i></td> </tr> </table> | <i>Fail Notes</i> | 6-501.12(A) | <i>Physical facilities clean [Floors under and beside the equipment have visible buildup of sryup and debris buildup.]</i> | | | | | |
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| 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 | .. | .. | .. | .. |
|----------------------|----|---|----|----|----|----|

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Administrative/Other

Y N O A C R

<i>Fail Notes</i>	<i>K.S.A. 36-503(a) Operating without a food service establishment license [This facility has no current license and is under the same ownership as last year. They have continued operations all of the calendar year without a licens. (Left application)]</i>
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EDUCATIONAL MATERIALS

The following educational materials were provided

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Note: moldy hot dogs being stored in the RIC Reach in Cooler manager stated that all the food in that cooler is bad and that they are sending it back to the vendor.

Footnote 2

Notes:

Roller Grill: tornadoes 139F, hot dogs 141F

Footnote 3

Notes:

Roller grill items and pizza were all frozen.

Footnote 4

Notes:

This facility stated that they have been using American Exterminators. The last report (4/10/12) from the pest control service does not identify any specific pest control problems or identify anything for this establishment to correct to get the pest control problem to get into control. The report was dated 4/10/12 and states that they are treating for cockroaches, ticks, silverfish, spiders, ants, rats, mice, box elder, centipedes, millipedes, fleas. They treated with spot treatment 1/2 gallon, and uses talstarone .120% EPA 279-3206. The manager stated that they put out the bait bags of contrac all along the back store room floor.

An immediate aggressive pest control program shall be put into place. All pest control records shall be presented to the inspector on the following re opening inspection. A record of what is being done, what is identified as problems, and what should be corrected to get the pests under control shall be presented to the inspector at the follow up inspections.

VOLUNTARY DESTRUCTION REPORT

Insp Date: 4/17/2012 **Business ID:** 110770FS
Business: SURF N GO

1029 MAIN ST
 ATCHISON, KS 66002

Inspection: 12003765
Store ID:
Phone: 9133677109
Inspector: KDA12
Reason: 12 Expired License

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
04/17/12	01:00 PM	03:38 PM	2:38	0:05	2:43	0	
Total:			2:38	0:05	2:43	0	

ACTIONS

Number of products Voluntarily Destroyed 4

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 pizza Qty 2 Units _____ Value \$ _____

Description One slice pepperoni pizza, One slice of breakfast pizza

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Tornados cheese and jalapeno Qty 6 Units _____ 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 Polish Qty 4 Units _____ Value \$ _____

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

4. Product hot dogs Qty 8 Units _____ Value \$ _____

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

