

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
---	-------------

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
---------------------------------------	-------------

This item has Notes. See Footnote 1 at end of questionnaire.

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
--	---------------

<i>Fail Notes</i>	7-202.12(A)(2)*	<p><i>CRITICAL - Used per instructions/Approved for food establishments</i> <i>[Contract (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></p>
-------------------	-----------------	--

Conformance with Approved Procedures	Y N O A C R
--------------------------------------	-------------

27. Compliance with variance, specialized process and HACCP plan. p . .
---	---------------

GOOD RETAIL PRACTICES

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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
<i>Fail Notes</i>	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 [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>						
	6-501.112* <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
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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities	Y	N	O	A	C	R
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
54. Adequate ventilation and lighting; designated areas used.	p

Administrative/Other	Y	N	O	A	C	R
55. Other violations	..	p
<i>Fail Notes</i> <i>K.S.A. 65-689(a) Operating without a retail food store license</i> <i>[This store is operating without a current license.]</i>						

EDUCATIONAL MATERIALS

The following educational materials were provided ..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Milk 40F in the walk in cooler

Landshire sandwiches 39F in reach in cooler.

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

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

Inspection: 12003766
Store ID:
Phone: 9133677109
Inspector: KDA12
Reason: 12 Expired License

1029 MAIN ST
 ATCHISON, KS 66002

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
04/17/12	03:15 PM	04:40 PM	1:25	0:01	1:26	0	
Total:			1:25	0:01	1:26	0	

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Food Service Establishments and Retail Food Stores. The Kansas Food Code, Section 8-405.11(B) as adopted and amended by K.A.R. 4-28-8 through 15, requires that all critical violations shall be corrected no later than 10 days after this inspection and all noncritical violations shall be corrected no later than 90 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 36-508, licensees issued authority under the Kansas Food Service and Lodging Act may apply to the secretary for an extension of the time prescribed above.

* The Food Safety Law, effective October 1, 2004, includes K.S.A. 74-581 et seq.; the Kansas Food, Drug and Cosmetic Act, K.S.A. 65-601 et seq.; the Kansas Food Service and Lodging Act, K.S.A. 36-501 et seq.;, and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate mobile retail ice cream vendors; food service establishments located in retail food stores; food vending machines; food vending machine companies and dealers; retail food stores; food processing plants; food service establishments.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 04/18/12

Inspection Report Number 12003766 Inspection Report Date 04/17/12

Establishment Name SURF N GO

Physical Address 1029 MAIN ST City ATCHISON
 _____ Zip 66002

Additional Notes and Instructions

All violations shall be corrected.

