

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y	N	O	A	C	R
5. No discharge from eyes, nose and mouth.
Preventing Contamination by Hands	Y	N	O	A	C	R
6. Hands clean and properly washed.
7. No bare hand contact with RTE foods or approved alternate method properly followed.
8. Adequate handwashing facilities supplied and accessible.
Approved Source	Y	N	O	A	C	R
9. Food obtained from approved source.
10. Food received at proper temperature.
11. Food in good condition, safe and unadulterated.
12. Required records available: shellstock tags, parasite destruction.
Protection from Contamination	Y	N	O	A	C	R
13. Food separated and protected.
14. Food-contact surfaces: cleaned and sanitized.
15. Proper disposition of returned, previously served, reconditioned and unsafe food.
Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
16. Proper cooking time and temperatures.
17. Proper reheating procedures for hot holding.
18. Proper cooling time and temperatures.
19. Proper hot holding temperatures.	p
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
20. Proper cold holding temperatures.
21. Proper date marking and disposition.
22. Time as a public health control: procedures and record.
Consumer Advisory	Y	N	O	A	C	R
23. Consumer advisory provided for raw or undercooked foods.
Highly Susceptible Populations	Y	N	O	A	C	R
24. Pasteurized foods used; prohibited foods not offered.
Chemical	Y	N	O	A	C	R
25. Food additives: approved and properly used.
26. Toxic substances properly identified, stored and used.	p
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
Conformance with Approved Procedures	Y	N	O	A	C	R
27. Compliance with variance, specialized process and HACCP plan.
GOOD RETAIL PRACTICES						
Safe Food and Water	Y	N	O	A	C	R
28. Pasteurized eggs used where required.
29. Water and ice from approved source.

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Safe Food and Water		Y	N	O	A	C	R
30. Variance obtained for specialized processing methods.	
Food Temperature Control		Y	N	O	A	C	R
31. Proper cooling methods used; adequate equipment for temperature control.	
32. Plant food properly cooked for hot holding.	
33. Approved thawing methods used.	
34. Thermometers provided and accurate.	
Food Identification		Y	N	O	A	C	R
35. Food properly labeled; original container.	
Prevention of Food Contamination		Y	N	O	A	C	R
36. Insects, rodents and animals not present; no unauthorized persons.		..	þ	þ
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>							
<i>Fail Notes</i>	6-202.15(A)(3)*	<i>SWING - Outer openings protected-solid, self-closing doors [A gap between and under the exterior front double doors that could allow the entry of pests.]</i>					
	6-501.111(D)*	<i>SWING - Eliminating pest harborage conditions [Back room had buildup of food and debris on the floors behind the shelving and equipment. Over 100 dark black rodent droppings are still on the back room storage floor and shelves. A couple of dozen dark black rodent droppings are in the storage cabinets under the soda fountain counter. The floors and walls under the sryup dispensing equipment have been cleaned up.]</i>					
	6-501.112*	<i>CRITICAL - Removing dead pests [Hundreds of dead ants are on the back store room floor.]</i>					
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
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
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Critical items		þ
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- non-critical items	
46. Warewashing facilities: installed, maintained, and used; test strips.	
47. Non-food contact surfaces clean.		..	þ	þ
<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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Physical Facilities	Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.
49. Plumbing installed; proper backflow devices.	..	p	p
<i>Fail Notes</i> 5-205.15(B) <i>SWING - Plumbing system maintained in good repair</i> <i>[Back storage room hand sink has no hot or cold water supply to it.</i> <i>Soda fountain machine hand washing sink has no hot water supply to</i> <i>it. Hot water is leaking at the pizza oven cooking area hand sink.]</i>						
50. Sewage and waste water properly disposed.
51. Toilet facilities: properly constructed, supplied and cleaned.
52. Garbage and refuse properly disposed; facilities maintained.
53. Physical facilities installed, maintained and clean.	..	p	p
<i>Fail Notes</i> 6-501.12(A) <i>Physical facilities clean</i> <i>[Back storage area room has rodent dropping and debris buildup</i> <i>along the exterior back wall and on the cup storage area shelving.]</i>						
54. Adequate ventilation and lighting; designated areas used.
Administrative/Other	Y	N	O	A	C	R
55. Other violations	p

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

EDUCATIONAL MATERIALS

The following educational materials were provided ..

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Footnote 1

Notes:

No foods being prepared or sold.

Footnote 2

Notes:

Did not observe any bait bags in the back store room or behind the RIC (Reach in Coolers) in the store.

Footnote 3

Notes:

The front exterior double doors were closed during this inspection.

Footnote 4

Notes:

This facility has paid the license and application fees.

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 4/18/2012
Business: SURF N GO

Business ID: 110770FS

Inspection: 12003769
Store ID:
Phone: 9133677109
Inspector: KDA12
Reason: 13 Re-Opening Inspection

1029 MAIN ST
 ATCHISON, KS 66002

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
04/18/12	12:50 PM	02:00 PM	1:10	0:45	1:55	0	
Total:			1:10	0:45	1:55	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 _____

Inspection Report Number 12003769 Inspection Report Date 04/18/12

Establishment Name SURF N GO

Physical Address 1029 MAIN ST City ATCHISON
 _____ Zip 66002

Additional Notes and Instructions

Manager shall call (KDA) for a re opening inspection when all violations are corrected and they are ready for a re opening inspection. Pest control reports and documentation shall be presented to the inspector.
 This facility shall remain closed until it has been re inspected and approved to re open.