

**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:** 6/18/2012      **Business ID:** 1221561R  
**Business:** Pepper Mill & Company  
 101 Commercial St  
  
 Atchison, KS 66002

**Inspection:** 12003877  
**Store ID:**  
**Phone:** 913-367-3663  
**Inspector:** KDA12  
**Reason:** 10 Licensing  
**Results:** No Follow-up

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/18/12	11:40 PM	11:40 PM	0:00	0:10	0:10	0	
<b>Total:</b>			0:00	0:10	0:10	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification      Print      Critical Violations 1      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
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5. No discharge from eyes, nose and mouth.	p	..	..	..	..	..	..
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Preventing Contamination by Hands		Y	N	O	A	C	R
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6. Hands clean and properly washed.	p	..	..	..	..	..	..
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7. No bare hand contact with RTE foods or approved alternate method properly followed.	p	..	..	..	..	..	..
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8. Adequate handwashing facilities supplied and accessible.	p	..	..	..	..	..	..
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Approved Source		Y	N	O	A	C	R
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9. Food obtained from approved source.	p	..	..	..	..	..	..
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10. Food received at proper temperature.	..	..	p	..	..	..	..
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11. Food in good condition, safe and unadulterated.	p	..	..	..	..	..	..
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12. Required records available: shellstock tags, parasite destruction.	..	..	..	p	..	..	..
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Protection from Contamination		Y	N	O	A	C	R
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13. Food separated and protected.	..	p	..	..	p	..	..
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<i>Fail Notes</i>	3-302.11(A)(1)(b)*	<i>CRITICAL - Separation-Raw &amp; cooked RTE [In the WIC Walk in Cooler, a box of raw beef steaks were sitting on top of deli ready to eat ham and turkey. (Corrected-Moved)]</i>
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14. Food-contact surfaces: cleaned and sanitized.	p	..	..	..	..	..	..
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15. Proper disposition of returned, previously served, reconditioned and unsafe food.	p	..	..	..	..	..	..
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Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
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16. Proper cooking time and temperatures.	..	..	p	..	..	..	..
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17. Proper reheating procedures for hot holding.	..	..	p	..	..	..	..
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18. Proper cooling time and temperatures.	..	..	p	..	..	..	..
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19. Proper hot holding temperatures.	..	..	p	..	..	..	..
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20. Proper cold holding temperatures.	p	..	..	..	..	..	..
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***This item has Notes. See Footnote 1 at end of questionnaire.***

21. Proper date marking and disposition.	p	..	..	..	..	..	..
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22. Time as a public health control: procedures and record.	..	..	..	p	..	..	..
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Consumer Advisory		Y	N	O	A	C	R
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23. Consumer advisory provided for raw or undercooked foods.	p	..	..	..	..	..	..
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Highly Susceptible Populations		Y	N	O	A	C	R
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24. Pasteurized foods used; prohibited foods not offered.	..	..	..	p	..	..	..
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Chemical		Y	N	O	A	C	R
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25. Food additives: approved and properly used.	p	..	..	..	..	..	..
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26. Toxic substances properly identified, stored and used.	p	..	..	..	..	..	..
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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	..	..	..
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GOOD RETAIL PRACTICES
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Safe Food and Water		Y	N	O	A	C	R
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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. <i><b>This item has Notes. See Footnote 2 at end of questionnaire.</b></i>	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	..	..	..	..	..
37. Contamination prevented during food preparation, storage and display.	p	..	..	..	..	..
38. Personal cleanliness.	p	..	..	..	..	..
39. Wiping cloths: properly used and stored. <i>Fail Notes</i>   3-304.14(B)(1) <i>Wet wiping cloths stored in sanitizer [Two balled up wet wiping cloths were sitting on the food prep tables. (Corrected)]</i>	..	p	..	..	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	..	..	..	..	..
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	..	..	..	..	..

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Physical Facilities	Y	N	O	A	C	R
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	..	..	..

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

### EDUCATIONAL MATERIALS

The following educational materials were provided      p

*Material Distributed | Education Title #43    Storing Food in WIC*

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## **Footnote 1**

### **Notes:**

WIC: ham 40F, steak 39F, raw shell eggs 42F  
Prep Table: turkey 41F, hard boiled eggs 42F  
Refrigerator: Milk 40F

## **Footnote 2**

### **Notes:**

Chef was preparing potato salad the potatoes were 120F and the were cooling, the cook stated that they had been removed from cooking about 30 minutes earlier.

## **Footnote 3**

### **Notes:**

Approved for license upon payment of fees. This establishment plans on opening tonight.