

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: 6/26/2012 **Business ID:** 113457FS
Business: SUPER STORE

Inspection: 12003893
Store ID:
Phone: 9133673548
Inspector: KDA12
Reason: 09 Modified Complaint
Results: Follow-up

912 DIVISION ST
 ATCHISON, KS 66002

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/26/12	12:50 PM	02:10 PM	1:20	0:25	1:45	0	
Total:			1:20	0:25	1:45	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Critical Violations 4 Lic. Insp. No

Sent Notification To _____

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

Demonstration of Knowledge	Y	N	O	A	C	R
1. Certification by accredited program, compliance with Code, or correct responses.	p
Employee Health	Y	N	O	A	C	R
2. Management awareness; policy present.	p
3. Proper use of reporting, restriction and exclusion.	p
Good Hygienic Practices	Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use	..	p	p	..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y	N	O	A	C	R
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Fail Notes | 2-401.11* **CRITICAL - Eating, Drinking, or Using Tobacco**
 [Cashier was eating lunch on the counter of the hot hold unit where the customer foods are packaged and sold. (Corrected-Instructed)]

5. No discharge from eyes, nose and mouth.

Preventing Contamination by Hands	Y	N	O	A	C	R
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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 p ..

Fail Notes | 6-301.12 **Hand Drying Provision.**
 [No paper towels at the kitchen hand sink. Cashier brought over napkins. (Corrected)]

6-301.14 **Handwashing signage**
 [No hand washing sign in the toilet room.]

Approved Source	Y	N	O	A	C	R
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9. Food obtained from approved source.

10. Food received at proper temperature.

11. Food in good condition, safe and unadulterated. p

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

12. Required records available: shellstock tags, parasite destruction.

Protection from Contamination	Y	N	O	A	C	R
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13. Food separated and protected. p

14. Food-contact surfaces: cleaned and sanitized. .. p p ..

Fail Notes | 4-601.11A* **CRITICAL - Food Contact Clean to Sight and Touch**
 [A pair of tongs were sitting on a wire cart next to the fryer and they had visible food particles on the serving blades. A wire strainer were sitting on the wire cart on a plastic tray that visible food debris buildup on the wire basket. The fryer basket had caked on food and grease on the wires of the cooking basket. (Corrected)]

4-602.11(C)* **CRITICAL - PHF Food Contact Surface Cleaning Frequency-every 4 hours**
 [Tongs and breadng strainer, and fryer basket employee stated are washed one time a day at 4pm. (Corrected-employee put tongs and strainer in the 3 vat sink to be ware washed.)]

15. Proper disposition of returned, previously served, reconditioned and unsafe food.

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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16. Proper cooking time and temperatures.

17. Proper reheating procedures for hot holding.

18. Proper cooling time and temperatures.

19. Proper hot holding temperatures.

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
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23. Consumer advisory provided for raw or undercooked foods.

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Highly Susceptible Populations	Y	N	O	A	C	R
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24. Pasteurized foods used; prohibited foods not offered.

Chemical	Y	N	O	A	C	R
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25. Food additives: approved and properly used.

26. Toxic substances properly identified, stored and used.

Conformance with Approved Procedures	Y	N	O	A	C	R
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27. Compliance with variance, specialized process and HACCP plan.

GOOD RETAIL PRACTICES

Safe Food and Water	Y	N	O	A	C	R
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28. Pasteurized eggs used where required.

29. Water and ice from approved source.

30. Variance obtained for specialized processing methods.

Food Temperature Control	Y	N	O	A	C	R
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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
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35. Food properly labeled; original container.

Prevention of Food Contamination	Y	N	O	A	C	R
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36. Insects, rodents and animals not present; no unauthorized persons.

This item has Notes. See Footnote 2 at end of questionnaire.

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
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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 [Tongs for the fryer were sitting directly on a wire rack shelf that had visible food debris buildup on the wires. Strainer basket was sitting directly on a plastic mat that was coated with food buildup debris.]</i>
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42. Utensils, equipment and linens: properly stored, dried and handled. .. p p ..

<i>Fail Notes</i>	4-903.11(A)(2)	<i>Equipment/utensil/linen storage-protected from contamination [Two dirty plastic food containers were sitting directly on the floor in front of the 3 vat sink. A knife was laying on the floor under the 3 vat sink next to a glue trap and next to windex, bleach and other chemicals.]</i>
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Proper Use of Utensils	Y	N	O	A	C	R
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<i>Fail Notes</i>	4-903.11(A)(3) <i>Equipment/utensil/linen storage-6" above floor</i> <i>[Two dirty plastic food containers were sitting directly on the floor in front of the 3 vat sink. A box of breading was sitting directly on the WIC Walk in cooler floor.]</i>
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43. Single-use and single-service articles: properly used.

44. Gloves used properly.

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 ..

<i>Fail Notes</i>	4-101.11* <i>CRITICAL - Utensils/food-contact surfaces of safe materials</i> <i>[The breading plastic containers were the sterilite shoe boxes and the breading was in direct contact with these plastic containers. The employee had no documentation stating that these are of food grade materials.]</i>
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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.

Physical Facilities	Y	N	O	A	C	R
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48. Hot and cold water available; adequate pressure.

49. Plumbing installed; proper backflow devices.

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.

54. Adequate ventilation and lighting; designated areas used.

Administrative/Other	Y	N	O	A	C	R
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55. Other violations

EDUCATIONAL MATERIALS

The following educational materials were provided

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

All raw chicken was frozen and was packaged and looked like it was in good condition.

Footnote 2

Notes:

Several flies in the fryer area landing on the walls. Several flies flying around the sryup dispensers in the back storage room.