

**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:** 6/19/2012      **Business ID:** 111607FR  
**Business:** MOJO ESPRESSO

**Inspection:** 21001239  
**Store ID:**  
**Phone:** 7856269011  
**Inspector:** KDA21  
**Reason:** 01 Routine  
**Results:** No Follow-up

309 MAIN ST  
 ATWOOD, KS 67730

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/19/12	11:00 AM	12:01 PM	1:01	2:00	3:01	122	
Total:			1:01	2:00	3:01	122	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification      Email \_\_\_\_\_      Critical Violations 1 \_\_\_\_\_      Lic. Insp. \_\_\_\_\_

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**

<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	..	..	..

# 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	..	..	..	..
<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 [In the waitstaff area the ice machine has a build up of mold on the plastic grate where ice is dispensed into the machine.]</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	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
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	..	..	p	..
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>						
<i>Fail Notes</i>   3-501.16(A)(2)(a)*   <i>CRITICAL - PHF Cold Holding-&lt;41°F [In the waitstaff area on the east side in the Haier Reach in cooler fruit smoothie pomegrante 50, fruit smoothie apple 51. Employee stated they usually go through them in a day to three days. Corrected on site (COS) Employee turned the temperature of the Reach in Cooler to a lower setting.]</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	..	..	..	..	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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
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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    ..    ..    ..    ..

*Fail Notes*    4-204.112(B)    *Integrated or affixed thermometer in equipment  
[There are no thermometers in the the under the counter Reach in  
Coolers located in the waitstaff are or in the General Electric Reach  
in Cooler in the back room next to the three compartment sink area.]*

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    ..    ..    ..    ..    ..

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
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41. In-use utensils: properly stored.      ..    p    ..    ..    ..    ..

*Fail Notes*    3-304.12(A)    *In-use utensil storage-handles above top of food/container  
[The handles of the scoops are in direct contact in each of the frappe  
mix containers and the handle of the ice scoop is in direct contact of  
the ice.]*

42. Utensils, equipment and linens: properly stored, dried and handled.      p    ..    ..    ..    ..    ..

43. Single-use and single-service articles: properly used.      ..    p    ..    ..    ..    ..

*Fail Notes*    4-903.11(C)    *Single service article storage-original package or other protection  
[In the dry storage area on the east side of the waitstaff area is a  
case of styrofoam cups sitting directly on the floor.]*

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    ..    ..    ..    ..    ..

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    ..    ..    ..    ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending	Y	N	O	A	C	R
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*Fail Notes* | 4-302.14 *Sanitizer test kit*  
*[No sanitizer test kit.]*

47. Non-food contact surfaces clean. p    ..    ..    ..    ..    ..

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    ..    ..    ..    ..    ..

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
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55. Other violations p    ..    ..    ..    ..    ..

EDUCATIONAL MATERIALS
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The following educational materials were provided ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Business is a coffee shop which serves coffee, smoothies and pastries only.

## **Footnote 2**

### **Notes:**

Waitstaff area on east wall under the counter Magic Chef Reach in Cooler whip cream 43, on the west side under the counter Haier Reach in Cooler gallon of skim milk 43.

In the three compartment sink area on the northside of the business General Electric Reach in Cooler ambient 41.