

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
20. Proper cold holding temperatures.	p
<i>This item has Notes. See Footnote 2 at end of questionnaire.</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
Conformance with Approved Procedures	Y	N	O	A	C	R
27. Compliance with variance, specialized process and HACCP plan.	p
GOOD RETAIL PRACTICES						
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

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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
<i>Fail Notes</i> 3-602.11(B) <i>Label information (packaged in establishment) [Cheese burgers, deli sandwiches, potato salad, and baked beans prepared/packaged on site lack proper labeling. Items prepared and packaged on site require the common name of the food, net wt., manufacturer, ingredients, and allergens.]</i>						

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.	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
<i>Fail Notes</i> 4-302.14 <i>Sanitizer test kit [No test strips were available in the facility.]</i>						
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
<i>Fail Notes</i> 5-203.13 <i>Service sink available for cleaning of mops & disposal of liquid waste [Service sink has not been installed in facility. Mop water is disposed of in the toilet.]</i>						
50. Sewage and waste water properly disposed.	p
51. Toilet facilities: properly constructed, supplied and cleaned.	..	p
<i>Fail Notes</i> 5-501.17 <i>Receptacle in women's toilet room covered [Receptacle in unisex restroom is not covered.]</i>						

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Physical Facilities	Y	N	O	A	C	R
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Fail Notes | 6-202.14 *Toilet rooms completely enclosed-self closing door
[Toilet room does not have a self-closing door.]*

- | | | | | | | |
|--|---|---|---|---|---|---|
| 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

<i>Fail Notes</i>	8-304.11(A)	Post the license in a location in the Food Establishment [License was not posted for public viewing.]
	K.S.A. 65-657(b)	Adulteration of drugs [The following were found on the retail shelf: Claritin expiration date 2/12, Children's Ibuprofen expiration date 8/11, and two Good Sense Antacid with expiration date 1/12. COS=manager discarded]

" p " " p "

EDUCATIONAL MATERIALS

The following educational materials were provided p

Material Distributed | Education Title #29 Labeling

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Footnote 1

Notes:

137 F cheese burger in retail display

Footnote 2

Notes:

42 F turkey swiss sandwich(prepared on site) in reach in cooler

41 F potato salad(packaged on site) in reach in cooler

42 F milk in eleven door reach in cooler

VOLUNTARY DESTRUCTION REPORT

Insp Date: 4/11/2012 **Business ID:** 111347RS
Business: JUMP START MARKETS - JSM004

1109 E 4TH ST
 ALTAMONT, KS 67330

Inspection: 29000047
Store ID:
Phone: 6207842350
Inspector: KDA29
Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
04/11/12	12:11 PM	02:00 PM	1:49	0:01	1:50	0	
Total:			1:49	0:01	1:50	0	

ACTIONS

Number of products Voluntarily Destroyed 3

VOLUNTARY DESTRUCTION REPORT

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product Claritin Qty 1 Units ea Value \$ 3

Description 2/12

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Children's Ibuprofen Qty 1 Units ea Value \$ 8

Description 8/11

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

VOLUNTARY DESTRUCTION REPORT

VOLUNTARY DESTRUCTION REPORT

3. Product Good Sense Antacid Qty 2 Units ea Value \$ 8

Description 1/12

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A