

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	p	..
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
Fail Notes	3-501.16(A)(2)(a)* CRITICAL - PHF Cold Holding-<41°F [Potato salad, pasta salad, and various deli meats were found being held at 47 F in the deli reach in display. COS=removed items and placed in True reach in cooler / employees began manually defrosting unit]					
21. Proper date marking and disposition.	..	p	p	..
Fail Notes	3-501.18(A)(1)* CRITICAL - RTE PHF, Disposition-discard if >7days at 41°F [Opened packages of mesquite turkey, honey ham, and pastrami were found date marked 8/9 in the deli display cooler. COS=discard]					
Fail Notes	3-501.18(A)(2)* CRITICAL - RTE PHF, Disposition-discard if in a container w/out a date [Several open packages of various deli meats were found without date marking in the deli display cooler. COS=deli manager identified open dates as 8/24 and date marked appropriately]					
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

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Chemical		Y	N	O	A	C R
26. Toxic substances properly identified, stored and used.		..	p	p ..
<i>Fail Notes</i>	7-102.11* <i>CRITICAL - Common Name, Working Containers</i> <i>[A chemical spray bottle containing a clear liquid and without labeling was found under the deli counter. COS=manager identified contents as sanitizer and date marked appropriately]</i>					
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
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
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
<i>Fail Notes</i>	3-305.11(A)(3) <i>Food stored 6" above floor</i> <i>[Cases of meat and ice cream were observed being stored on the floor of the walk in freezer. Cases of bananas and Frito Lay products were found stored on the floor in the back stock area.]</i>					
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	p ..
<i>Fail Notes</i>	4-101.11* <i>CRITICAL - Utensils/food-contact surfaces of safe materials</i> <i>[Dry chicken breading was found stored inside and in direct contact with a Sterilite 1896 storage tote. COS=contents moved to a food grade five gallon bucket]</i>					

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Utensils, Equipment and Vending	Y	N	O	A	C	R
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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

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

47. Non-food contact surfaces clean. . p

<i>Fail Notes</i>	4-601.11(C) <i>Nonfood contact surfaces of equipment clean [The shelving and conduit below the deli heated display has an accumulation of dried food debris.]</i>
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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

<i>Fail Notes</i>	5-501.17 <i>Receptacle in women's toilet room covered [The receptacles in the women's and unisex restrooms are not covered.]</i>
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52. Garbage and refuse properly disposed; facilities maintained. p

53. Physical facilities installed, maintained and clean. . p

<i>Fail Notes</i>	6-501.11 <i>Physical facilities maintained in good repair [The base of the door to the walk in cooler is corroded and has delaminated.]</i>
	6-501.16 <i>Mops allowed to air dry after use [Wet mops were found stored in mop buckets near the service sink.]</i>

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 . . p .

<i>Fail Notes</i>	K.S.A. 65-657(b) <i>Adulteration of drugs [Flu Relief Therapy, Dramamine, arthritis relief tablets, Robitussin, Omeprazole, Triaminic, and Sudafed were found outdated on the retail shelf. COS=pulled from retail shelf/discard]</i>
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EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #04 No Bare-Hand Contact</i>
	<i>Education Title #08 Date Marking</i>
	<i>Education Title #25 Handwashing</i>
	<i>Education Title #27 Hot and Cold Holding</i>

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Footnote 1

Notes:

148 F crispito in hot display
141 F fried chicken in hot display

Footnote 2

Notes:

41 F ham steak in reach in display cooler
41 F shredded lettuce in produce display cooler
40 F raw shell eggs in ten door reach in cooler
40 F milk in ten door reach in cooler
35 F ground chuck in retail display cooler
38 F shredded lettuce in True reach in cooler
41 F shredded lettuce in walk in cooler
39 F raw chicken in True reach in cooler 2

Footnote 3

Notes:

300 parts per million quaternary ammonium concentration at three vat (within manufacturers specifications for food contact surface)

VOLUNTARY DESTRUCTION REPORT

Insp Date: 8/27/2012 **Business ID:** 108097FS
Business: ALTAMONT GROCERY

404 S HUSTON
 ALTAMONT, KS 67330

Inspection: 29000302
Store ID:
Phone: 6203282441
Inspector: KDA29
Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
08/27/12	11:00 AM	03:15 PM	4:15	0:05	4:20	0	
Total:			4:15	0:05	4:20	0	

ACTIONS

Number of products Voluntarily Destroyed 9

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 Party Time Mesquite turkey Qty 0.685 Units lbs Value \$ 4.65

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Wilson Honey ham Qty 0.885 Units lbs Value \$ 4.42

Description

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 Beef Pastrami Qty 0.61 Units lbs Value \$ 3.53

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

4. Product Top Care Flu therapy Qty 3 Units ea Value \$ 14

Description exp. 06/12

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

5. Product Sudafed PE Qty 2 Units ea Value \$ 9

Description exp. 11/11

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

6. Product Triaminic Qty 3 Units ea Value \$ 20

Description exp. 06/2012

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

7. Product Omeprazole Qty 1 Units ea Value \$ 9

Description exp. 11/11

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

8. Product Robitussin chest congestion Qty 1 Units ea Value \$ 5

Description exp.09/11

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

VOLUNTARY DESTRUCTION REPORT

VOLUNTARY DESTRUCTION REPORT

9. Product Arthritis relief Qty 1 Units ea Value \$ 4

Description exp. 06/12

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

VOLUNTARY DESTRUCTION REPORT

Insp Date: 8/27/2012 **Business ID:** 108097FS
Business: ALTAMONT GROCERY

404 S HUSTON
 ALTAMONT, KS 67330

Inspection: 29000302
Store ID:
Phone: 6203282441
Inspector: KDA29
Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
08/27/12	11:00 AM	03:15 PM	4:15	0:05	4:20	0	
Total:			4:15	0:05	4:20	0	

ACTIONS

Number of products Voluntarily Destroyed 1

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.

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

Description exp. 12/2010

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A