

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

| | Y | N | O | A | C | R | | | | | | |
|--|-------------------|--|---|----|-------------|--|--|--|--|--|--|--|
| Good Hygienic Practices | | | | | | | | | | | | |
| 4. Proper eating, tasting, drinking, or tobacco use | p | .. | .. | .. | .. | .. | | | | | | |
| 5. No discharge from eyes, nose and mouth. | p | .. | .. | .. | .. | .. | | | | | | |
| Preventing Contamination by Hands | | | | | | | | | | | | |
| 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 | | | | | | | | | | | | |
| 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 | | | | | | | | | | | | |
| 13. Food separated and protected. | .. | p | .. | .. | p | .. | | | | | | |
| <table border="0" style="width: 100%;"> <tr> <td style="width: 15%;"><i>Fail Notes</i></td> <td style="width: 15%;">3-302.11(A)(1)(b)</td> <td style="width: 70%;"> <i>P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from Cooked READY-TO-EAT FOOD. [A carton of raw shell eggs was found stored on a wire shelf above ready to eat ham in the True reach in cooler. The eggs were not leaking. COS=employee rearranged shelves in cooler]</i> </td> </tr> </table> | <i>Fail Notes</i> | 3-302.11(A)(1)(b) | <i>P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from Cooked READY-TO-EAT FOOD. [A carton of raw shell eggs was found stored on a wire shelf above ready to eat ham in the True reach in cooler. The eggs were not leaking. COS=employee rearranged shelves in cooler]</i> | | | | | | | | | |
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| 14. Food-contact surfaces: cleaned and sanitized. | .. | p | .. | .. | p | .. | | | | | | |
| <table border="0" style="width: 100%;"> <tr> <td style="width: 15%;"><i>Fail Notes</i></td> <td style="width: 15%;">4-601.11(A)</td> <td style="width: 70%;"> <i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [An accumulation of dried food debris was observed on the shelves of the True reach in cooler. COS=employee cleaned interior of cooler]</i> </td> </tr> <tr> <td></td> <td>4-602.12(B)</td> <td> <i>Cleaning Microwaves - The cavities and door seals of microwave ovens shall be cleaned at least every 24 hours by using the manufacturer's recommended cleaning procedure. [Dried food debris was observed on the interior surface of the deli microwave. Employee stated that the microwave is being cleaned every few weeks. COS=employee cleaned microwave]</i> </td> </tr> </table> | <i>Fail Notes</i> | 4-601.11(A) | <i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [An accumulation of dried food debris was observed on the shelves of the True reach in cooler. COS=employee cleaned interior of cooler]</i> | | 4-602.12(B) | <i>Cleaning Microwaves - The cavities and door seals of microwave ovens shall be cleaned at least every 24 hours by using the manufacturer's recommended cleaning procedure. [Dried food debris was observed on the interior surface of the deli microwave. Employee stated that the microwave is being cleaned every few weeks. COS=employee cleaned microwave]</i> | | | | | | |
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| 15. Proper disposition of returned, previously served, reconditioned and unsafe food. | p | .. | .. | .. | .. | .. | | | | | | |
| Potentially Hazardous Food Time/Temperature | | | | | | | | | | | | |
| 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 | .. | .. | p | .. | | | | | | |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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|---|---|---|---|---|---|---|
| Potentially Hazardous Food Time/Temperature | Y | N | O | A | C | R |
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| Fail Notes | 3-501.18(A)(2) <i>P - RTE PHF/TCS, Disposition (discard if in a container w/out a date) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is not clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5°C (41°F) or less for a maximum of 7 days, with the day of preparation counted as Day 1. [Opened packages of roast beef and ham were found without date marking in the deli display cooler. COS=employee stated that the ham was opened on 12/12 and the roast beef on 12/13; employee date marked appropriately]</i> |
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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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| 28. Pasteurized eggs used where required. | .. | .. | .. | p | .. | .. |
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| 29. Water and ice from approved source. | p | .. | .. | .. | .. | .. |
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| 30. Variance obtained for specialized processing methods. | .. | .. | .. | p | .. | .. |
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| Food Temperature Control | Y | N | O | A | C | R |
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| 31. Proper cooling methods used; adequate equipment for temperature control. | p | .. | .. | .. | .. | .. |
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| 32. Plant food properly cooked for hot holding. | .. | .. | p | .. | .. | .. |
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| 33. Approved thawing methods used. | p | .. | .. | .. | .. | .. |
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| 34. Thermometers provided and accurate. | p | .. | .. | .. | .. | .. |
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| Food Identification | Y | N | O | A | C | R |
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| 35. Food properly labeled; original container. | p | .. | .. | .. | .. | .. |
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| Prevention of Food Contamination | Y | N | O | A | C | R |
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| 36. Insects, rodents and animals not present. | p | .. | .. | .. | .. | .. |
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| 37. Contamination prevented during food preparation, storage and display. | .. | p | .. | .. | .. | .. |
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

| Prevention of Food Contamination | | Y | N | O | A | C | R |
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| <i>Fail Notes</i> | 3-305.11(A)(1) <i>Food storage - Except as specified in ¶¶ (B) and (C) of 3-305.11, FOOD shall be protected from contamination by storing the FOOD: in a clean, dry location; where it is not exposed to splash, dust, or other contamination; and at least 15 cm (6 inches) above the floor. [Several cases of frozen turkeys and containers of ice cream were observed stored on the floor of the walk in freezer.]</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- P and Pf items | p | .. | .. | .. | .. | .. |
| | 45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Core items | .. | p | .. | .. | .. | .. |
| <i>Fail Notes</i> | 4-501.11(A) <i>EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements specified under Parts 4-1 and 4-2. [The door of the walk in cooler is rusted and the metal has delaminated from the frame.]</i> | | | | | | |
| | 4-501.11(B) <i>EQUIPMENT components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications. [The door seal on the walk in cooler is damaged and not sealing properly.]</i> | | | | | | |
| | 46. Warewashing facilities: installed, maintained, and used; test strips. | p | .. | .. | .. | .. | .. |
| | 47. Non-food contact surfaces clean. | .. | p | .. | .. | .. | .. |
| <i>Fail Notes</i> | 4-601.11(C) <i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [Dried food debris was observed on the shelves of equipment in the deli area.]</i> | | | | | | |
| 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> | 5-205.15(B) <i>Plumbing system (Maintained) A PLUMBING SYSTEM shall be maintained in good repair. [The curb around the floor drain used as a service sink is cracked, crumbling, and leaking.]</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>A toilet room used by females shall be provided with a covered receptacle for sanitary napkins. [A covered receptacle is not provided in the unisex restroom.]</i> | | | | | | |
| | 52. Garbage and refuse properly disposed; facilities maintained. | p | .. | .. | .. | .. | .. |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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| Physical Facilities | Y | N | O | A | C | R |
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53. Physical facilities installed, maintained and clean. .. p

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| <i>Fail Notes</i> | 6-501.11 | <i>PHYSICAL FACILITIES shall be maintained in good repair. [Several ceiling tiles are stained and sagging in front of the walk in coolers. Drywall is missing from several places along the walls and ceiling in the receiving room.]</i> |
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54. Adequate ventilation and lighting; designated areas used. .. p

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| <i>Fail Notes</i> | 6-202.11(A) | <i>Except as specified in ¶ 6-202.11(B), light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES. [The incandescent lamps in the heated deli display do not have protective shielding.]</i> |
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| Administrative/Other | Y | N | O | A | C | R |
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55. Other violations p

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| EDUCATIONAL MATERIALS |
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The following educational materials were provided ..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

144 F fried chicken in deli warmer

163 F gravy

156 F green beans

135 F corn dog

Footnote 2

Notes:

43 F Dole shredded lettuce in produce display

41 F raw shell eggs in ten door reach in cooler

40 F shredded cheese in ten door reach in cooler

38 F milk in ten door reach in cooler

freezers ok

34 F hot dog in display cooler

42 F ham

38 F round steak

37 F sirloin steak

41 F ground beef

40 F mashed potatoes in True reach in cooler

39 F ham

43 F ham in deli display

42 F coleslaw in deli display

37 F meat loaf in True reach in cooler 2

40 F beef in walk in cooler

41 F milk in walk in cooler

FIELD WARNING LETTER

Insp Date: 12/16/2013 **Business ID:** 108097FE

Business: ALTAMONT GROCERY

404 S HUSTON
ALTAMONT, KS 67330

Inspection: 29001001

Store ID:

Phone: 6207845800

Inspector: KDA29

Reason: 01 Routine

Reference:

Time In / Time Out

| Date | In | Out | Insp | Travel | Total | Mileage | Notes; |
|----------|----------|----------|------|--------|-------|---------|--------|
| 12/16/13 | 01:35 PM | 04:30 PM | 2:55 | 0:05 | 3:00 | 0 | |
| Total: | | | 2:55 | 0:05 | 3:00 | 0 | |

FIELD WARNING LETTER

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012, K.S.A. 65-619 *et seq.* and regulations promulgated pursuant thereto, grants the Kansas Department of Agriculture authority to regulate food establishments and food processing plants. The Kansas Food Code is adopted and amended by K.A.R. 4-28-8 through 15.

During the inspection today of the Food Establishment listed above, violations of the Kansas Food Code were observed. The violations are documented in the attached Kansas Food Establishment Inspection Report.

Although we will not take further action at this time based on this inspection report, repeated violations observed during future inspections may result in:

- Embargo of non-compliant products;
- immediate closure of your establishment;
- civil penalties of up to \$1,000.00 per violation;
- denial of license renewal;
- modification, suspension and/or revocation of any license or authority issued pursuant to the Kansas Food, Drug and Cosmetic Act;
- and/or any other penalty authorized by law.

Future inspections will be initiated during the next routine inspection cycle, unless we receive a complaint about the food establishment.

KANSAS DEPARTMENT OF AGRICULTURE EGG INSPECTION

Insp Date: 12/16/2013 **Business ID:** 108097FE
Business: ALTAMONT GROCERY

404 S HUSTON
 ALTAMONT, KS 67330

Inspection: 29001001
Store ID:
Phone: 6207845800
Inspector: KDA29
Reason: 01 Routine

Time In / Time Out

| Date | In | Out | Insp | Travel | Total | Mileage | Notes; |
|----------|----------|----------|------|--------|-------|---------|--------|
| 12/16/13 | 01:35 PM | 04:30 PM | 2:55 | 0:05 | 3:00 | 0 | |
| Total: | | | 2:55 | 0:05 | 3:00 | 0 | |

FULL OR LABEL INSPECTION

TYPE OF INSPECTION LABEL

CARTON INFORMATION

USDA/EPIA # P1674 Or KS PERMIT # _____

LABEL NAME Sparboe Farms CASE TEMPERATURE (° F) _____

BRAND NAME Sparboe Farms COOLER TEMPERATURE (° F) 39

MANUFACTURER ADDRESS _____

MANUFACTURER CITY _____ STATE _____ ZIP _____

DISTRIBUTED BY Sparboe Farms

DISTRIBUTER ADDRESS PO Box 309

DISTRIBUTER CITY Litchfield STATE MN ZIP 55355