

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: 6/14/2012 **Business ID:** 95429rs
Business: VAN DYKE GROCERY INC

Inspection: 32000011
Store ID:
Phone: 9133673485
Inspector: KDA32
Reason: 01 Routine
Results: Follow-up

401 N 4TH ST
 ATCHISON, KS 66002

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/14/12	09:00 AM	11:00 AM	2:00	0:10	2:10	0	
Total:			2:00	0:10	2:10	0	

FOOD ESTABLISHMENT PROFILE

Updated Risk Category _____ Updated Sq. Footage Under 5,000 sq feet
 Insp. Notification Print Critical Violations 6 Lic. Insp. No
 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

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R
 p

Employee Health

2. Management awareness; policy present.
 3. Proper use of reporting, restriction and exclusion.

Y N O A C R
 p
 p

Good Hygienic Practices

4. Proper eating, tasting, drinking, or tobacco use

Y N O A C R
 .. p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

		Y	N	O	A	C	R
Good Hygienic Practices		Y	N	O	A	C	R
<i>Fail Notes</i> 2-401.11* <i>CRITICAL - Eating, Drinking, or Using Tobacco</i> [Open employee drink in meat processing/deli area COS: employee dumped beverage Open mug of coffee in back storage area sitting on freezer along west wall: COS: employee dumped mug of coffee]							
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
<i>Fail Notes</i> 3-302.11(A)(1)(b)* <i>CRITICAL - Separation-Raw & cooked RTE</i> [Raw brisket over RTE hamburger buns in deli WIC COS: hamburger buns were moved Raw ribs over RTE fully cooked ham: COS: raw ribs were moved]							
3-302.11(A)(2)(b)* <i>CRITICAL - Species Separation-separation in equipment</i> [raw pork loin stored on top of raw brisket. COS- moved]							
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
20. Proper cold holding temperatures.		p
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>							
21. Proper date marking and disposition.		..	p	p	..
<i>Fail Notes</i> 3-501.18(A)(2)* <i>CRITICAL - RTE PHF, Disposition-discard if in a container w/out a date</i> [no date marking on ham, pickle loaf, roast beef, turkey and baked beans in deli cooler. COS-labeled.]							
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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Chemical	Y	N	O	A	C	R
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|--|----|----|----|----|----|----|
| 25. Food additives: approved and properly used. | p | .. | .. | .. | .. | .. |
| 26. Toxic substances properly identified, stored and used. | .. | p | .. | .. | p | .. |

<i>Fail Notes</i>	7-201.11(B)* CRITICAL - Separation, Storage-chemicals above food, etc. [CLorox bleach stored above whole watermelons in grocery area bottles of WD40 stored above sanitizer basin of 3 vat sink COS: WD 40 and watermelons were moved]
	7-206.12* CRITICAL - Rodent Bait Stations [Open bait station (bait bag found in corner of deli area) EPA Reg#: 12455-W. COS-discarded.]

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

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. | .. | .. | .. | .. | .. | .. |

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 | .. | .. | .. | .. |

<i>Fail Notes</i>	4-302.12 Food thermometers provided & accessible; Appropriate thermometer for measuring thin foods provided [The establishment does not any thermometers to take internal temperatures of potentially hazardous foods. (cold holding)]
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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; no unauthorized persons. | .. | p | .. | .. | .. | .. |
|--|----|---|----|----|----|----|

<i>Fail Notes</i>	6-202.15(A)(3)* SWING - Outer openings protected-solid, self-closing doors [2" gap under both doors at unloading dock in rear of storage area]
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|---|----|---|----|----|----|----|
| 37. Contamination prevented during food preparation, storage and display. | .. | p | .. | .. | .. | .. |
|---|----|---|----|----|----|----|

<i>Fail Notes</i>	3-305.11(A)(3) Food stored 6" above floor [Boxes of fresh tomatoes and whole watermelons stored on grocery floor In storage area WIC: box of broccoli stored on floor]
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|--|----|----|----|----|----|----|
| 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 | .. | .. | .. | .. | .. |
| 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 | .. | .. | .. |

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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
<i>Fail Notes</i> 4-101.19 <i>Nonfood contact surfaces subject to food soiling made of durable, impermeable material [Sheetrock behind 3 vat sink deteriorating and sloughing off]</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 clean [Fan guards in storage wic have built up debris and dust. Wall above storage area WIC door contains dust and stuck on debris]</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> 5-203.13 <i>Service sink available for cleaning of mops & disposal of liquid waste [No mop sink, owner stated dirty mop water was disposed of down 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 [Unisex toilet room, no cover on receptacle]</i>						
6-501.19 <i>Toilet room doors kept closed except during cleaning/maintenance [The unisex restroom door was propped open during the inspection.]</i>						
52. Garbage and refuse properly disposed; facilities maintained.	p
53. Physical facilities installed, maintained and clean.	..	p
<i>Fail Notes</i> 6-501.16 <i>Mops allowed to air dry after use [mop stored in mop bucket, not allowed to air dry]</i>						
6-501.17 <i>Sawdust/wood shavings/granular salt not used on floors [sawdust shavings on floor in meat processing area]</i>						
54. Adequate ventilation and lighting; designated areas used.	..	p
<i>Fail Notes</i> 6-202.11() <i>Protective shielding on light bulbs over exposed food/utensils/equipment [No light covers for light bulbs in storage area walk in cooler]</i>						
6-304.11 <i>Mechanical ventilation of adequate capacity to remove steam/heat/vapors/odors/smoke [There is no mechanical ventilation in the unisex restroom.]</i>						
Administrative/Other	Y	N	O	A	C	R
55. Other violations	p

EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #08</i>	<i>Date Marking</i>
	<i>Education Title #43</i>	<i>Storing Food in WIC</i>

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Deli Case:

Pork loin: 36.9F

Top Sirloin: 36.9F

WIF (walk in freezer):

Trim 36.3F

Potato Salad: 32.0F

Beef Brisket: 32.1F

WIC (walk in cooler) in storage area:

Milk 37.1F

Reach in Cooler (grocery area along N wall)

Raw Bacon: 42.3

Eggs: 44.3

Watermelon: 41.3

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

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NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Food Service Establishments and Retail Food Stores. The Kansas Food Code, Section 8-405.11(B) as adopted and amended by K.A.R. 4-28-8 through 15, requires that all critical violations shall be corrected no later than 10 days after this inspection and all noncritical violations shall be corrected no later than 90 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations 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 food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 36-508, licensees issued authority under the Kansas Food Service and Lodging Act may apply to the secretary for an extension of the time prescribed above.

* The Food Safety Law, effective October 1, 2004, includes K.S.A. 74-581 et seq.; the Kansas Food, Drug and Cosmetic Act, K.S.A. 65-601 et seq.; the Kansas Food Service and Lodging Act, K.S.A. 36-501 et seq.;, and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate mobile retail ice cream vendors; food service establishments located in retail food stores; food vending machines; food vending machine companies and dealers; retail food stores; food processing plants; food service establishments.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 06/25/12

Inspection Report Number 32000011 Inspection Report Date 06/14/12

Establishment Name VAN DYKE GROCERY INC

Physical Address 401 N 4TH ST City ATCHISON
 _____ Zip 66002

Additional Notes
and Instructions