

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:** 82352fs
Business: QUICK STOP

Inspection: 32000012
Store ID:
Phone: 9133674326
Inspector: KDA32
Reason: 01 Routine
Results: No Follow-up

514 UTAH AVE
 ATCHISON, KS 66002

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/14/12	11:30 PM	11:30 PM	0:00	0:30	0:30	0	
Total:			0:00	0:30	0:30	0	

FOOD ESTABLISHMENT PROFILE			
Updated Risk Category _____	Updated Sq. Footage <u>Under 5,000 sq feet</u>		
Insp. Notification <u> </u>	Email <u> </u>	Critical Violations <u>2</u>	Lic. Insp. <u>No</u>
Sent Notification To _____			
Address Verified <u>p</u>			

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	Y	N	O	A	C	R
1. Certification by accredited program, compliance with Code, or correct responses.	p
Employee Health	Y	N	O	A	C	R
2. Management awareness; policy present.	p
3. Proper use of reporting, restriction and exclusion.	p
Good Hygienic Practices	Y	N	O	A	C	R

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Good Hygienic Practices	Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use	p
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
<i>Fail Notes</i>						
6-301.12 Hand Drying Provision. [No papertowels at the handwashing sink in the kitchen area]						
6-301.14 Handwashing signage [No handwash signage in toilet room or in kitchen area]						
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>						
<i>Fail Notes</i>						
3-501.16(A)(1)* CRITICAL - PHF Hot Holding->135°F [5 cheeseburgers found at Mexican Express hot hold unit 121-125F; COS: employee stated burgers were placed in unit at 10:30 AM, burgers were reheated to 168-175]						
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
<i>Fail Notes</i>						
3-501.18(A)(2)* CRITICAL - RTE PHF, Disposition-discard if in a container w/out a date [Opened package of jalapeno hotdogs found with no date COS: employee dated with date product was opened 6/11]						
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

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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 |

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

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 |

Food Identification	Y N O A C R
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| 35. Food properly labeled; original container. | .. p |
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<i>Fail Notes</i>	3-602.11(B) <i>Label information (packaged in establishment)</i> [No labels to denote specific ingredients and food allergens on on-site packaged pastry items by front registered and turkey sandwich, ham sandwich, BBQ Beef sandwich, chuckwagon sandwich, croissant sandwiches]
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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 |
| 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 |
| 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
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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 |
| 47. Non-food contact surfaces clean. | p |

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Physical Facilities	Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.	p
49. Plumbing installed; proper backflow devices.
<i>Fail Notes</i> 5-202.12(A) <i>Handsink-100°F minimum water temperature through mixing faucet [water temp in unisex toilet room was only 78F]</i> 5-203.13 <i>Service sink available for cleaning of mops & disposal of liquid waste [No mop sink on premises]</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 [no cover on receptacle in unisex toilet room]</i> 6-202.14 <i>Toilet rooms completely enclosed-self closing door [No self closing door on toilet room]</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>						
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 protective shields on flourescent bulbs in kitchen area over mt]</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 #10</i>	<i>Did You Wash 'Em Sign / Sticker</i>
	<i>Education Title #11</i>	<i>Employee Handwashing</i>
	<i>Education Title #27</i>	<i>Hot and Cold Holding</i>
	<i>Education Title #29</i>	<i>Labeling</i>

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Footnote 1

Notes:

APW Unit:

Hot Dog on roller grill: 143F

Tornado on roller grill: 143F

Footnote 2

Notes:

Beverage Air Cooler:

Ham and Cheese Sand: 37.3

Croissant: 37.5F

Reach In Cooler:

Milk: 37.8F

Tuna Salad: 37.7F