

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

	Y	N	O	A	C	R						
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						
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Approved Source												
9. Food obtained from approved source.	p						
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>												
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						
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												
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 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												
23. Consumer advisory provided for raw or undercooked foods.	p						
Highly Susceptible Populations												
24. Pasteurized foods used; prohibited foods not offered.	p						
Chemical												
25. Food additives: approved and properly used.	p						
26. Toxic substances properly identified, stored and used.	..	p						
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Chemical	Y	N	O	A	C	R
<i>Fail Notes</i> 7-206.13(A)* <i>CRITICAL - Tracking Powder Pesticide-prohibition</i> <i>[Exterminator grade tracking powder used to control ants]</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>[one box of Sprite soda syrup stored on floor in storage 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
<i>Fail Notes</i> 4-903.11(A)(3) <i>Equipment/utensil/linen storage-6" above floor</i> <i>[cardboard box of single service styrofoam cups stored on floor in storage area]</i>						
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
47. Non-food contact surfaces clean.	p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
<i>Fail Notes</i>	5-202.13* CRITICAL - Air gap provided between water supply inlet & flood level rim of plumbing fixture [Drain for ice machine in storage area is located below flood rim of mop sink basin]					
50. Sewage and waste water properly disposed.	p
51. Toilet facilities: properly constructed, supplied and cleaned.	p
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
55. Other violations	p

This item has Notes. See Footnote 4 at end of questionnaire.

EDUCATIONAL MATERIALS

The following educational materials were provided p

Material Distributed | Education Title #40 When The Power Is Out

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Farner Bocken

Footnote 2

Notes:

Sandwich RIC ambient: 34.7F

Beverage RIC: 46.6F (at beer); 44.3F (at milk); 44.1F at gatorade)

RIC under microwave: 32.6F

Dasani RIC: 49.2F

Pepsi RIC: 41.3F

7-UP RIC: 38.9F

Footnote 3

Notes:

Mop sink faucet in storage area has no backflow prevention device attached; however, employee stated that hose is never attached to faucet, all filling is done directly from faucet

Footnote 4

Notes:

Inspection was conducted due to complaint by concerned customer who stated the facility had been without power for over 24 hours.

Employee stated that facility had been without power from the hours of 12AM 7/19 to 2PM 7/19; no measures had been taken to preserve food temperature

All prepackaged PHF was voluntarily discarded

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 7/19/2012
Business: SURF N GO

Business ID: 110770FS

Inspection: 32000065

Store ID:

Phone: 9133677109

Inspector: KDA32

Reason: 03 Complaint

1029 MAIN ST
 ATCHISON, KS 66002

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/19/12	04:45 PM	06:40 PM	1:55	1:30	3:25	0	
Total:			1:55	1:30	3:25	0	

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Food Establishments. 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. 65-655 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate mobile retail ice cream vendors; food establishments; food vending machines; and food processing plants.

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

Follow up Scheduled 07/31/12

Inspection Report Number 32000065

Inspection Report Date 07/19/12

Establishment Name SURF N GO

Physical Address 1029 MAIN ST City ATCHISON

Zip 66002

Additional Notes and Instructions

VOLUNTARY DESTRUCTION REPORT

Insp Date: 7/19/2012 **Business ID:** 110770FS
Business: SURF N GO

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ACTIONS

Number of products Voluntarily Destroyed 4

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 Prepackaged Sandwiches/Hotpockets Qty 31 Units _____ Value \$ _____

Description

Reason Product Destroyed Adulterated Method Product Destroyed Dumpster

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Milk: chocolate; whole; 2%; Strawberry Qty 32 Units _____ Value \$ _____

Description

Reason Product Destroyed Adulterated Method Product Destroyed Dumpster

Disposal Location Firm Embargo Hold Tag # N/A

VOLUNTARY DESTRUCTION REPORT

VOLUNTARY DESTRUCTION REPORT

3. Product Bulk Pre-Cooked Meat Qty 5 Units _____ Value \$ _____

Description

Reason Product Destroyed Adulterated Method Product Destroyed Dumpster

Disposal Location Firm Embargo Hold Tag # N/A

4. Product Croissant Sanwich Qty 4 Units _____ Value \$ _____

Description

Reason Product Destroyed Adulterated Method Product Destroyed Dumpster

Disposal Location Firm Embargo Hold Tag # N/A