

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: 7/25/2012 **Business ID:** 113457FS
Business: SUPER STORE

Inspection: 32000079
Store ID:
Phone: 9133673548
Inspector: KDA32
Reason: 02 Follow-up
Results: Administrative Review

912 DIVISION ST
 ATCHISON, KS 66002

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/25/12	04:30 PM	06:50 PM	2:20	0:10	2:30	0	
Total:			2:20	0:10	2:30	0	

FOOD ESTABLISHMENT PROFILE

Physical Address 912 DIVISION ST City ATCHISON
 Zip 66002
 Owner AOUN LLC License Type FSG
 Risk Category RAC# 05 High Risk RAC/Size Confirmed p Sq. Footage Under 5,000 sq feet
 Insp. Notification Print Critical Violations 5 Lic. Insp. No
 Address Verified ..

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

	Y	N	O	A	C	R
Demonstration of Knowledge						
1. Certification by accredited program, compliance with Code, or correct responses.	p
Employee Health	Y	N	O	A	C	R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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
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
Approved Source	Y	N	O	A	C	R
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	p	..
<i>Fail Notes</i>	3-101.11* CRITICAL - Safe, Unadulterated, & Honestly Presented [In rear WIC for beverages: a Rubbermaid container of raw chicken with putrid odor as witnessed by KDA 32 and owner; owner stated that chicken is taken out of freezer and used through lunch any raw chicken that is left is then placed in beverage WIC overnight to be used the following day COS: owner VD of container of raw chicken]					
12. Required records available: shellstock tags, parasite destruction.	p
Protection from Contamination	Y	N	O	A	C	R
13. Food separated and protected.	..	p	p	..
<i>Fail Notes</i>	3-302.11(A)(1)(b)* CRITICAL - Separation-Raw & cooked RTE [In beverage WIC a Rubbermaid container of raw chicken pieces was stored on top of commercially processed ready to drink bottled Gold Peak Iced Tea COS: owner moved chicken to bottom shelf of cooler In self service coke RIC 3 cartons of raw shell eggs were found stored above ready to drink gallon jugs of drinking water COS: employee moved eggs to bottom of cooler]					
14. Food-contact surfaces: cleaned and sanitized.	..	p	p	p
<i>Fail Notes</i>	4-601.11A* CRITICAL - Food Contact Clean to Sight and Touch [Food debris stuck on food contact portion of a pair of tongs that were stored as clean; A wire collander stored as clean was found with food debris on food contact surface COS: both articles were washed]					
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 2 at end of questionnaire.</i>						
20. Proper cold holding temperatures.	..	p	p	p

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Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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<i>Fail Notes</i>	3-501.16(A)(2)(a)* <i>CRITICAL - PHF Cold Holding-<41°F</i> <i>[In WIC behind front deli case: 10 packages of sliced, ready to eat sliced cheese were found cold holding with a temperature of 61.4F; COS: all packages were VD by employee]</i>
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|---|----|----|----|----|----|----|
| 21. Proper date marking and disposition. | p | .. | .. | .. | .. | .. |
| 22. Time as a public health control: procedures and record. | .. | .. | .. | p | .. | .. |

Consumer Advisory	Y	N	O	A	C	R
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|--|----|----|----|---|----|----|
| 23. Consumer advisory provided for raw or undercooked foods. | .. | .. | .. | p | .. | .. |
|--|----|----|----|---|----|----|

Highly Susceptible Populations	Y	N	O	A	C	R
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|---|----|----|----|---|----|----|
| 24. Pasteurized foods used; prohibited foods not offered. | .. | .. | .. | p | .. | .. |
|---|----|----|----|---|----|----|

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 | .. | .. |
|---|----|----|----|---|----|----|

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 | .. | .. | .. | .. | .. |
|--|---|----|----|----|----|----|

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

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

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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 " " p p

Fail Notes | 4-101.11* **CRITICAL - Utensils/food-contact surfaces of safe materials**
[Breeding used to make chicken and fish was stored in non-food grade Sterilite container; no liner was used, breeding was in direct contact with non-food grade container COS: owner threw both containers and their contents into trashcan]

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 " " " " "

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 " " " "

Fail Notes | 6-202.14 *Toilet rooms completely enclosed-self closing door [No self-closing door on unisex restroom]*

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
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55. Other violations p " " " " "

EDUCATIONAL MATERIALS

The following educational materials were provided p

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Footnote 1

Notes:

food obtained from cisco foods

Footnote 2

Notes:

In hot holding deli case:

catfish strip: 168.4F

Egg Roll: 164.3F

Footnote 3

Notes:

No food preparation was being done at time of inspection

VOLUNTARY DESTRUCTION REPORT

Insp Date: 7/25/2012 **Business ID:** 113457FS
Business: SUPER STORE

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Inspection: 32000079
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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.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product 10 packages of sliced RTE cheese Qty 10 Units _____ Value \$ _____

Description Found cold holding at 61.4F. Employee stated cheese had been in cooler for several days.

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A