

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: 8/3/2012 **Business ID:** 114099FR
Business: PEPPER MILL & COMPANY

Inspection: 32000089
Store ID:
Phone: 9133673663
Inspector: KDA32
Reason: 01 Routine
Results: No Follow-up

101 COMMERCIAL ST
 ATCHISON, KS 66002

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
08/03/12	11:20 PM	11:20 PM	0:00	0:20	0:20	0	
Total:			0:00	0:20	0:20	0	

FOOD ESTABLISHMENT PROFILE

Updated Risk Category RAC# 06 High Risk Updated Sq. Footage Under 5,000 sq feet
 Insp. Notification Email Critical Violations 4 Lic. Insp. No
 Sent Notification To _____
 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

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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
11. Food in good condition, safe and unadulterated.	..	p
<i>Fail Notes</i> 3-101.11* CRITICAL - Safe, Unadulterated, & Honestly Presented [In kitchen MT a container of provolone sliced cheese was found with mold growing on surface of cheese COS: cheese was thrown away]						
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)* CRITICAL - Separation-Raw & cooked RTE [In WIC: a container of raw chicken was stored above a cardboard box of RTE fully cooked sausage patties COS; sausage patties were thrown away In WIC: a cardboard box of raw shrimp was stored on top of a cardboard box of RTE butter]						
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
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
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 4 at end of questionnaire.</i>						
20. Proper cold holding temperatures.	p
<i>This item has Notes. See Footnote 5 at end of questionnaire.</i>						
21. Proper date marking and disposition.	..	p
<i>Fail Notes</i> 3-501.18(A)(1)* CRITICAL - RTE PHF, Disposition-discard if >7days at 41°F [container of house made ranch dressing containing buttermilk date marked 7/23; COS: ranch was thrown in trash]						

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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>CRITICAL - RTE PHF, Disposition-discard if in a container w/out a date [Blue cheese crumbles found in MT with no date marking; COS: crumbles were thrown away No date marking on two cartons of 1/2 and 1/2; employee didn't know when cartons were opened, COS: both cartons were thrown away In WIC: ziploc bag of baked chicken was found with no date marking, employee stated that baked chicken was made yesterday COS: bag of chicken was marked with 8/2 In WIC open partial gallon of milk was found with no date marking, employee didn't know when milk was opened COS: milk was thrown in trash In WIC an opened partial half gallon of buttermilk, employee didn't know when buttermilk was opened COS: buttermilk was thrown in trash 17 ramekins of steamed vegetables were found in condiment cooler with no date mark, employee stated that all vegetables were prepared yesterday COS: all ramekins of steamed vegetables were dated 8/2 In condiment cooler: one open box of carrot cake containing real cream cheese frosting was found with no date mark, employee didn't know when box was opened COS: cake was thrown away]</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

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; no unauthorized persons.	p
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37. Contamination prevented during food preparation, storage and display.	..	p
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Prevention of Food Contamination	Y N O A C R
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<i>Fail Notes</i>	3-305.11(A)(3)	<i>Food stored 6" above floor [In upstairs beverage area one cardboard box of soda syrup stored on floor]</i>
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| 38. Personal cleanliness. | p |
| 39. Wiping cloths: properly used and stored. | .. p |

This item has Notes. See Footnote 6 at end of questionnaire.

<i>Fail Notes</i>	3-304.14(B)(1)	<i>Wet wiping cloths stored in sanitizer [wet wiping cloth found stored on stainless steel table beside bucket of sanitizer]</i>
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| 40. Washing fruits and vegetables. | p |
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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 |

This item has Notes. See Footnote 7 at end of questionnaire.

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| 47. Non-food contact surfaces clean. | p |
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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 |
| 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 |
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EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #06</i>	<i>Cooling</i>
	<i>Education Title #07</i>	<i>Corrective Actions</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 #43</i>	<i>Storing Food in WIC</i>

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EDUCATIONAL MATERIALS

Material Distributed | Education Title #45 Food Temperatures

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Footnote 1

Notes:
US Foods

Footnote 2

Notes:
Supplier truck arrived in the AM

Footnote 3

Notes:
Tenderloin off the grill: 185.3F

Footnote 4

Notes:
Pot Pie: 173.1F
Spincahc dip: 176.4F
Hamburger patty: 166.9F
Chicken breast: 176.9F

Footnote 5

Notes:
chicken breast: 33.4F
blue cheese crumbles in MT: 38.4F
1/2 and 1/2 in bottom MT: 41.6F
raw tenderloin: 38.1F
In WIC: tenderloin: 37.5F
Cut lettuce salad in upstairs beverage room: 41.4F

Footnote 6

Notes:
bucket of sanitizer near beverage station 200PPM

Footnote 7

Notes:
sanitizing water 300 ppm