

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: 9/7/2012 **Business ID:** 113091FR
Business: VANILLA SOUP FOOD SERVICE

Inspection: 32000141
Store ID:
Phone: 9134267517
Inspector: KDA32
Reason: 01 Routine
Results: No Follow-up

1113 N 5TH ST
 ATCHISON, KS 66002

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
09/07/12	09:20 AM	11:00 AM	1:40	0:20	2:00	0	
Total:			1:40	0:20	2:00	0	

FOOD ESTABLISHMENT PROFILE

Updated Risk Category RAC# 06 High Risk Updated Sq. Footage Under 5,000 sq feet
 Insp. Notification Print Critical Violations 3 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 OR VISIT www.ksda.gov/food_safety/ 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

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Good Hygienic Practices	Y	N	O	A	C	R
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
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)(a)* CRITICAL - Separation-Raw & raw RTE <i>[In refrigerator: new package of raw pork loin stored above drawer of celery, and bag of diced tomatoes and olives COS: tomatoes, olives and diced tomatoes were moved]</i>						
14. Food-contact surfaces: cleaned and sanitized.	..	p	p	..
<i>Fail Notes</i> 4-601.11A* CRITICAL - Food Contact Clean to Sight and Touch <i>[Meat mallet found with meat caked on mallet portion; PIC stated mallet had not been used the day of inspection; COS: mallet was placed at sink to be washed Sapatula found with food debris stuck to food contact surface; spatula was stored as clean COS: placed at sink to be washed Ronco Rock N Chop knife found with food debris stuck to food contact surface of blade COS: knife was placed at sink to be washed Bowl of water found in microwave with white floating debris, PIC stated bowl was clean and had only been used to heat water; stuck on food debris could be clearly seen stuck to the bottom of the bowl COS: water was dumped and bowl was placed at sink to be washed]</i> 4-602.12(B) Microwaves-cavities and door seals once every 24 hours <i>[Microwave cavity found with old, stuck on food debris]</i>						
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 2 at end of questionnaire.</i>						
21. Proper date marking and disposition.	..	p	p	..
<i>Fail Notes</i> 3-501.18(A)(1)* CRITICAL - RTE PHF, Disposition-discard if >7days at 41°F <i>[Container of chopped green onion and cream cheese found with date mark of 8/30, container of pork drippings found with date mark 8/23 COS: both containers of product were discarded]</i>						
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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This item has Notes. See Footnote 3 at end of questionnaire.

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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38. Personal cleanliness.		p					
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39. Wiping cloths: properly used and stored.				p			
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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					
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42. Utensils, equipment and linens: properly stored, dried and handled.			p				
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Fail Notes | 4-903.11(B)(2) *Equipment/utensil/linen storage-covered or inverted
[Utensils stored in container with food contact surfaces inverted]*

43. Single-use and single-service articles: properly used.		p					
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This item has Notes. See Footnote 4 at end of questionnaire.

44. Gloves used properly.		p					
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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					
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Utensils, Equipment and Vending	Y N O A C R
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|--|-----------|
| 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 .. . |
| <i>Fail Notes</i> 4-302.14 <i>Sanitizer test kit</i>
[No sanitizer test kit provided] | |
| 47. Non-food contact surfaces clean. | .. p .. . |
| <i>Fail Notes</i> 4-601.11(C) <i>Nonfood contact surfaces of equipment clean</i>
[Container lid, where seal is created, found with stuck on food debris;
the portion of the lid contaminated was not a food contact surface] | |

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 |
| <i>Fail Notes</i> 5-205.15(B) <i>SWING - Plumbing system maintained in good repair</i>
[Non-critical: Faucet in restroom does not have handles, water can be
turned on and off using the valves below the sink] | |
| 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 #08</i>	<i>Date Marking</i>	
	<i>Education Title #43</i>	<i>Storing Food in WIC</i>	

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Footnote 1

Notes:

Alps, Atchison Wholesale, Sams and Wal-Mart

Footnote 2

Notes:

Milk in refrigerator: 39.4F

Footnote 3

Notes:

Variance obtained; establishment is in compliance with the variance granted to use a separate container for sanitizing utensils; 4-301.12

Footnote 4

Notes:

Single service aluminum pans are used multiple times but only for holding water to be used as a heating agent; half pans, in which food is directly placed, are only used one time