

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: 10/9/2012 **Business ID:** 58403FS
Business: ATCHISON COUNTRY MART

Inspection: 32000198
Store ID:
Phone: 9133672151
Inspector: KDA32
Reason: 01 Routine
Results: Follow-up

2016 W 59 HWY PO BOX 690
 ATCHISON, KS 66002

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
10/09/12	09:40 AM	04:40 PM	7:00	0:05	7:05	0	
Total:			7:00	0:05	7:05	0	

FOOD ESTABLISHMENT PROFILE

Updated Risk Category RAC# 06 High Risk Updated Sq. Footage 5,000 - 10,000 sq feet
 Insp. Notification Print Critical Violations 13 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 p ..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y	N	O	A	C	R
<i>Fail Notes</i> 2-401.11* <i>CRITICAL - Eating, Drinking, or Using Tobacco [In Deli: employee was observed eating COS: employee was finishing food as inspection began, education]</i>						
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
10. Food received at proper temperature.	p
11. Food in good condition, safe and unadulterated.	..	p	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)(b)* <i>CRITICAL - Separation-Raw & cooked RTE [In retail cooler: Raw Sausage rolls stocked above RTE fully cooked Party Time Turkey COS: turkey was moved; Raw Sausage patties stocked above RTE ham steak COS: RTE ham steak was moved; Raw ham steak stocked above Corn King fully cooked RTE ham COS: raw ham steaks were moved; Raw ground chuck stocked above package of RTE corn dogs COS: corn dogs were moved In meat room WIC: Raw brisket stored on top of RTE fully cooked St. Louis Style Ribs COS: Raw brisket was moved In Dairy RIC: containers of Raw Egg Product (Egg Beaters) stocked above containers of RTE sour cream COS: Egg beaters were moved]</i> 3-302.11(A)(2)(b)* <i>CRITICAL - Species Separation-separation in equipment [In meat room WIC: raw chicken gizzards stored above raw ground beef COS: chicken gizzards were moved to bottom shelf, education]</i>						
14. Food-contact surfaces: cleaned and sanitized.	..	p	p	..
<i>Fail Notes</i> 4-601.11A* <i>CRITICAL - Food Contact Clean to Sight and Touch [In Deli: two sets of tongs and one ladle stored as clean, per employee, were found with food debris on food contact surface COS: tongs and ladle were washed]</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	p	..

This item has Notes. See Footnote 1 at end of questionnaire.

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y N O A C R
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Fail Notes	3-501.16(A)(1)*	<p>CRITICAL - PHF Hot Holding->135°F <i>[In deli case: chicken strips found hot holding with internal temperatures between 118.3F and 125.3F, PIC stated that chicken strips had been cooked approximately 40 minutes before inspection began and were placed into deli case to hot hold</i> COS: chicken strips were placed in microwave and reheated to an internal temperature of 150F]</p>
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20. Proper cold holding temperatures.

.. p p ..

This item has Notes. See Footnote 2 at end of questionnaire.

Fail Notes	3-501.16(A)(2)(a)*	<p>CRITICAL - PHF Cold Holding-<41°F <i>[In Deli RIC: containers of fried chicken found cold holding with internal temperatures of 45.6F, 45.3F, 44.4F; PIC stated containers of chicken had been in RIC overnight</i> COS: containers of chicken were discarded; Two slabs of fully cooked ribs found cold holding with internal temperatures of 52.2F and 48.9F, PIC stated that ribs had been in RIC overnight COS: both slabs were discarded; Fully cooked whole rotisserie chickens found cold holding with internal temperature of 49.1F and 50.1F, PIC stated that chickens had been in the RIC overnight COS: both chickens were discarded <i>In Retail Meat RIC: packages of deli shaved Honey Ham found cold holding with internal temperatures of 48.6F, 47.4F, 48.7F, 47.0F, 46.3F, 49.0F, 48.6F, 48.3F, 46.3F, 47.3F, 48.2F, 45.5F, 47.1F, 46.8F, 45.0F, 45.3F, 45.1F, 47.6F, 46.6F, PIC stated that all packages of Honey ham had been in cooler overnight</i> COS: all packages of honey ham were discarded; One package of shredded chicken with sauce found cold holding with internal temperature of 49.5F COS: shredded chicken was discarded; 4 packages of fully cooked braised beef steak in bourbon sauce found cold holding with internal temperature of 50.2F, 48.7, 49.7F and 49.8F COS: all packages of braised beef steak in bourbon sauce were discarded <i>One package of fully cooked braised beef in gravy found cold holding with an internal temperature of 49.5F</i> COS: package of beef in gravy was discarded; one package of fully cooked pork roast found cold holding with internal temperature of 50.6F COS: fully cooked pork roast was discarded; 9 packages of Fricks Ring Bologna found cold holding with internal temperatures of 49.9F, 49.1F., 48.7F, 50.5F, 49.9F, 49.7F, 49.1F, 49.6F, 48.5F, 47.9F COS: all 9 packages of RTE Fricks Bologna were discarded; 3 packages of John Morrill bologna found cold holding with internal temperatures of 49.0F, 50.9F, 49.8F COS All 3 packages of John Morrill Bologna were discarded; One package of Hillshire Farm Plska Kielbasa cold holding with internal temperature of 44.6F COS: package of Kielbasa was discarded; One package of Earl Campbells Hot n Cheddar links found cold holding with internal temperature of 45.9F COS: packages of links was discarded <i>2 packages of Premium Roast Beef found cold holding with internal temperatures of 47.3F and 47.9F</i> COS both packages of roast beef were discarded PIC STATED THAT ALL MEATS HAD BEEN COLD HOLDING IN UNIT OVERNIGHT AND NO REFRIGERATION TEMPERATURES HAD BEEN TAKEN ON THE UNIT WITHIN THE FOUR HOURS PRIOR TO INSPECTION]</p>
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21. Proper date marking and disposition.

.. p p ..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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<i>Fail Notes</i>	<p>3-501.18(A)(1)* <i>CRITICAL - RTE PHF, Disposition-discard if >7days at 41°F [In deli: package of Mesquite turkey breast found with use by date of 10/7/12 COS: turkey was discarded; Container of cooked macaroni and cheese found with a use by date of 9/25/12 COS: container of macaroni and cheese was discarded in trash; Container of ham salad found with use by date of 9/29/12 COS: ham salad was discarded; Container of fried chicken found with use by date of 10/6/12 COS: chicken was discarded]</i></p> <p>3-501.18(A)(2)* <i>CRITICAL - RTE PHF, Disposition-discard if in a container w/out a date [Open container of sliced deli ham found with no date marking COS: ham was discarded In deli WIC: stainless steel pan of cooked on site pulled pork found with no date marking, PIC stated that pulled pork had been cooked 10/7/12 COS: pan of pulled pork was dated 10/7/12; In the deli WIC: four deli packages of sliced lunch meats found with no date marking, PIC did not know when packages were opened COS: all four packages were discarded]</i></p>
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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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This item has Notes. See Footnote 3 at end of questionnaire.

<i>Fail Notes</i>	<p>7-201.11(B)* <i>CRITICAL - Separation, Storage-chemicals above food, etc. [Aerosol can of fly spray stored above water pitcher and pot COS: can of fly spray was moved]</i></p> <p>7-301.11(B)* <i>CRITICAL - Separation for Retail Sale-not above food, etc. [In retail Halloween display: jug of citronella oil stored above "quick milk glasses" COS: milk glasses were moved]</i></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						
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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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<i>Fail Notes</i>	<p>4-301.11 <i>SWING - Cooling, heating, & holding equipment sufficient in number & capacity (in good repair) [Critical: cold holding case containing RTE phfs including lunch meats, sausages and fully cooked roasts and steaks found cold holding with an ambient temperature of 48.8F]</i></p>
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32. Plant food properly cooked for hot holding.	p
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

EDUCATIONAL MATERIALS

The following educational materials were provided p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

In deli:

Chicken gizzard: 136.8F

Chicken strips: 137.9F

chicken nuggets: 152.9F

hashbrown casserole: 157.6F

green beans: 159.9F

Salad Bar:

Pulled pork: 194.8F

hashbrown casserole: 174.1F

Footnote 2

Notes:

In Deli:

Potato Salad: 39.6F

Baked Beans: 36.7F

Pasta Salad: 40.3F

Potato Salad: 38.8F

Ranch Pasta Salad: 37.9F

Sliced Turkey Breast: 41F

Sliced Roast Beef: 38.5F

Mesquite Turkey Breast: 38.5F

Hobart RIC: Mac and Cheese: 40.1F

WIC: Cooked roast beef: 40.9F

In Deli Self Serve RIC: Deli Sandwiches: 41.2F, 40.4F, 40.3F, 40.3F

At Salad Bar:

Cut Lettuce: 34.1F

Cottage Cheese: 33.6F

Cut Canatloupe: 34.1F

Diced Ham: 42.1F

Diced Turkey: 38.2F

Cheese Cooler: 41.1F

Potato Salad Cooler: 42.0F

Produce RIC: bags of cut lettuce: 39F

Cut watermelon: 41.2F

Fresh Produce Cooler: 42.1F

Sliced Ham Cooler: 38.3F

Bologna: 41.1F

Sausage: 34.7F

Raw Bacon: 39F

Meat Cooler: 41.1F

Meat Cooler: 32.4F

Biscuit Cooler: 38.4F

Cheese Cooler: 35.9F

Egg Nog: 41.0F

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Orange Juice Cooler: 35.6F
Orange Juice RIC: 29.3F

Footnote 3

Notes:

Meterd Insecticide Fly Spray: "Country Vet": EPA Registration#: 9444-237 EPA Est. #: 10807-GA-1

VOLUNTARY DESTRUCTION REPORT

Insp Date: 10/9/2012 **Business ID:** 58403FS
Business: ATCHISON COUNTRY MART

2016 W 59 HWY PO BOX 690
 ATCHISON, KS 66002

Inspection: 32000198
Store ID:
Phone: 9133672151
Inspector: KDA32
Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
10/09/12	09:40 AM	04:40 PM	7:00	0:05	7:05	0	
Total:			7:00	0:05	7:05	0	

ACTIONS

Number of products Voluntarily Destroyed 8

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 Land O' Frost Deli Shave Ham Qty 20 Units lbs Value \$ 40.00

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Tyson Fully Cooked Meats Qty 8 Units Value \$ 53.52

Description

Reason Product Destroyed Adulterated Method Product Destroyed Landhill

Disposal Location Firm Embargo Hold Tag # N/A

VOLUNTARY DESTRUCTION REPORT

VOLUNTARY DESTRUCTION REPORT

3. Product Frick's Ring Bologna Qty 9 Units _____ Value \$ 34.11

Description

Reason Product Destroyed Adulterated Method Product Destroyed Dumpster

Disposal Location Firm Embargo Hold Tag # N/A

4. Product John Morrill Bologna Qty 3 Units _____ Value \$ 13.17

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

5. Product Land O' Frost Premium Meats Qty 3 Units _____ Value \$ 15.87

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

6. Product Italian Style Sub Sandwich Kit Qty 1 Units _____ Value \$ 6.49

Description

Reason Product Destroyed Adulterated Method Product Destroyed Dumpster

Disposal Location Firm Embargo Hold Tag # N/A

7. Product Polska Kielbasa Qty 1 Units _____ Value \$ 3.89

Description

Reason Product Destroyed Adulterated Method Product Destroyed _____

Disposal Location Firm Embargo Hold Tag # N/A

8. Product Earl Campbell Hot n' Cheddar links Qty 1 Units _____ Value \$ 3.09

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A