

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: 11/6/2012 **Business ID:** 102340FR
Business: ATCHISON HIGH

 1500 W RILEY
 ATCHISON, KS 66002

Inspection: 32000236
Store ID:
Phone: 9133674162
Inspector: KDA32
Reason: 01 Routine
Results: No Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
11/06/12	10:40 AM	11:45 AM	1:05	0:00	1:05	0	
Total:			1:05	0:00	1:05	0	

FOOD ESTABLISHMENT PROFILE

Updated Risk Category RAC# 06 High Risk Updated Sq. Footage Under 5,000 sq feet
 Insp. Notification Email Critical Violations 1 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 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	Y	N	O	A	C	R
1. Certification by accredited program, compliance with Code, or correct responses.	p
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

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Good Hygienic Practices	Y N O A C R
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| 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
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| 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
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| 9. Food obtained from approved source. | p |
| 10. Food received at proper temperature. | . . . p |
| 11. Food in good condition, safe and unadulterated. | . . p . . . p . |

Fail Notes | 3-101.11* **CRITICAL - Safe, Unadulterated, & Honestly Presented**
[Open package of sliced ham found in WIC with mold growing on surface of ham slices COS: sliced ham was discarded in trash]

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| 12. Required records available: shellstock tags, parasite destruction. | p . . . |
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Protection from Contamination	Y N O A C R
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| 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	Y N O A C R
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| 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 1 at end of questionnaire.</i> | |
| 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	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 |
| 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 |
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GOOD RETAIL PRACTICES	
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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
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 [Roaster stored directly on floor in storage closet]</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
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
<i>Fail Notes</i> 4-501.110() <i>Wash temperature requirement met for warewashing machine based on machine type [Fresh hot water sanitizing rinse cycle of warewash machine only registering 158F]</i>						
47. Non-food contact surfaces clean.	p
Physical Facilities	Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.	p
49. Plumbing installed; proper backflow devices.	p
50. Sewage and waste water properly disposed.	p

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Physical Facilities	Y	N	O	A	C	R
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51. Toilet facilities: properly constructed, supplied and cleaned. .. p

<i>Fail Notes</i>	<p>5-501.17 <i>Receptacle in women's toilet room covered</i> <i>[No covered receptacle provided in unisex kitchen restroom]</i></p> <p>6-202.14 <i>Toilet rooms completely enclosed-self closing door</i> <i>[No self closing mechanism located on unisex restroom door in kitchen area]</i></p>
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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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Grilled Chicken Strips: 173.3F
Grilled Chicken Strips: 168.5F
Seasoned Beef: 159.4F

Footnote 2

Notes:

Milk Cooler: 32.9F
Sliced Ham in RIC: 43.4F
In WIC:
SLiced Ham: 40.7F
Cooked Mixed Vegetables: 41.2F

Footnote 3

Notes:

Note: Warewash machine is a multiple basket conveyor system what rinses using dual temperatures