

**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:** 11/19/2012      **Business ID:** 58403FS  
**Business:** ATCHISON COUNTRY MART

**Inspection:** 32000259  
**Store ID:**  
**Phone:** 9133672151  
**Inspector:** KDA32  
**Reason:** 02 Follow-up  
**Results:** Administrative Review

2016 W 59 HWY PO BOX 690  
 ATCHISON, KS 66002

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
11/19/12	12:45 PM	03:15 PM	2:30	0:30	3:00	0	
<b>Total:</b>			2:30	0:30	3:00	0	

**FOOD ESTABLISHMENT PROFILE**

Physical Address 2016 W 59 HWY City ATCHISON  
 Zip 66002  
 Owner \_\_\_\_\_ License Type FSG  
 Risk Category RAC# 06 High Risk RAC/Size Confirmed  Sq. Footage 5,000 - 10,000 sq feet  
 Updated Risk Category RAC# 06 High Risk Updated Sq. Footage 5,000 - 10,000 sq feet  
 Insp. Notification Print Critical Violations 7 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 OR VISIT [www.ksda.gov/food\\_safety/](http://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.						

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Employee Health	Y	N	O	A	C	R
2. Management awareness; policy present.	..	..	..	..	..	..
3. Proper use of reporting, restriction and exclusion.	..	..	..	..	..	..
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.	..	..	..	..	..	..
Preventing Contamination by Hands	Y	N	O	A	C	R
6. Hands clean and properly washed.	..	..	..	..	..	..
7. No bare hand contact with RTE foods or approved alternate method properly followed.	..	..	..	..	..	..
8. Adequate handwashing facilities supplied and accessible.	..	..	..	..	..	..
Approved Source	Y	N	O	A	C	R
9. Food obtained from approved source.	..	..	..	..	..	..
10. Food received at proper temperature.	..	..	..	..	..	..
11. Food in good condition, safe and unadulterated.	p	..	..	..	..	..
12. Required records available: shellstock tags, parasite destruction.	..	p	..	..	..	..
<i>Fail Notes</i>   3-402.12 <i>Records, Creation, &amp; Retention</i> [No shellstock records present on-site]						
Protection from Contamination	Y	N	O	A	C	R
13. Food separated and protected.	..	p	..	..	p	p
<i>Fail Notes</i>   3-302.11(A)(1)(b)* <i>CRITICAL - Separation-Raw &amp; cooked RTE</i> [In retail cooler: packages of raw chorizo stocked above individual serving size packages of Lloyd's RTE BBQ Beef COS: Lloyd's BBQ Beef was moved In retail cooler: packages of Raw bacon ends and pieces stocked above RTE Fully Cooked Boneless hams COS: raw bacon was moved]						
14. Food-contact surfaces: cleaned and sanitized.	..	p	..	..	p	p
<i>Fail Notes</i>   4-601.11A* <i>CRITICAL - Food Contact Clean to Sight and Touch</i> [In Deli kitchen area: ladle stored on wire hook as clean found with food debris stuck to food contact surface COS: ladle was washed]						
15. Proper disposition of returned, previously served, reconditioned and unsafe food.	..	..	..	..	..	..
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	..	..	p	..
<i>Fail Notes</i>   3-501.14(A)(2)* <i>CRITICAL - Cooling PHF-135 to 41°F within 6 hours [meeting 3-501.14(A)(1)]</i> [In WIC: Full slabs of ribs were found with the following internal temperatures: 51.3F, 51.8F, 52.1F, 44.2F, 50.2f, 52.9F, 52.3F, 48.4F, 50.6F, 49.9F, 48.6F, 46.0F, 52.7F, 53.4F, 50.0F, 46.9F; pan was dated 11/18 and PIC stated that ribs had been cooked and placed in WIC around closing time on 11/18; store closes at 9PM COS: ribs were discarded]						
19. Proper hot holding temperatures.	p	..	..	..	..	..
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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*Fail Notes* | 3-501.16(A)(2)(a)\* **CRITICAL - PHF Cold Holding-<41°F**  
*[In retail case: packaged slab of ribs found cold holding with internal temperature of 50.4F and cotnainer of General Tso's Chicken found cold holding with internal temperature of 50.2F COS: both containers of product were discarded]*

21. Proper date marking and disposition. .. p .. .. p p

*Fail Notes* | 3-501.18(A)(1)\* **CRITICAL - RTE PHF, Disposition-discard if >7days at 41°F**  
*[In Deli ric: 1 box of fried chicken found with date mark use-by of 11/12 and one box of fried chicken found with date mark use by of 11/11 COS: both boxes of chicken were discarded In Deli RIC:deli bag containing cut tomato found with use be date of 11/11; fully cooked salt and vinegar chicken wings found with date mark of 11/2; fully cooked salsbury steaks with date mark of 11/12 and fully cooked sandwich ribs with date mark of 11/12 PIC stated that use-by date of packages was the opening/cooking date of the product COS: all out of date items were discarded]*

3-501.18(A)(2)\* **CRITICAL - RTE PHF, Disposition-discard if in a container w/out a date**  
*[In Deli RIC: package of sliced tomato found with no date marking; PIC didn't know when the tomato was first sliced COS: tomato was discarded In WIC: container of cooked hot dogs found with no date marking; hot dogs were cooked on site, PIC didn't know the date on which the hot dogs were cooked COS: hot dogs were discarded In WIC: open container of milk found with no date marking; PIC didn't know when the container of milk was opened COS: container of milk was discarded]*

22. Time as a public health control: procedures and record. .. .. .. .. ..

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

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

Chemical	Y	N	O	A	C	R
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25. Food additives: approved and properly used. .. .. .. .. ..

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. .. .. .. .. ..

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. .. .. .. .. ..

29. Water and ice from approved source. .. .. .. .. ..

30. Variance obtained for specialized processing methods. .. .. .. .. ..

Food Temperature Control	Y	N	O	A	C	R
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31. Proper cooling methods used; adequate equipment for temperature control. .. p .. .. ..

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

*Fail Notes* | 4-301.11 **SWING - Cooling, heating, & holding equipment sufficient in number & capacity (in good repair)**  
*[Critical: cooling case used to cold prepackaged, cooked on-site phf items found with ambient temperature of 50.2 in front of case]*

32. Plant food properly cooked for hot holding. .. .. .. .. ..

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<b>Food Temperature Control</b>	<b>Y N O A C R</b>
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|---|----------------|
| 33. Approved thawing methods used.      | .. .. .. .. .. |
| 34. Thermometers provided and accurate. | .. .. .. .. .. |

<b>Food Identification</b>	<b>Y N O A C R</b>
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- |  |                |
|--|----------------|
| 35. Food properly labeled; original container. | .. .. .. .. .. |
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<b>Prevention of Food Contamination</b>	<b>Y N O A C R</b>
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|---|----------------|
| 36. Insects, rodents and animals not present; no unauthorized persons.    | .. .. .. .. .. |
| 37. Contamination prevented during food preparation, storage and display. | .. .. .. .. .. |
| 38. Personal cleanliness.   | .. .. .. .. .. |
| 39. Wiping cloths: properly used and stored.                              | .. .. .. .. .. |
| 40. Washing fruits and vegetables.  | .. .. .. .. .. |

<b>Proper Use of Utensils</b>	<b>Y N O A C R</b>
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|---|----------------|
| 41. In-use utensils: properly stored.                                   | .. .. .. .. .. |
| 42. Utensils, equipment and linens: properly stored, dried and handled. | .. .. .. .. .. |
| 43. Single-use and single-service articles: properly used.              | .. .. .. .. .. |
| 44. Gloves used properly.   | .. .. .. .. .. |

<b>Utensils, Equipment and Vending</b>	<b>Y N O A C R</b>
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- |   |                |
|---|----------------|
| 45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Critical items     | .. .. .. .. .. |
| 45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-non-critical items | .. .. .. .. .. |
| 46. Warewashing facilities: installed, maintained, and used; test strips.                                     | .. .. .. .. .. |
| 47. Non-food contact surfaces clean.  | .. .. .. .. .. |

<b>Physical Facilities</b>	<b>Y N O A C R</b>
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|--|----------------|
| 48. Hot and cold water available; adequate pressure.               | .. .. .. .. .. |
| 49. Plumbing installed; proper backflow devices.                   | .. .. .. .. .. |
| 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.   | .. .. .. .. .. |
| 53. Physical facilities installed, maintained and clean.           | .. .. .. .. .. |
| 54. Adequate ventilation and lighting; designated areas used.      | .. .. .. .. .. |

<b>Administrative/Other</b>	<b>Y N O A C R</b>
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- |                      |                |
|----------------------|----------------|
| 55. Other violations | .. .. .. .. .. |
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<b>EDUCATIONAL MATERIALS</b>
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The following educational materials were provided ..

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## **Footnote 1**

### **Notes:**

NOTE: Rear portion of cold holding case found with ambient temperature of 38.6F

