

**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:** 11/26/2012    **Business ID:** 83284FS  
**Business:** JUNCTION (THE)

**Inspection:** 32000262  
**Store ID:**  
**Phone:** 9133672637  
**Inspector:** KDA32  
**Reason:** 01 Routine  
**Results:** No Follow-up

11373 US HIGHWAY 59  
 ATCHISON, KS 66002

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
11/26/12	02:20 PM	03:45 PM	1:25	0:20	1:45	0	
Total:			1:25	0:20	1:45	0	

**FOOD ESTABLISHMENT PROFILE**

Updated Risk Category RAC# 05 High Risk                      Updated Sq. Footage Under 5,000 sq feet  
 Insp. Notification    Email                      Critical Violations 3                      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/](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**

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

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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	..	..	..	..	..
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	..	..	..	..	..
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	..	..	..
17. Proper reheating procedures for hot holding.	..	..	p	..	..	..
18. Proper cooling time and temperatures.	..	..	p	..	..	..
19. Proper hot holding temperatures.	..	p	..	..	p	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
<i>Fail Notes</i>	3-501.16(A)(1)* <b>CRITICAL - PHF Hot Holding-&gt;135°F</b> [At roller grill: one hot dog found hot holding 127.6F; PIC stated that hot dog had been on roller grill since 11AM COS: hot dog was discarded in trash]					
20. Proper cold holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>						
21. Proper date marking and disposition.	..	p	..	..	p	..
<i>Fail Notes</i>	3-501.18(A)(2)* <b>CRITICAL - RTE PHF, Disposition-discard if in a container w/out a date</b> [Open package of polish sausages and open package of Jumbo Jumbo HotDogs found with no date marking; PIC stated that both packages had been opened on 11/23 COS: both packages dated 11/23; Open half gallon of milk found with no date marking PIC stated that milk had been opened on 11/23 COS: milk was dated 11/23]					
22. Time as a public health control: procedures and record.	..	..	..	p	..	..
Consumer Advisory	Y	N	O	A	C	R
23. Consumer advisory provided for raw or undercooked foods.	..	..	..	p	..	..
Highly Susceptible Populations	Y	N	O	A	C	R
24. Pasteurized foods used; prohibited foods not offered.	..	..	..	p	..	..
Chemical	Y	N	O	A	C	R

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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  | .. | .. | p  | .. |  |

*Fail Notes* | 7-201.11(B)\* **CRITICAL - Separation, Storage-chemicals above food, etc.**  
 [In storage area: containers of Formula 409 and Lysol stored above box of ice bags COS: chemicals were moved]

Conformance with Approved Procedures		Y	N	O	A	C	R
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|---|----|----|----|---|----|----|--|
| 27. Compliance with variance, specialized process and HACCP plan. | .. | .. | .. | p | .. | .. |  |
|---|----|----|----|---|----|----|--|

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  | .. | .. |  |
| 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
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|--|----|----|----|----|----|----|--|
| 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
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|--|----|---|----|----|----|----|--|
| 35. Food properly labeled; original container. | .. | p | .. | .. | .. | .. |  |
|--|----|---|----|----|----|----|--|

*Fail Notes* | 3-602.11(C) **Bulk food for consumer self service**  
 [Made on site donuts displayed in self serve bakery case found with no ingredient labeling]

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  | .. | .. | .. | .. | .. |  |
| 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
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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 | .. | .. | .. | .. | .. |  |

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Utensils, Equipment and Vending	Y	N	O	A	C	R
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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	..	..	..	..	..
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49. Plumbing installed; proper backflow devices.	p	..	..	..	..	..
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50. Sewage and waste water properly disposed.	p	..	..	..	..	..
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51. Toilet facilities: properly constructed, supplied and cleaned.	p	..	..	..	..	..
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52. Garbage and refuse properly disposed; facilities maintained.	p	..	..	..	..	..
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53. Physical facilities installed, maintained and clean.	p	..	..	..	..	..
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54. Adequate ventilation and lighting; designated areas used.	p	..	..	..	..	..
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Administrative/Other	Y	N	O	A	C	R
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55. Other violations	p	..	..	..	..	..
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EDUCATIONAL MATERIALS
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The following educational materials were provided      p

*Material Distributed | Education Title #08    Date Marking*

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## **Footnote 1**

### **Notes:**

Pizza:  
136.4F  
142.3F  
146.1F

### Roller Grill:

Polish Sausage: 142.3F  
Hamburger Cheese Link: 162.4F  
Hot Dog: 131.9F

## **Footnote 2**

### **Notes:**

RIC  
Polish Sausage: 39.7F  
Milk:39.1F

### MT:

Hamburger Crumbles:  
39.7F  
Hamburger Crumbles: 39.4F  
Italian Sausage: 40.5F

### Bottom MT:

Open cut head of lettuce: 40.2F

Milk Cooler: 39.4F

Beverage Cooler: 39.1F