

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: 3/13/2013 **Business ID:** 99861fe
Business: MUELLER'S LOCKER ROOM

Inspection: 32000377
Store ID:
Phone: 9133672727
Inspector: KDA32
Reason: 01 Routine
Results: Follow-up

120 S 2ND ST
 ATCHISON, KS 66002

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
03/13/13	10:20 PM	10:20 PM	0:00	0:00	0:00	0	
Total:			0:00	0:00	0:00	0	

FOOD ESTABLISHMENT PROFILE

Updated Risk Category RAC# 06 High Risk Updated Sq. Footage 1. Under 5,000 sq feet
 Insp. Notification Email Sent Notification To _____ Lic. Insp. No
 Priority(P) Violations 2 Priority foundation(Pf) Violations2
 Certified Manager on Staff Certified Manager Present 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.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, 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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

	Y	N	O	A	C	R
Good Hygienic Practices						
4. Proper eating, tasting, drinking, or tobacco use	p
5. No discharge from eyes, nose and mouth.	p
Preventing Contamination by Hands						
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	p	..
<i>Fail Notes</i> 6-301.12 Pf - Hand Drying Provision. [No hand drying provision available at the handsink in the bar/3 vat area COS: hand towels were placed in the dispenser]						
Approved Source						
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						
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						
16. Proper cooking time and temperatures.	p
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
17. Proper reheating procedures for hot holding.	p
18. Proper cooling time and temperatures.	..	p
<i>Fail Notes</i> 3-501.14(A)(2) P - Cooling PHF-135 to 41°F within 6 hours [meeting 3-501.14(A)(1)] [In kitchen RIC: large container of parcooked chicken wings found with the following internal temperatures: 54.0F, 49.6F, 51.6F, 50.6F, 48.4F, 48.4F, 51.3F, 51.4F, 51.8F, 48.6F, 48.3F, 49.7F, 51.2F, 47.1F, 51.7F, 47.3F, 47.3F, 46.7F, 51.0F, 53.5F, 46.6F, 49.9F, 49.1F, 52.1F, 47.1F, 51.5F, 52.3F, 52.0F, 48.9F, 48.9F, 54.3F, 52.8F, 52.3F, 48.2F, 52.1F, 52.4F, 49.3F, 48.3F, 49.6F, 49.1F, 43.7F, 47.9F, 48.1F, 53.6F, 48.6F, 53.7F, 50.3F, 53.6F, 51.5F, 49.2F, 47.2F, 48.0F, 41.9F, 47.9F, 51.5F, 50.0F, 52.7F, 54.7F, 48.4F, 53.5F, 54.1F, 49.5F, 48.4F, 51.2F, 52.4F; PIC stated that wings had been cooked on the prior evening at approximately 9P, placed in a pan on the counter to cool and then placed in the RIC (bottom of MT) COS: all wings were discarded]						
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
22. Time as a public health control: procedures and record.	p
Consumer Advisory						
23. Consumer advisory provided for raw or undercooked foods.	p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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
-----------------	---	---	---	---	---	---

25. Food additives: approved and properly used. p

26. Toxic substances properly identified, stored and used. .. p .. . p ..

<i>Fail Notes</i>	7-201.11(B)	<i>P - Separation, Storage-chemicals above food, etc. [Working spray bottle of Windex found hanging on wire rack above cardboard boxes of bagged soda syrup COS: Windex was moved to chemical storage area]</i>
-------------------	-------------	---

Conformance with Approved Procedures	Y	N	O	A	C	R
---	---	---	---	---	---	---

27. Compliance with variance, specialized process and HACCP plan. p

GOOD RETAIL PRACTICES

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

This item has Notes. See Footnote 3 at end of questionnaire.

34. Thermometers provided and accurate. .. p

<i>Fail Notes</i>	4-204.112(A)	<i>Thermometers located in refrigerators/hot holding units to measure ambient air in warmest/coolest areas of units [No thermometers present in MT RIC]</i>
	4-302.12	<i>Pf - Food thermometers provided & accessible; Appropriate thermometer for measuring thin foods provided [No thermometers could be provided for measuring food temperatures]</i>

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. 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

43. Single-use and single-service articles: properly used. p

44. Gloves used properly. p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending	Y N O A C R
---------------------------------	-----------------------

45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items	p
---	----------------------------

45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items	p
---	----------------------------

46. Warewashing facilities: installed, maintained, and used; test strips.	p
---	----------------------------

This item has Notes. See Footnote 4 at end of questionnaire.

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
---	----------------------------

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
----------------------	-----------------------

55. Other violations	p
----------------------	----------------------------

EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #06 Cooling</i>
	<i>Education Title #07 Corrective Actions</i>
	<i>Education Title #40 When The Power Is Out</i>
	<i>Education Title #49 Two-Stage Cooling</i>

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Note: Facility is parcooking their chicken wings for approximately 8 minutes (1/2 of the normal cooking time) at 320F; cooling them and then cooking individual portions as they are ordered; no thermometers were present to measure internal temperature of food(s), Education: information was left on the proper cooking temperatures, log zone, necessity for full cook to prevent bacterial growth and proper cooling

Facility will cook all chicken to minimum internal temperature of 165F going forward

Footnote 2

Notes:

Sliced tomatoes: 43.7F

Diced tomatoes: 43.8F

Chicken breast: 40.5F

SLiced tomatoes: 42.1F

Cut lettuce: 43.3F

Diced tomatoes: 42.9F

Footnote 3

Notes:

CHicken breast observed thawing in MT RIC

Footnote 4

Notes:

Quaternary Sanitizer Concentration in in-use 3 vat sink: 200PPM

VOLUNTARY DESTRUCTION REPORT

Insp Date: 3/13/2013 **Business ID:** 99861fe
Business: MUELLER'S LOCKER ROOM

120 S 2ND ST
 ATCHISON, KS 66002

Inspection: 32000377
Store ID:
Phone: 9133672727
Inspector: KDA32
Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
03/13/13	10:20 PM	10:20 PM	0:00	0:00	0:00	0	
Total:			0:00	0:00	0:00	0	

ACTIONS

Number of products Voluntarily Destroyed 1

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 Cooked Chicken Wings Qty 20 Units lbs Value \$

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

