

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: 8/27/2012
Business: MILLER'S 5

Business ID: 102287FR

Inspection: 33001912

330 STATE
 AUGUSTA, KS 67010

Store ID:
Phone: 3167759989
Inspector: KDA33
Reason: 01 Routine
Results: No Follow-up

Time In / Time Out

| Date | In | Out | Insp | Travel | Total | Mileage | Notes: |
|----------|----------|----------|------|--------|-------|---------|--------|
| 08/27/12 | 02:05 PM | 03:30 PM | 1:25 | 0:05 | 1:30 | 0 | |
| Total: | | | 1:25 | 0:05 | 1:30 | 0 | |

FOOD ESTABLISHMENT PROFILE

Updated Risk Category _____ Updated Sq. Footage Under 5,000 sq feet
 Insp. Notification Email Critical Violations 3 Lic. Insp. _____
 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

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.

Y N O A C R
 p

3. Proper use of reporting, restriction and exclusion.

p

Good Hygienic Practices

Y N O A C R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

| Good Hygienic Practices | Y | N | O | A | C | R |
|---|----|----|----|----|----|----|
| 4. Proper eating, tasting, drinking, or tobacco use | .. | p | .. | .. | p | .. |
| <i>Fail Notes</i> 2-401.11* CRITICAL - Eating, Drinking, or Using Tobacco [Open employee drink on TV. Corrected on site(COS)-put lid on drink] | | | | | | |
| 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 | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 1 at end of questionnaire.</i> | | | | | | |
| 19. Proper hot holding temperatures. | .. | .. | p | .. | .. | .. |
| 20. Proper cold holding temperatures. | .. | p | .. | .. | p | .. |
| <i>This item has Notes. See Footnote 2 at end of questionnaire.</i> | | | | | | |
| <i>Fail Notes</i> 3-501.16(A)(2)(a)* CRITICAL - PHF Cold Holding-<41°F [Lettuce in container on counter at 69. COS-cooled rapidly in RIC] | | | | | | |
| 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 |
| 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 |
| 25. Food additives: approved and properly used. | p | .. | .. | .. | .. | .. |
| 26. Toxic substances properly identified, stored and used. | .. | p | .. | .. | p | .. |
| <i>Fail Notes</i> 7-207.11(B)* CRITICAL - Necessary medicines-labeled/stored [Ibuprofen stored on shelf next to seasonings. COS-moved] | | | | | | |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

| | | | | | | |
|--------------------------------------|---|---|---|---|---|---|
| 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 | .. | .. | .. |
|------------------------------------|----|----|---|----|----|----|

| | | | | | | |
|---|---|----|----|----|----|----|
| 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 | .. | .. | .. | .. | .. |
|--|---|----|----|----|----|----|

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

| | | | | | | |
|------------------------------------|----|----|---|----|----|----|
| 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 | .. | .. | .. |
|---------------------------|----|----|---|----|----|----|

| | | | | | | |
|---------------------------------|---|---|---|---|---|---|
| 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 | .. | .. | .. | .. | .. |
|---|---|----|----|----|----|----|

| | | | | | | |
|--------------------------------------|---|----|----|----|----|----|
| 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 | .. | .. | .. | .. |
|--|----|---|----|----|----|----|

| | | |
|-------------------|----------|---|
| <i>Fail Notes</i> | 5-203.13 | <i>Service sink available for cleaning of mops & disposal of liquid waste [No mop/service sink in facility for the disposal of liquid waste.]</i> |
|-------------------|----------|---|

| | | | | | | |
|---|---|----|----|----|----|----|
| 50. Sewage and waste water properly disposed. | p | .. | .. | .. | .. | .. |
|---|---|----|----|----|----|----|

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

| Physical Facilities | Y | N | O | A | C | R |
|---|----|----|----|----|----|----|
| 51. Toilet facilities: properly constructed, supplied and cleaned. | .. | p | .. | .. | .. | .. |
| <i>Fail Notes</i> 6-501.19 <i>Toilet room doors kept closed except during cleaning/maintenance [Toilet room door is kept propped open.]</i> | | | | | | |
| 52. Garbage and refuse properly disposed; facilities maintained. | p | .. | .. | .. | .. | .. |
| 53. Physical facilities installed, maintained and clean. | .. | p | .. | .. | .. | .. |
| <i>Fail Notes</i> 6-501.11 <i>Physical facilities maintained in good repair [Floor tiles are missing in several areas throughout facility.]</i> | | | | | | |
| 6-501.12(A) <i>Physical facilities clean [Buildup of dust on cover of unused a/c window unit.]</i> | | | | | | |
| 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 ..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

RIC: tomatoes 66

Footnote 2

Notes:

WIC: milk 37

Pepsi RIC: milk 38

Ice cream 37

RIC: ground beef 32, turkey 41, brisket 40

Footnote 3

Notes:

100ppm chlorine