

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: 4/11/2013 **Business ID:** 102037FE
Business: CORNER POCKET

Inspection: 38000247
Store ID:
Phone: 7856269455
Inspector: KDA38
Reason: 01 Routine
Results: Follow-up

510 MAIN ST STE 1
 ATWOOD, KS 67730

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
04/11/13	12:30 PM	01:50 PM	1:20	0:05	1:25	0	
Total:			1:20	0:05	1:25	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Lic. Insp. No
 Priority(P) Violations 2 Priority foundation(Pf) Violations1
 Certified Manager on Staff Certified Manager Present 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.

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
4. Proper eating, tasting, drinking, or tobacco use	p

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Good Hygienic Practices	Y	N	O	A	C	R
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.
Protection from Contamination	Y	N	O	A	C	R
13. Food separated and protected.	p
14. Food-contact surfaces: cleaned and sanitized.	..	p
<i>Fail Notes</i> 4-602.11(E)(4)(b) <i>Non-PHF Food Contact Surface Cleaning Frequency-ice bins, soda nozzles-to preclude mold/soil build up [Pop nozzle in the bar area had a build up of gray mold sludge.]</i>						
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
<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
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) <i>P - PHF Cold Holding-<41°F [Torn lettuce was held at 53.6 on the countertop. COS: Threw away the lettuce.]</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
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> 7-102.11 <i>Pf - Common Name, Working Containers [Squirt bottle of clear liquid had no label. PIC identified it as water. COS: Labeled the bottle.]</i>						

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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

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

Prevention of Food Contamination	Y	N	O	A	C	R
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36. Insects, rodents and animals not present. .. p p ..

Fail Notes | 6-501.111(B) *Inspecting premises for evidence of pests
[More than 10 aged mouse droppings were found under the liquor cabinet. COS: Cleaned up the droppings.]*

37. Contamination prevented during food preparation, storage and display. .. p p ..

Fail Notes | 3-305.11(A)(3) *Food stored 6" above floor
[Cardboard boxes of bread, potatoes were found in direct contact with the floor. COS: Moved the boxes up off the floor onto a shelf.]*

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 p ..

Fail Notes | 3-304.12(C) *In-use utensil storage-on cleaned/sanitized surface
[Ice scoop was stored in direct contact with the ice. COS: Moved the scoop to a sanitized bucket.]*

42. Utensils, equipment and linens: properly stored, dried and handled. .. p p ..

Fail Notes | 4-903.11(A)(3) *Equipment/utensil/linen storage-6" above floor
[Cardboard box of hinged styrofoam containers were stored in direct contact with the floor. COS: Moved to a shelf above the floor.]*

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-P and Pf items .. p

Fail Notes | 4-101.11 *P - Utensils/food-contact surfaces of safe materials
[Mozzerella sticks and chicken fried steaks were stored in direct contact with Sterilite storage containers.]*

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Footnote 1

Notes:

Hamburger off the grill 190.5

Footnote 2

Notes:

Reach in coolers: Cheese slices 37.6, Ribs 31.6, Ground beef 35.4, Milk 40.1

