

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: 6/10/2013 **Business ID:** 26550FE
Business: WILLIAMS BROS SUPER MARKET

 106 N 4TH
 ATWOOD, KS 67730

Inspection: 38000343
Store ID:
Phone: 7856263293
Inspector: KDA38
Reason: 01 Routine
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/10/13	10:30 AM	01:15 PM	2:45	1:45	4:30	0	
Total:			2:45	1:45	4:30	0	

FOOD ESTABLISHMENT PROFILE			
Insp. Notification	Fax	Sent Notification To	Lic. Insp. <u>No</u>
Priority(P) Violations	<u>3</u>	Priority foundation(Pf) Violations	<u>1</u>
Certified Manager on Staff	<input type="checkbox"/>	Address Verified	<input type="checkbox"/> Actual Sq. Ft. _____
Certified Manager Present	<input type="checkbox"/>		

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).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT www.agriculture.ks.gov, EMAIL fsl@kda.ks.gov, OR CALL (785) 296-5600.

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.	<input type="checkbox"/>
Employee Health	Y	N	O	A	C	R
2. Management awareness; policy present.	<input type="checkbox"/>
3. Proper use of reporting, restriction and exclusion.	<input type="checkbox"/>
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		
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		
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%; border-right: 1px solid black; padding-right: 5px;"><i>Fail Notes</i></td> <td style="padding-left: 5px;">4-601.11(A) <i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [The lids of containers holding raw meat in the meat cooler were found with a build up of mold on the top.]</i></td> </tr> </table>	<i>Fail Notes</i>	4-601.11(A) <i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [The lids of containers holding raw meat in the meat cooler were found with a build up of mold on the top.]</i>						
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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		
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>								
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	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	..		

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Chemical		Y	N	O	A	C	R
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<i>Fail Notes</i>	7-206.12	<p><i>P - Rodent bait shall be contained in a covered, tamper-resistant bait station. [One package of opened Dcon was found in a corner in the back storage area. COS: Thrown away.]</i></p>
7-301.11(B)	<p><i>P - Retail Chemical Storage (Not Above Food, etc.) POISONOUS OR TOXIC MATERIALS shall be stored and displayed for retail sale so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES. [Dip-it stain remover was found stored on retail shelf above coffee filters, tea and coffee beans. Mr. Coffee Coffeemaker cleaner was found stored over tea and coffee. COS: Moved the cleaner to an appropriate area.]</i></p>	

Conformance with Approved Procedures		Y	N	O	A	C	R
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27. Compliance with variance, specialized process and HACCP plan.		p
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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	p	..
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<i>Fail Notes</i>	3-602.11(C)	<p><i>Bulk food - self service (Labeling) Bulk FOOD that is available for CONSUMER self-dispensing shall be prominently labeled with the following information in plain view of the CONSUMER: the manufacturer's or processor's label that was provided with the FOOD; or, a card, sign, or other method of notification that includes the common name of the FOOD, a list of the ingredients in descending order by predominance of weight, and the name of the FOOD source for each MAJOR FOOD ALLERGEN contained in the FOOD unless the FOOD source is already part of the common or usual name of the respective ingredient. [There were cups of puppy chow repackaged from bulk by the establishment that did not have any identifying marks. COS: Posted the ingredient list and name on the front of the display.]</i></p>
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Prevention of Food Contamination		Y	N	O	A	C	R
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36. Insects, rodents and animals not present.		p
37. Contamination prevented during food preparation, storage and display.		..	p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination	Y	N	O	A	C	R
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<i>Fail Notes</i>	3-305.11(A)(1)	<p><i>Food storage - Except as specified in ¶¶ (B) and (C) of 3-305.11, FOOD shall be protected from contamination by storing the FOOD: in a clean, dry location; where it is not exposed to splash, dust, or other contamination; and at least 15 cm (6 inches) above the floor.</i></p> <p><i>[In the back storage area behind the freezers, there are boxes Ritz crackerfuls and Chips ahoy stored in direct contact with the floor. In the back storage room behind the deli area, boxes of Doritos, V-8, Juice, soda are stored in direct contact with the floor. In the walk in freezer, there are boxes of potato triangles, chesters breaded chicken cutlets stored in direct contact with the floor. In the meat walk in freezer many boxes of frozen meat stored in direct contact with the floor. In the poduce walk in cooler there are boxes of canteloupe, plums, carrots and grape fruit in firect contact with the floor. In the dairy walk in cooler there is heavy whipping cream and chocolate milke in direct contact with the floor.]</i></p>
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| 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-P and Pf items | .. | p | .. | .. | .. | .. |
| <i>Fail Notes</i> | 4-101.11(A) | <p><i>P - FCS materials (Safe) Materials that are used in the construction of UTENSILS and FOOD-CONTACT SURFACES OF EQUIPMENT shall be safe.</i></p> <p><i>[In the produce display cooler, bunches of cilantro were stored in water in direct contact with a Sterilite office storage container.]</i></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 | .. | .. | .. | .. | .. |
| 47. Non-food contact surfaces clean. | .. | p | .. | .. | .. | .. |
| <i>Fail Notes</i> | 4-601.11(C) | <p><i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [The hood above the chicken fryer has an accumulation of black oil and dust.]</i></p> | | | | |

Physical Facilities	Y	N	O	A	C	R
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| 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 | .. | .. | .. | .. |
| <i>Fail Notes</i> | 5-501.17 | <p><i>A toilet room used by females shall be provided with a covered receptacle for sanitary napkins. [The trashcan in the employee restroom does not have a lid.]</i></p> | | | | |
| 52. Garbage and refuse properly disposed; facilities maintained. | p | .. | .. | .. | .. | .. |

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Physical Facilities	Y	N	O	A	C	R
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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
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EDUCATIONAL MATERIALS

The following educational materials were provided ..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Hot holding deli area: Jalepeno poppers 191.1, Hamburger 136.7
Hot holding self service display case deli area: BBQ Brisket 145.3, Ribs 152.8

Footnote 2

Notes:

Deli display case: Cheese 42.5, Ham 41.6
Deli make table: Diced tomatoes 41.2, sliced tomatoes 38.9
Meat walkin cooler: Raw beef 38.6, Raw pork 35.2
Chicken prep RIC: Chicken 36.3, Cheese 38.0
Deli RIC: Potato salad 36.3, Cole slaw 32.5
Fresh produce display coolers: Cut watermelon 42.9, Cut coleslaw 42.6
Dairy walk in cooler: Milk 37.7, Chocolate milk 38.5
Reach in display cases: Butter 41.3, Cheddar 42.2, Eggs 44.4, Chicken thighs 42.7, Bratwurst 42.9, Eye of round beef steak 42.4, Sirloin 41.7, Chef salad 42.5, Coleslaw 41.7, Muscle milk 43.3
Soft serve machine: Chocolate mix 35.3, Vanilla 35.5

KANSAS DEPARTMENT OF AGRICULTURE EGG INSPECTION

Insp Date: 6/10/2013 **Business ID:** 26550FE
Business: WILLIAMS BROS SUPER MARKET

106 N 4TH
 ATWOOD, KS 67730

Inspection: 38000343
Store ID:
Phone: 7856263293
Inspector: KDA38
Reason: 01 Routine

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Date	In	Out	Insp	Travel	Total	Mileage	Notes;
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FULL OR LABEL INSPECTION

TYPE OF INSPECTION LABEL

CARTON INFORMATION

USDA/EPIA # _____ Or KS PERMIT # _____

LABEL NAME High Plains Poultry Premium Eggs CASE TEMPERATURE (° F) 37

BRAND NAME Grade A Medium COOLER TEMPERATURE (° F) 42

MANUFACTURER ADDRESS 21359 Road 3

MANUFACTURER CITY Oberlin STATE KS ZIP 67749

DISTRIBUTED BY Schmidt's Premium Meats

DISTRIBUTER ADDRESS _____

DISTRIBUTER CITY _____ STATE _____ ZIP _____

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 6/10/2013 **Business ID:** 26550FE
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NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 06/20/13

Inspection Report Number 38000343 Inspection Report Date 06/10/13

Establishment Name WILLIAMS BROS SUPER MARKET

Physical Address 106 N 4TH City ATWOOD
 Zip 67730

Additional Notes and Instructions

Three priority violations and one priority foundation violation were found upon inspection.