

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: 10/13/2014 **Business ID:** 26550FE
Business: WILLIAMS BROS SUPER MARKET

106 N 4TH
 ATWOOD, KS 67730

Inspection: 38003373
Store ID:
Phone: 7856263293
Inspector: KDA38
Reason: 01 Routine
Results: No Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
10/13/14	11:45 AM	01:45 PM	2:00	2:45	4:45	0	School in Oberlin was closed for Columbus Day.
Total:			2:00	2:45	4:45	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print _____ Lic. Insp. No _____
 Priority(P) Violations 2 _____ Priority foundation(Pf) Violations 1 _____
 Certified Manager on Staff Address Verified Actual Sq. Ft. 12500 _____
 Certified Manager Present

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.	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

Good Hygienic Practices	Y N O A C R
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|-----------------------------------------------------|-------------|
| 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
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| 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 " |

Fail Notes | 5-205.11(B) *Pf - A HANDWASHING SINK may not be used for purposes other than handwashing. [Employee drained corned beef drippings into the handwash sink in the deli. COS: Educated.]*

Approved Source	Y N O A C R
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| 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
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| 13. Food separated and protected. | " p " " p " |
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Fail Notes | 3-302.11(A)(1)(b) *P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from Cooked READY-TO-EAT FOOD. [In the Chester's Chicken reach in cooler, there was fully cooked, ready to eat sausage patties and fully cooked, ready to eat bacon stored under eggs. COS: Moved the cooked meats to an appropriate area.]*

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| 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
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|----------------------------------------------------------------------------|-------------|
| 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 " " p " |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
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<i>Fail Notes</i>	3-501.18(A)(2) <i>P - RTE PHF/TCS, Disposition (discard if in a container w/out a date) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is not clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5°C (41°F) or less for a maximum of 7 days, with the day of preparation counted as Day 1. [Two unmarked opened chubs of deli meat, roast beef and turkey, were found with out datemarks. PIC stated they had been cut 5 days ago. COS: Labeled, educated.]</i>
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22. Time as a public health control: procedures and record.		p
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Consumer Advisory		Y	N	O	A	C	R
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23. Consumer advisory provided for raw or undercooked foods.		p
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Highly Susceptible Populations		Y	N	O	A	C	R
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24. Pasteurized foods used; prohibited foods not offered.		p
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Chemical		Y	N	O	A	C	R
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25. Food additives: approved and properly used.		p
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26. Toxic substances properly identified, stored and used.		p
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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
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GOOD RETAIL PRACTICES

Safe Food and Water		Y	N	O	A	C	R
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28. Pasteurized eggs used where required.		p
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29. Water and ice from approved source.		p
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30. Variance obtained for specialized processing methods.		p
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Food Temperature Control		Y	N	O	A	C	R
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31. Proper cooling methods used; adequate equipment for temperature control.		p
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32. Plant food properly cooked for hot holding.		p
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33. Approved thawing methods used.		p
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34. Thermometers provided and accurate.		p
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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(A) <i>FOOD PACKAGED in a FOOD ESTABLISHMENT, shall be labeled as specified in LAW, including 21 CFR 101 - Food labeling, and 9 CFR 317 Labeling, marking devices, and containers. [Two containers of yummy chow were found without a label for consumer consumption. COS: Removed from retail sale, PIC made a label while the inspection was being typed up.]</i>
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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
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37. Contamination prevented during food preparation, storage and display.		p
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38. Personal cleanliness.		p
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination	Y N O A C R
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| 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 |
| 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 3 at end of questionnaire.

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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 |
| <i>This item has Notes. See Footnote 4 at end of questionnaire.</i> | |
| 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 |

<i>Fail Notes</i>	6-501.12(A)	<i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [The hood over the chicken fryer had visible grease accumulations and dangling dust. The fan covers in the beverage walk in cooler had visible dust accumulations.]</i>
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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 p .. |
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<i>Fail Notes</i>	K.S.A. 65-657(a)	<i>The following acts and the causing thereof within the state of Kansas are hereby prohibited: The processing, storage or distribution of any food, drug, device or cosmetic that is adulterated or misbranded. [One container of Topcare Migraine Formula with caffeine was found for sale on the retail shelf with an expiration date of 3/14. COS: Removed from sale.]</i>
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EDUCATIONAL MATERIALS

The following educational materials were provided ..

<i>Material Distributed</i>	<i>Education Title #08</i>	<i>Date Marking</i>
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Deli hot holding display case: Mashed potatoes 138.2, Chicken strips 142.3

Footnote 2

Notes:

Make table in deli area: Lettuce 41.0, Tomatoes 42.9

Deli cold holding case: Ham 39.1, Roast beef 38.7

Meat cooler: Ground beef 38.2, Ribs 34.8

Reach in coolers in back deli area: Bologna 41.2, Ham 42.7, Chicken 41.6, Cheese 42.3

Produce walk in cooler: Lettuce 42.7, Melons 41.9

Dairy walk in cooler: Milk 39.7, Half and half 42.3

Dairy reach in cooler: Sour cream 42.8, Yogurt 42.7

Produce display cooler: Spinach 42.6, Mixed greens 42.7

Dairy and egg reach in cooler: Eggs 42.6, Cheese 41.9

Meat reach in cooler: Bacon 41.2, Chicken 41.5

Sandwich self serve cooler: Proscuitto 41.2, Sandwich 42.6

Soft serve machine: Chocolate 41.7, Vanilla 42.9

Footnote 3

Notes:

100 ppm quat in three vat sink in deli

Footnote 4

Notes:

138.8 hot water at handwashing sink

FIELD WARNING LETTER

Insp Date: 10/13/2014 **Business ID:** 26550FE
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106 N 4TH
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Inspection: 38003373
Store ID:
Phone: 7856263293
Inspector: KDA38
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Reference:

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FIELD WARNING LETTER

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012, K.S.A. 65-619 *et seq.* and regulations promulgated pursuant thereto, grants the Kansas Department of Agriculture authority to regulate food establishments and food processing plants. The Kansas Food Code is adopted and amended by K.A.R. 4-28-8 through 15.

During the inspection today of the Food Establishment listed above, violations of the Kansas Food Code were observed. The violations are documented in the attached Kansas Food Establishment Inspection Report.

Although we will not take further action at this time based on this inspection report, repeated violations observed during future inspections 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 Kansas Food, Drug and Cosmetic Act;
- and/or any other penalty authorized by law.

Future inspections will be initiated during the next routine inspection cycle, unless we receive a complaint about the food establishment.