

**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:** 7/7/2015      **Business ID:** 95412FE  
**Business:** ATWOOD CORNER  
 ATTN: LARRY ALDRICH  
 402 GRANT BOX 325  
 ATWOOD, KS 67730

**Inspection:** 38003638  
**Store ID:**  
**Phone:** 7856269503  
**Inspector:** KDA38  
**Reason:** 01 Routine  
**Results:** Follow-up

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/07/15	01:15 PM	03:00 PM	1:45	2:00	3:45	0	
07/07/15	12:00 AM		0:00	1:15	1:15	0	travel home
<b>Total:</b>			1:45	3:15	5:00	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification   Email   Sent Notification To \_\_\_\_\_ Lic. Insp.   No    
 Priority(P) Violations   1   Priority foundation(Pf) Violations   2    
 Certified Manager on Staff   "   Address Verified   p   Actual Sq. Ft.   0    
 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](http://www.agriculture.ks.gov), EMAIL [fsl@kda.ks.gov](mailto:fsl@kda.ks.gov), OR CALL (785) 564-6767.

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**

<b>Demonstration of Knowledge</b>	Y	N	O	A	C	R
1. Certification by accredited program, compliance with Code, or correct responses.	"	"	p	"	"	"
<b>Employee Health</b>	Y	N	O	A	C	R
2. Management awareness; policy present.	p	"	"	"	"	"
3. Proper use of reporting, restriction and exclusion.	"	"	p	"	"	"
<b>Good Hygienic Practices</b>	Y	N	O	A	C	R

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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	..	..	..	..
<div style="display: flex; border-left: 1px solid black; padding-left: 5px;"> <div style="width: 100px; font-size: small;">Fail Notes</div> <div style="font-size: small;">                     4-601.11(A) Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch.                      [The tongs used in the pickled sausages were visibly crusted with dried on food. COS: Moved to dish washing area. ]                 </div> </div>	..	..	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	..	..	..
19. Proper hot holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>	..	p	..	..	..	..
20. Proper cold holding temperatures.	..	p	..	..	..	..
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>	..	..	..	..	..	..
<div style="display: flex; border-left: 1px solid black; padding-left: 5px;"> <div style="width: 100px; font-size: small;">Fail Notes</div> <div style="font-size: small;">                     3-501.16(B) P - PHF/TCS Cold Holding (Shell EGGS) EGGS that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated EQUIPMENT that maintains an ambient air temperature of 7°C (45°F) or less.                      [On the counter, there was a box of 3 dozen shell eggs held at an ambient temperature of 39.5. The owner said they had been taken out of refrigeration three hours ago. COS: Owner moved the eggs to the walk in cooler for quick cool down.]                 </div> </div>	p	..	..	..	..	..
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	..	..

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Chemical	Y	N	O	A	C	R
25. Food additives: approved and properly used.	..	..	..	p	..	..
26. Toxic substances properly identified, stored and used.	p	..	..	..	..	..
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.	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	..	..	..	..
<i>Fail Notes</i>   4-903.11(A)   <i>Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored: In a clean, dry location; Where they are not exposed to splash, dust, or other contamination; and, At least 15 cm (6 inches) above the floor. [In the kitchen area, there was a box of hinged plastic takeaway boxes in direct contact with the floor.]</i>						
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-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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Utensils, Equipment and Vending	Y   N   O   A   C   R
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47. Non-food contact surfaces clean. p   ..   ..   ..   ..   ..

Physical Facilities	Y   N   O   A   C   R
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48. Hot and cold water available; adequate pressure. p   ..   ..   ..   ..   ..

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

49. Plumbing installed; proper backflow devices. p   ..   ..   ..   ..   ..

<i>Fail Notes</i>	5-205.13 <i>Pf - A device such as a water treatment device or backflow preventer shall be scheduled for inspection and service, in accordance with manufacturer's instructions and as necessary to prevent device failure based on local water conditions, and records demonstrating inspection and service shall be maintained by the PERSON IN CHARGE. [The filter on the ice machine had the date 7/12/13 written on it. The owner said he did not know when it had last been changed.]</i>
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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 floor behind the toaster oven had egg shells, a plate and paper ephemera. There was soda syrup spilled on the floor in the back closet.]</i>
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54. Adequate ventilation and lighting; designated areas used. p   ..   ..   ..   ..   ..

Administrative/Other	Y   N   O   A   C   R
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55. Other violations p   ..   ..   ..   ..   ..

EDUCATIONAL MATERIALS
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The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #36   Manual Cleaning Sanitizing</i>
	<i>Education Title #37   Manual Dishwashing Procedures Sign</i>
	<i>Education Title #47   Three-Compartment Sinks</i>

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Hot holding in deli case: Burrito 143.6, Corndog 139.2

## **Footnote 2**

### **Notes:**

Reach in cooler: Hot dogs 38.5, Cheese 39.1

Walk in cooler: Sandwiches 41.2, milk 40.9

Reach in countertop cooler: Cheese sticks 38.2, Burritos 41.8

## **Footnote 3**

### **Notes:**

Owner said they were not sanitizing after washing and rinsing dishes. He was instructed on proper techniques of wash, rinse, sanitization of dishes and also the rearranging of the three vat sink area was discussed so the drying dishes would not be in the way of the sanitization vat.

## **Footnote 4**

### **Notes:**

102.3 hot water at handwashing sink

## NOTICE OF NON COMPLIANCE WITH KANSAS LAW

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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 07/17/15

Inspection Report Number 38003638      Inspection Report Date 07/07/15

Establishment Name ATWOOD CORNER

Physical Address 402 GRANT BOX 325      City ATWOOD

ATTN: LARRY ALDRICH      Zip 67730

Additional Notes and Instructions

Two priority foundation violations and one priority violation were observed during inspection.