

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: 5/14/2013 **Business ID:** 82352FE
Business: QUICK STOP

Inspection: 40000206
Store ID:
Phone: 9133674326
Inspector: KDA40
Reason: 02 Follow-up
Results: No Follow-up

514 UTAH AVE
 ATCHISON, KS 66002

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
05/14/13	12:00 PM	12:45 PM	0:45	0:00	0:45	0	
Total:			0:45	0:00	0:45	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Lic. Insp. Yes
 Priority(P) Violations 0 Priority foundation(Pf) Violations 2 Left App. Yes Lic. Approved Yes
 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
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5. No discharge from eyes, nose and mouth.		p
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Preventing Contamination by Hands		Y	N	O	A	C	R
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6. Hands clean and properly washed.		p
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7. No bare hand contact with RTE foods or approved alternate method properly followed.		p
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8. Adequate handwashing facilities supplied and accessible.		..	p	p	..
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<i>Fail Notes</i>	6-301.11	<i>Pf - Handwash cleanser provided [Kitchen hand sink did not have soap provided. COS-employee provided.]</i>
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Approved Source		Y	N	O	A	C	R
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9. Food obtained from approved source.		p
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10. Food received at proper temperature.		p
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11. Food in good condition, safe and unadulterated.		p
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12. Required records available: shellstock tags, parasite destruction.		p
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Protection from Contamination		Y	N	O	A	C	R
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13. Food separated and protected.		p
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14. Food-contact surfaces: cleaned and sanitized.		p
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15. Proper disposition of returned, previously served, reconditioned and unsafe food.		p
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Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
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16. Proper cooking time and temperatures.		p
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17. Proper reheating procedures for hot holding.		p
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18. Proper cooling time and temperatures.		p
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19. Proper hot holding temperatures.		p
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This item has Notes. See Footnote 1 at end of questionnaire.

20. Proper cold holding temperatures.		p
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This item has Notes. See Footnote 2 at end of questionnaire.

21. Proper date marking and disposition.		p
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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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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
<i>Fail Notes</i> 3-602.11(B) <i>Label information (packaged in establishment) [Sandwiches prepared at the facility and placed in self service RIC for retail sales were not labeled with ingredients.]</i>						
Prevention of Food Contamination	Y	N	O	A	C	R
36. Insects, rodents and animals not present.	p
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
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
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	p	..
<i>Fail Notes</i> 4-202.11(A)(2) <i>Pf - Food-contact surface cleanability-free of imperfections [One rubber spatula had a jagged edge with chips. COS-discarded.]</i>						
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
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>This item has Notes. See Footnote 4 at end of questionnaire.</i>						

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Physical Facilities	Y	N	O	A	C	R
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Fail Notes | 5-203.13 *Service sink available for cleaning of mops & disposal of liquid waste
[No utility/service sink available in establishment. Owner indicated mop
and waste water is disposed in the toilet.]*

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|---|----|----|----|----|----|----|
| 50. Sewage and waste water properly disposed. | p | .. | .. | .. | .. | .. |
| 51. Toilet facilities: properly constructed, supplied and cleaned. | .. | p | .. | .. | .. | .. |
| <i>Fail Notes</i> 6-202.14 <i>Toilet rooms completely enclosed-self closing door
[employee restroom does not have a self closing door.]</i> | | | | | | |
| 52. Garbage and refuse properly disposed; facilities maintained. | p | .. | .. | .. | .. | .. |
| 53. Physical facilities installed, maintained and clean. | p | .. | .. | .. | .. | .. |
| 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 | .. | .. | .. | .. |
| <i>Fail Notes</i> K.S.A. 65-689(a) <i>Operating without a food establishment license
[Establishment license expired on March 31, 2013.]</i> | | | | | | |

EDUCATIONAL MATERIALS

The following educational materials were provided p
Material Distributed | *Education Title #45* *Food Temperatures*

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Mexican Express hot case: cheeseburger at 140 degrees. Roller rack: hot dog at 167 degrees.

Footnote 2

Notes:

Blue Agava RIC: ambient temperature at 34 degrees, roast beef at 39 degrees. Beverage Air ambient temperature at 40 degrees, ham spread sandwich at 43 degrees. Monster RIC: bologna & cheese sandwich at 40 degrees. WIC: milk at 38 degrees.

Footnote 3

Notes:

PIC indicated the establishment is serviced by a pest control company. The last service was earlier today.

Footnote 4

Notes:

kitchen hand sink hot water achieved a temperature of 116 degrees.

FIELD WARNING LETTER

Insp Date: 5/14/2013 **Business ID:** 82352FE

Business: QUICK STOP

514 UTAH AVE
ATCHISON, KS 66002

Inspection: 40000206

Store ID:

Phone: 9133674326

Inspector: KDA40

Reason: 02 Follow-up

Reference:

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
05/14/13	12:00 PM	12:45 PM	0:45	0:00	0:45	0	
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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.