

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: 8/5/2013 **Business ID:** 83385FE
Business: WALMART #1054

 1920 S US 73
 ATCHISON, KS 66002

Inspection: 40000392
Store ID:
Phone: 4792046234
Inspector: KDA40
Reason: 02 Follow-up
Results: Administrative Review

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
08/05/13	12:45 PM	01:50 PM	1:05	1:15	2:20	0	
Total:			1:05	1:15	2:20	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Lic. Insp. No

 Priority(P) Violations 2 Priority foundation(Pf) Violations 0
 Certified Manager on Staff Address Verified p Actual Sq. Ft. _____
 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.

Employee Health Y N O A C R
 2. Management awareness; policy present.
 3. Proper use of reporting, restriction and exclusion.

Good Hygienic Practices 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
5. No discharge from eyes, nose and mouth.
Preventing Contamination by Hands	Y	N	O	A	C	R
6. Hands clean and properly washed.
7. No bare hand contact with RTE foods or approved alternate method properly followed.
8. Adequate handwashing facilities supplied and accessible.	p
Approved Source	Y	N	O	A	C	R
9. Food obtained from approved source.
10. Food received at proper temperature.
11. Food in good condition, safe and unadulterated.
12. Required records available: shellstock tags, parasite destruction.
Protection from Contamination	Y	N	O	A	C	R
13. Food separated and protected.	..	p	p
<i>Fail Notes</i>						
3-302.11(A)(1)(a)						
<i>P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as fruits and vegetables [On retail sales floor in meat case, raw turkey bacon stored above RTE turkey bacon.]</i>						
3-302.11(A)(1)(b)						
<i>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. [On retail sales floor in meat case, raw turkey bacon stored above raw pork bacon.]</i>						
14. Food-contact surfaces: cleaned and sanitized.
15. Proper disposition of returned, previously served, reconditioned and unsafe food.
Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
16. Proper cooking time and temperatures.
17. Proper reheating procedures for hot holding.
18. Proper cooling time and temperatures.
19. Proper hot holding temperatures.
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
20. Proper cold holding temperatures.
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.
Highly Susceptible Populations	Y	N	O	A	C	R
24. Pasteurized foods used; prohibited foods not offered.
Chemical	Y	N	O	A	C	R

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Chemical		Y	N	O	A	C	R
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| 25. Food additives: approved and properly used. | .. | .. | .. | .. | .. | .. | .. |
| 26. Toxic substances properly identified, stored and used. | p | .. | .. | .. | .. | .. | .. |

Conformance with Approved Procedures		Y	N	O	A	C	R
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| 27. Compliance with variance, specialized process and HACCP plan. | .. | .. | .. | .. | .. | .. | .. |
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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. | .. | .. | .. | .. | .. | .. | .. |
| 29. Water and ice from approved source. | .. | .. | .. | .. | .. | .. | .. |
| 30. Variance obtained for specialized processing methods. | .. | .. | .. | .. | .. | .. | .. |

Food Temperature Control		Y	N	O	A	C	R
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| 31. Proper cooling methods used; adequate equipment for temperature control. | .. | .. | .. | .. | .. | .. | .. |
| 32. Plant food properly cooked for hot holding. | .. | .. | .. | .. | .. | .. | .. |
| 33. Approved thawing methods used. | .. | .. | .. | .. | .. | .. | .. |
| 34. Thermometers provided and accurate. | .. | .. | .. | .. | .. | .. | .. |

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>	<p>3-302.12 <i>Food storage containers (Common Name) Except for containers holding FOOD that can be readily and unmistakably recognized such as dry pasta, working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD.</i></p> <p><i>[In bakery, spray bottled containing what was identified by employee as water was not labeled. COS-labeled.]</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 | .. | .. | .. | .. | .. | .. |
| 38. Personal cleanliness. | .. | .. | .. | .. | .. | .. | .. |
| 39. Wiping cloths: properly used and stored. | .. | .. | .. | .. | .. | .. | .. |
| 40. Washing fruits and vegetables. | .. | .. | .. | .. | .. | .. | .. |

Proper Use of Utensils		Y	N	O	A	C	R
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| 41. In-use utensils: properly stored. | .. | .. | .. | .. | .. | .. | .. |
| 42. Utensils, equipment and linens: properly stored, dried and handled. | p | .. | .. | .. | .. | .. | .. |
| 43. Single-use and single-service articles: properly used. | .. | .. | .. | .. | .. | .. | .. |
| 44. Gloves used properly. | .. | .. | .. | .. | .. | .. | .. |

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 | .. | .. | .. | .. | .. | .. | .. |
| 45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items | .. | .. | .. | .. | .. | .. | .. |

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Utensils, Equipment and Vending	Y	N	O	A	C	R
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46. Warewashing facilities: installed, maintained, and used; test strips.
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47. Non-food contact surfaces clean.
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Physical Facilities	Y	N	O	A	C	R
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48. Hot and cold water available; adequate pressure.
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49. Plumbing installed; proper backflow devices.
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50. Sewage and waste water properly disposed.
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51. Toilet facilities: properly constructed, supplied and cleaned.
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52. Garbage and refuse properly disposed; facilities maintained.
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53. Physical facilities installed, maintained and clean.
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54. Adequate ventilation and lighting; designated areas used.
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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 p

Material Distributed | Education Title #43 Storing Food in WIC

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Footnote 1

Notes:

In deli hot case. reheating was not being conducted, only hot holding. Mashed potatoes at 155F and chicken wings at 154F

