

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: 7/31/2014 **Business ID:** 83385FE
Business: WALMART #1054

Inspection: 40000987
Store ID:
Phone: 4792046234
Inspector: KDA40
Reason: 21 Standardization
Results: Follow-up

1920 S US 73
 ATCHISON, KS 66002

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/31/14	09:30 AM	01:00 PM	3:30	0:45	4:15	0	
07/31/14	01:45 PM	03:45 PM	2:00	0:00	2:00	0	
Total:			5:30	0:45	6:15	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Sent Notification To _____ Lic. Insp. No
 Priority(P) Violations 3 Priority foundation(Pf) Violations 3
 Certified Manager on Staff Address Verified 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. p
This item has Notes. See Footnote 1 at end of questionnaire.

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

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	p	..
<i>Fail Notes</i>	3-202.15	<i>Pf - FOOD packages shall be in good condition and protect the integrity of the contents so that the FOOD is not exposed to ADULTERATION or potential contaminants. [On the retail sales floor, there was a 15-oz can of Great Value Mandarin Oranges that had been dented with folds along the seam to such a degree as to compromise the package integrity. COS-removed from sales floor.]</i>						
12.	Required records available: shellstock tags, parasite destruction.		p
Protection from Contamination			Y	N	O	A	C	R
13.	Food separated and protected.		..	p	p	..
		<i>This item has Notes. See Footnote 2 at end of questionnaire.</i> <i>Fail Notes</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 the customer self-service meat wall, there was raw pork bacon stored above RTE turkey. In meat prep WIC, raw beef fajitas stored above RTE hot dogs. COS-moved.]</i>						
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
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	p	..
<i>Fail Notes</i>	3-501.16(A)(1)	<i>P - PHF/TCS Hot Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 57°C (135°F) or above. [In the deli hot display case, fried chicken at 128F, 129F and 132F. According to employee, the commercially prepared frozen chicken was fried approximately 10 minutes earlier. COS-discarded.]</i>						
20.	Proper cold holding temperatures.		p
		<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
21.	Proper date marking and disposition.		p
22.	Time as a public health control: procedures and record.		p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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

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

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

This item has Notes. See Footnote 5 at end of questionnaire.

32. Plant food properly cooked for hot holding. p

33. Approved thawing methods used. p

34. Thermometers provided and accurate. .. p p ..

<i>Fail Notes</i>	4-203.11	<p><i>Pf - Food thermometers (Accuracy) FOOD TEMPERATURE MEASURING DEVICES that are scaled only in Celsius or dually scaled in Celsius and Fahrenheit shall be accurate to ±1°C in the intended range of use. FOOD TEMPERATURE MEASURING DEVICES that are scaled only in Fahrenheit shall be accurate to ±2°F in the intended range of use.</i></p> <p><i>[The deli hot case: the integrated thermometer indicated the upper section ambient temperature was 178F and the lower section ambient temperature was 190F. The upper section ambient temperature was 154F, and the lower section ambient temperature was 103F. COS-alternate ambient thermometers obtained.]</i></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

<i>Fail Notes</i>	6-202.15(A)(3)	<p><i>Outer openings (Doors) Outer openings of a FOOD ESTABLISHMENT shall be protected against the entry of insects and rodents by solid, self-closing, tight-fitting doors.</i></p> <p><i>[The door to the trash compactor was open. The trash compactor opens directly to the outside of the building. COS-The door was closed. The back receiving area bay door has a gap greater than 1/4 inch in height along the treshold.]</i></p>
-------------------	----------------	--

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination	Y N O A C R
----------------------------------	-----------------------

<i>Fail Notes</i>	6-501.111(A)	<i>P - Pests (Prohibited) The PREMISES shall be maintained free of insects, rodents, and other pests. [In the electrical room in the bakery, there were approximately 20-30 rodent droppings.]</i>
	6-501.112	<i>Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the PREMISES at a frequency that prevents their accumulation, decomposition, or the attraction of pests. [In the the back area of the deli, there was a fly sticky stick (insect control device) with an accumulation of dead insects. COS-stick removed. In the electrical room in the bakery, there was a dead mouse in a box trap. In]</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 | .. | .. | 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 bakery, there were two knives stored in a wall mounted knife tray that was soiled with an accumulation of dust. COS-knives removed for cleaning.]</i> | | | | |

- | | | | | | | |
|--|-------------|---|----|----|---|----|
| 43. Single-use and single-service articles: properly used. | .. | p | .. | .. | p | .. |
| <i>Fail Notes</i> | 4-502.13(A) | <i>SINGLE-SERVICE and SINGLE-USE ARTICLES may not be reused. [In the bakery, sugar sprinkles were stored in a single use fried chicken bucket. COS-discarded.]</i> | | | | |

- | | | | | | | |
|---------------------------|---|----|----|----|----|----|
| 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 | .. | .. | .. | .. |
| <i>Fail Notes</i> | 4-501.11(B) | <i>EQUIPMENT components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications. [The seal on the bakery WIC is damaged and pulling away from the door.]</i> | | | | |

- | | | | | | | |
|---|---|----|----|----|----|----|
| 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) | <i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [The shelves in the customer self-service egg wall are soiled with detritus and debris. The vents on the wall coolers are soiled with trash and dusts build up. The shelves in the dairy display case are soiled with mold. The tracks in the dairy display coolers for the stocking doors are soiled with debris and detritus.]</i> | | | | |

Physical Facilities	Y N O A C R
---------------------	-----------------------

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities	Y	N	O	A	C	R
---------------------	---	---	---	---	---	---

- | | | | | | | |
|--|----|----|----|----|----|----|
| 48. Hot and cold water available; adequate pressure. | p | .. | .. | .. | .. | .. |
| 49. Plumbing installed; proper backflow devices. | .. | p | .. | .. | .. | .. |

This item has Notes. See Footnote 6 at end of questionnaire.

Fail Notes	5-202.12(A)	<i>Pf - A HANDWASHING SINK shall be equipped to provide water at a temperature of at least 38°C (100°F) through a mixing valve or combination faucet. [The hot water at hand washing sinks in the restrooms did not achieve 100F. Front men's restroom at 84.4F, front women's restroom at 82.4F. Back men's restroom at 82.2F, back women's restroom at 88.4F.]</i>
------------	-------------	---

- | | | | | | | |
|--|----|----|----|----|----|----|
| 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 | .. | .. | .. | .. |

Fail Notes	6-501.11	<i>PHYSICAL FACILITIES shall be maintained in good repair. [The deli walk in freezer floor is missing floor tiles. There are broken tiles at the floor to wall junction in the bakery near the WIC and walk in freezer.]</i>
	6-501.12(A)	<i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [There are cigarette butts on the floor in the electrical room. There is trash and assorted detritus under the storage racks in the back storage and receiving bay. There was spilled milk in the dairy WIC.]</i>

- | | | | | | | |
|---|---|----|----|----|----|----|
| 54. Adequate ventilation and lighting; designated areas used. | p | .. | .. | .. | .. | .. |
|---|---|----|----|----|----|----|

Administrative/Other	Y	N	O	A	C	R
----------------------	---	---	---	---	---	---

- | | | | | | | |
|----------------------|---|----|----|----|----|----|
| 55. Other violations | p | .. | .. | .. | .. | .. |
|----------------------|---|----|----|----|----|----|

This item has Notes. See Footnote 7 at end of questionnaire.

EDUCATIONAL MATERIALS

The following educational materials were provided p

This item has Notes. See Footnote 8 at end of questionnaire.

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

accompanied by KDA60

Footnote 2

Notes:

In meat prep WIC, raw pork bacon stored above raw turkey bacons. Educated on proper silo stacking.

Footnote 3

Notes:

Deli case: roasted turkey at 31F, smoked turkey at 28F, pastrami at 30F, black forest ham at 38F, roasted chicken at 27F,.

Deli WIC: coleslaw at 39F, potato salad at 37F, ambient temperature at 38F.

Produce WIC: packaged salad mix at 41F.

Deli prep WIC: ambient temperature at 35F.

Dairy WIC: milk at 35F.

Deli rounder case: marketside turkey sandwich at 42F.

Footnote 4

Notes:

sanitizer spray bottle: quat at 200 ppm

Footnote 5

Notes:

Egg case: ambient at 35F. Egg/butter case: ambient at 35-43F, juice at 39-41F, yogurt at 38-43F, cottage cheese at 37-40F, ground beef bunker at 42F, cheese wall at 38-43F, ham bunker at 42F, hot dogs at 38F, raw chicken wall at 39F, raw pork wall at 40F, packaged deli wall at 39-41F, bakery cheese cake case at 36-43F, produce wall at 39-42F, cash register RIC ambient at 42F, deli cheese case at 37F, prepared salad at 42F, deli wall at 37F.

Footnote 6

Notes:

Bakery hand sink hot water at 113F. Deli warewash hand sink hot water at 118F. Produce hand sink hot water at 108F.

Footnote 7

Notes:

Critical (Critical); Non Critical Violation (NC); Corrected On Site (COS); Cold Hold (CH); Walk In Cooler (WIC); Person In Charge (PIC); Walk In Freezer (WIF); Steam Table (ST); Potentially Hazardous Food (PHF); Hot Hold (HH); Ready To Eat (RTE); Make Table (MT); Reach In Cooler (RIC); Voluntary Closure (VC); Bare Hand Contact (BHC); Chlorine (Cl); Parts Per Million (PPM); Voluntary Destruction (VD); Risk Control Plan (RCP); Reach In Freezer (RIF); Degrees Fahrenheit (F); Quaternary Compounds (QT); Notice of Non Compliance (NONC); Hot Box (HB)

Footnote 8

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Notes:

5 Keys to Food Safety poster and cards

KANSAS DEPARTMENT OF AGRICULTURE EGG INSPECTION

Insp Date: 7/31/2014 **Business ID:** 83385FE
Business: WALMART #1054

1920 S US 73
 ATCHISON, KS 66002

Inspection: 40000987
Store ID:
Phone: 4792046234
Inspector: KDA40
Reason: 21 Standardization

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
07/31/14	09:30 AM	01:00 PM	3:30	0:45	4:15	0	
07/31/14	01:45 PM	03:45 PM	2:00	0:00	2:00	0	
Total:			5:30	0:45	6:15	0	

FULL OR LABEL INSPECTION

TYPE OF INSPECTION LABEL

CARTON INFORMATION

USDA/EPIA # 194/P1867C/12/V/200 Or KS PERMIT # _____

LABEL NAME Egg-land's best Extra Large A CASE TEMPERATURE (° F) _____

BRAND NAME Egg-land's Best COOLER TEMPERATURE (° F) 35

MANUFACTURER ADDRESS 1400 S. Trooper Rd

MANUFACTURER CITY Jeffersonville STATE PA ZIP 19403

DISTRIBUTED BY _____

DISTRIBUTER ADDRESS _____

DISTRIBUTER CITY _____ STATE _____ ZIP _____

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 7/31/2014 **Business ID:** 83385FE
Business: WALMART #1054

1920 S US 73
 ATCHISON, KS 66002

Inspection: 40000987
Store ID:
Phone: 4792046234
Inspector: KDA40
Reason: 21 Standardization

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/31/14	09:30 AM	01:00 PM	3:30	0:45	4:15	0	
07/31/14	01:45 PM	03:45 PM	2:00	0:00	2:00	0	
Total:			5:30	0:45	6:15	0	

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 08/10/14

Inspection Report Number 40000987 Inspection Report Date 07/31/14

Establishment Name WALMART #1054

Physical Address 1920 S US 73 City ATCHISON

Zip 66002

Additional Notes and Instructions