

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: 10/9/2013 **Business ID:** 116310FE
Business: M & M MEALS FOR THE SOUL

Inspection: 44000181
Store ID:
Phone: 6204423137
Inspector: KDA44
Reason: 01 Routine
Results: No Follow-up

624 N 1ST ST
 ARKANSAS CITY, KS 67005

Time In / Time Out

| Date | In | Out | Insp | Travel | Total | Mileage | Notes: |
|---------------|----------|----------|------|--------|-------|---------|--------|
| 10/09/13 | 10:55 AM | 12:10 PM | 1:15 | 0:10 | 1:25 | 0 | |
| Total: | | | 1:15 | 0:10 | 1:25 | 0 | |

FOOD ESTABLISHMENT PROFILE

Updated Risk Category _____ Updated Size Range _____
 Insp. Notification Email Sent Notification To _____ Lic. Insp. No
 Priority(P) Violations 0 Priority foundation(Pf) Violations 0
 Certified Manager on Staff " Address Verified p Actual Sq. Ft. 450
 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
 " " p " " "

1. Certification by accredited program, compliance with Code, or correct responses.

Employee Health

Y N O A C R
 p " " " " "
 p " " " " "

2. Management awareness; policy present.

3. Proper use of reporting, restriction and exclusion.

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 | .. | .. | .. | .. | .. |
| 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 | .. | .. | .. | .. | .. |
| 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 | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 1 at end of questionnaire.</i> | | | | | | |
| 17. Proper reheating procedures for hot holding. | p | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 2 at end of questionnaire.</i> | | | | | | |
| 18. Proper cooling time and temperatures. | .. | .. | p | .. | .. | .. |
| 19. Proper hot holding temperatures. | p | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 3 at end of questionnaire.</i> | | | | | | |
| 20. Proper cold holding temperatures. | p | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 4 at end of questionnaire.</i> | | | | | | |
| 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 | .. | .. | .. |
| Chemical | Y | N | O | A | C | R |
| 25. Food additives: approved and properly used. | p | .. | .. | .. | .. | .. |
| 26. Toxic substances properly identified, stored and used. | .. | p | .. | .. | p | .. |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

| | |
|----------|-------------|
| Chemical | Y N O A C R |
|----------|-------------|

| | | |
|------------|----------------|--|
| Fail Notes | 7-202.12(A)(2) | <p><i>P - POISONOUS OR TOXIC MATERIALS shall be used according to manufacturer's use directions included in labeling, and, for a pesticide, manufacturer's label instructions that state that use is allowed in a FOOD ESTABLISHMENT.</i></p> <p><i>[Facility has been using an over the counter Hot Shot flying insect spray for flies, not labeled for use in commercial kitchens. Corrected on site, spray was discarded, information was given as to using insect sprays for commercial use only.]</i></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 |
| 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 |
| 47. Non-food contact surfaces clean. | p |

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 | .. | .. | .. | .. | .. |
| 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>Except where a toilet room is located outside a FOOD ESTABLISHMENT and does not open directly into the FOOD ESTABLISHMENT, such as a toilet room that is provided by the management of a shopping mall, a toilet room located on the PREMISES shall be completely enclosed and provided with a tight-fitting and self-closing door. [The door to the restroom is not self closing. Manager is aware of the problem and has plans to correct it.]</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 |
| 55. Other violations | | p | .. | .. | .. | .. | .. |

EDUCATIONAL MATERIALS

The following educational materials were provided p

| <i>Material Distributed</i> | <i>Education Title #08</i> | <i>Date Marking</i> |
|-----------------------------|----------------------------|--|
| | <i>Education Title #09</i> | <i>Did You Wash 'Em Flier</i> |
| | <i>Education Title #31</i> | <i>Product Cooling Temperature Log</i> |
| | <i>Education Title #34</i> | <i>Reheating Temperature Log</i> |
| | <i>Education Title #44</i> | <i>Cooking Temperatures</i> |
| | <i>Education Title #49</i> | <i>Two-Stage Cooling</i> |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

fried chicken 170

Footnote 2

Notes:

Corn after one hour of reheating was 119.

Footnote 3

Notes:

collard greens - 133.8, green beans 157.8, meatloaf 159.3, beans 183.6, brisket 134.8, mashed potatoes 164.7

Footnote 4

Notes:

Reach in - ambient 38, pork 39.9, potato salad 39.1, raw shell eggs 44

Whirlpool - ambient 38, juice 43.7

freezers - food frozen

FIELD WARNING LETTER

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Phone: 6204423137
Inspector: KDA44
Reason: 01 Routine

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.