

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: 9/16/2013 **Business ID:** 113457FE
Business: SUPER STORE

Inspection: 48000861
Store ID:
Phone: 9133673548
Inspector: KDA48
Reason: 01 Routine
Results: Follow-up

912 DIVISION ST
 ATCHISON, KS 66002

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
09/16/13	08:50 AM	12:05 PM	3:15	0:15	3:30	0	
Total:			3:15	0:15	3:30	0	

FOOD ESTABLISHMENT PROFILE	
Updated Risk Category _____	Updated Size Range <u>1. Under 5,000 sq feet</u>
Insp. Notification <u>Print</u>	Lic. Insp. <u>No</u>
Priority(P) Violations <u>4</u> Priority foundation(Pf) Violations <u>2</u>	
Certified Manager on Staff <input type="checkbox"/>	Address Verified <input checked="" type="checkbox"/>
Certified Manager Present <input type="checkbox"/>	Actual Sq. Ft. <u>1500</u>

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

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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	p	..
<i>Fail Notes</i>	<p>3-302.11(A)(2) <i>P - Cross Contamination by type (separate equipment) - FOOD shall be protected from cross contamination by separating types of raw animal FOODS from each other such as beef, FISH, lamb, pork, and POULTRY during storage, preparation, holding, and display by: using separate EQUIPMENT for each type; arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented; or, preparing each type of FOOD at different times or in separate areas</i> <i>[In walk in cooler (WIC) found raw tilapia filets being stored over raw chicken. Corrected on site(COS by moving fish to approved location.]</i></p>						
	14. Food-contact surfaces: cleaned and sanitized.	..	p	p	..
<i>Fail Notes</i>	<p>4-601.11(A) <i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch.</i> <i>[Found pizza oven tray with stuck on food debris. Also found pizza slicer with stuck on food debris. COS by washing both items.]</i></p> <p>4-602.11(E)(4) <i>Non-PHF/TCS Food Contact Surface Cleaning Frequency (ice bins, soda nozzles) Surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cleaned, in EQUIPMENT such as ice bins and BEVERAGE dispensing nozzles and enclosed components of EQUIPMENT such as ice makers, cooking oil storage tanks and distribution lines, BEVERAGE and syrup dispensing lines or tubes, coffee bean grinders, and water vending EQUIPMENT: at a frequency specified by the manufacturer; or, absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.</i> <i>[Cappuccino dispenser nozzle found with stuck on brown debris. Also, ice machine found with brown and black residue on inside surfaces of ice bin.]</i></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

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Potentially Hazardous Food Time/Temperature	Y N O A C R
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|---|----------------------------|
| 18. Proper cooling time and temperatures. | p |
| 19. Proper hot holding temperatures. | .. p p .. |

This item has Notes. See Footnote 1 at end of questionnaire.

<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 hot holding case found fried tilapia filets held at 120 F. Employee stated the fish had been cooked 30 mintues ago. Employee also noticed that she hadn't turned on that side of the hot holding case. COS by rapidly reheating fish to 165 F and turning heat on in the case.]</i>
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| 20. Proper cold holding temperatures. | p |
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This item has Notes. See Footnote 2 at end of questionnaire.

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| 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
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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 |
| 26. Toxic substances properly identified, stored and used. | .. p |

<i>Fail Notes</i>	7-206.12	<i>P - Rodent bait shall be contained in a covered, tamper-resistant bait station. [Found one rodent bait station that was not covered.]</i>
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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	
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Safe Food and Water	Y N O A C R
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| 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
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| 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
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| 35. Food properly labeled; original container. | p |
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Food Identification	Y	N	O	A	C	R
<p><i>Fail Notes</i> 3-601.11 <i>Standards of identity for packaged foods - PACKAGED FOOD shall comply with standard of identity requirements in 21 CFR 131-169 and 9 CFR 319 Definitions and standards of identity or composition, and the general requirements in 21 CFR 130 - Food Standards: General and 9 CFR 319 Subpart A - General.</i> <i>[In floor model freezer found "Freeze and Eat Soda Pops" without standards of identity. Label specifically states " Not for individual sale."]</i></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	p	..
<p><i>Fail Notes</i> 3-305.11(A)(1) <i>Food storage - Except as specified in ¶¶ (B) and (C) of 3-305.11, FOOD shall be protected from contamination by storing the FOOD: in a clean, dry location; where it is not exposed to splash, dust, or other contamination; and at least 15 cm (6 inches) above the floor.</i> <i>[In kitchen found one box of flour being stored on the floor. In (east) back room found one box of soda syrup being stored on the floor. COS by moving items up off the floor.]</i></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
<p><i>Fail Notes</i> 3-304.12(E) <i>In-use utensil storage (non-PHF/TCS-clean, protected location) During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS used with FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be stored in a clean, protected location.</i> <i>[Found ice scoop stored on top of ice machine, sitting in water.]</i></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.</i> <i>[Found one box of paper towels and three boxes of styrofoam cups being stored on the floor. COS by moving itmes up off the floor.]</i></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
<p><i>Fail Notes</i> 4-302.14 <i>Pf - A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided.</i> <i>[Establishment is using chlorine to sanitize dishes. Employee provided a quat test kit; no chlorine test kit.]</i></p>						
47. Non-food contact surfaces clean.	p
Physical Facilities	Y	N	O	A	C	R

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Physical Facilities			Y	N	O	A	C	R
	48. Hot and cold water available; adequate pressure.		p
	49. Plumbing installed; proper backflow devices.		..	p	p	..
<i>Fail Notes</i>	5-203.13(A)	<i>At least 1 service sink or 1 curbed cleaning facility equipped with a floor drain shall be provided and conveniently located for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water and similar liquid waste. [Establishment has no mop sink.]</i>						
	5-205.15(A)	<i>P - Plumbing system repaired (Law) A PLUMBING SYSTEM shall be repaired according to LAW. [The handsink in the employee restroom was found with the hot water turned off. COS by turning on hot water valve.]</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
<i>Fail Notes</i>	6-501.11	<i>PHYSICAL FACILITIES shall be maintained in good repair. [The door to the walk in freezer was found with metal covering pulling away from the door.]</i>						
	6-501.12(A)	<i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [In kitchen behind freezer found trash and paper items on floor. Also in east room beside soda syrup racks, found spilled soda syrup and plastic lids on floor. Also in WIC found mold on ceiling of cooler; facilities not cleaned often enough to keep them clean.]</i>						
	54. Adequate ventilation and lighting; designated areas used.		..	p
<i>Fail Notes</i>	6-202.11(A)	<i>Except as specified in ¶ 6-202.11(B), light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES. [In kitchen found one light bulb over three vat sink, not shielded.]</i>						
Administrative/Other			Y	N	O	A	C	R
	55. Other violations		..	p
<i>Fail Notes</i>	8-304.11(A)	<i>Upon issuance of the LICENSE by the REGULATORY AUTHORITY, the LICENSEE shall post the LICENSE in a location in the FOOD ESTABLISHMENT that is conspicuous to CONSUMERS. [License not posted in establishment.]</i>						

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Administrative/Other

Y N O A C R

Fail Notes

K.S.A. 65-657(a)

The following acts and the causing thereof within the state of Kansas are hereby prohibited: The processing, storage or distribution of any food, drug, device or cosmetic that is adulterated or misbranded.

[Found:

1 box of individually packaged No Doz with date marking of 7/13

1 box of individually packaged Immodium A-D with date marking of 6/13

1 box of Immodium A-D with date marking of 3/13

3 boxes of Goodsense Nasal Decongestant PE with date marking of 3/13

7 boxes of Stake Awake with date markings of 5/11, 7/11, 8/11, 11/12 and 3/13

2 boxes of Tussin Chest Congestion with date markings of 5/12 and 2/13

1 box of Infants Pain and Fever with date marking of 6/13

COS by removing all items from retail shelf.]

EDUCATIONAL MATERIALS

The following educational materials were provided p

Material Distributed | Education Title #22 Focus On Food Safety Manual (on the Website)

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Footnote 1

Notes:

In hot holding case found egg rolls held at 161 F

Footnote 2

Notes:

In one door, True brand cooler found a packaged hamburger held at 40 F. Case had ambient of 41 F

In two door, True brand Coca Cola cooler found milk held at 41 F. Case had ambient of 38 F

In WIC found raw tilapia filets held at 32 F. WIC had ambient of 37 F

Coffeemate table top unit had creamer held at 37 F

