

**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:** 9/18/2013      **Business ID:** 105774FE  
**Business:** SNOW BALL

**Inspection:** 48000866  
**Store ID:**  
**Phone:** 9133677632  
**Inspector:** KDA48  
**Reason:** 01 Routine  
**Results:** No Follow-up

111 N 8TH ST  
 ATCHISON, KS 66002

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
09/18/13	02:00 PM	04:05 PM	2:05	0:00	2:05	0	
<b>Total:</b>			2:05	0:00	2:05	0	

**FOOD ESTABLISHMENT PROFILE**

Physical Address 111 N 8TH ST City ATCHISON  
 Zip 66002

Owner \_\_\_\_\_ License Type FE

Risk Category RAC# 06 High Risk RAC/Size Confirmed  Size Range \_\_\_\_\_

Updated Risk Category RAC# 06 High Risk Updated Size Range 1. Under 5,000 sq feet

Insp. Notification Print Lic. Insp. No

Priority(P) Violations 0 Priority foundation(Pf) Violations 1

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](http://www.agriculture.ks.gov), EMAIL [fsl@kda.ks.gov](mailto: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**

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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	..	..	..
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	..	..	p	..
<i>Fail Notes</i>   5-205.11(B)   <i>Pf - A HANDWASHING SINK may not be used for purposes other than handwashing. [Observed employee dumping dirty water down the hand washing sink. Corrected on site (COS) by educating staff on handsink usage.]</i>						
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	..	..	..	..
<i>Fail Notes</i>   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. [At Pepsi soda fountain, found three nozzles with brown residue on inside of nozzle. ]</i>						
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	..	..	..
20. Proper cold holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R		
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	..	..	..	..	..		
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	..	..	..	..		
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%; border-right: 1px solid black; padding-right: 5px;"><i>Fail Notes</i></td> <td style="padding-left: 5px;">                     3-304.14(B)(1) <i>Wiping cloths (Storage) Cloths in-use for wiping counters and other EQUIPMENT surfaces shall be held between uses in a chemical sanitizer solution at an appropriate concentration. [Found two wet wiping clothes used for counters and tables stored on counter and on top of sanitizer bottle; not stored in sanitizer.]</i> </td> </tr> </table>	<i>Fail Notes</i>	3-304.14(B)(1) <i>Wiping cloths (Storage) Cloths in-use for wiping counters and other EQUIPMENT surfaces shall be held between uses in a chemical sanitizer solution at an appropriate concentration. [Found two wet wiping clothes used for counters and tables stored on counter and on top of sanitizer bottle; not stored in sanitizer.]</i>						
<i>Fail Notes</i>	3-304.14(B)(1) <i>Wiping cloths (Storage) Cloths in-use for wiping counters and other EQUIPMENT surfaces shall be held between uses in a chemical sanitizer solution at an appropriate concentration. [Found two wet wiping clothes used for counters and tables stored on counter and on top of sanitizer bottle; not stored in sanitizer.]</i>							
40. Washing fruits and vegetables.	..	..	p	..	..	..		
Proper Use of Utensils	Y	N	O	A	C	R		
41. In-use utensils: properly stored.	..	p	..	..	p	..		

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Proper Use of Utensils		Y	N	O	A	C	R
<i>Fail Notes</i>	<p>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. [Found ice scoop being stored on wet towel on top of ice machine. ]</i></p> <p>3-304.12(F) <i>In-use utensil storage (135°F water) During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored in a container of water if the water is maintained at a temperature of at least 57°C (135°F) and the container is cleaned at least every 24 hours or at a frequency necessary to preclude accumulation of soil residues. [Found three ice cream scoops being stored in coffee mugs with 76 F water. COS by removing scoops from cups and moving to an approved location. Also educated staff on in use utensil storage.]</i></p>						
42. Utensils, equipment and linens: properly stored, dried and handled.		p					
<i>Fail Notes</i>	<p>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 kitchen found one box of paper towels being stored on the floor. Also in dry storage room found two boxes of plastic lids being stored on 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					
<i>Fail Notes</i>	<p>4-501.11(A) <i>EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements specified under Parts 4-1 and 4-2. [Deep freeze in back room found with lid held together with duct tape. Also on inside of lid there is exposed insulation.]</i></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>Fail Notes</i>	<p>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 does not have a mop sink. ]</i></p>						
50. Sewage and waste water properly disposed.		p					
51. Toilet facilities: properly constructed, supplied and cleaned.		p					
<i>Fail Notes</i>	<p>5-501.17 <i>A toilet room used by females shall be provided with a covered receptacle for sanitary napkins. [The trash receptacle in the women's restroom was found with no lid. ]</i></p>						
52. Garbage and refuse properly disposed; facilities maintained.		p					
53. Physical facilities installed, maintained and clean.		p					

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities
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Y   N   O   A   C   R

<i>Fail Notes</i>	6-501.11 <i>PHYSICAL FACILITIES shall be maintained in good repair.                  [In kitchen next to silver Superior brand cooler, one large hole in the wall                  exposing brick. ]</i>
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54. Adequate ventilation and lighting; designated areas used.

p    ..    ..    ..    ..    ..

Administrative/Other
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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.]</i>
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EDUCATIONAL MATERIALS
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The following educational materials were provided    p

*Material Distributed* | *Education Title #10*    *Did You Wash 'Em Sign / Sticker*

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

In cold holding make table, found sliced turkey held at 40 F. In lower portion of make table found cooked salmon held at 41 F.  
In white Kenmore, one door cooler found sliced tomatoes held at 43 F  
In silver Superior brand (left) cooler found sliced ham held at 40 F  
Silver Superior brand (right) cooler had ambient of 35 F