

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: 10/3/2013 **Business ID:** 102537FE
Business: PROJECT CONCERN INC

Inspection: 48000888
Store ID:
Phone: 9133674655
Inspector: KDA48
Reason: 01 Routine
Results: No Follow-up

504 KANSAS AVE
 ATCHISON, KS 66002

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
10/03/13	11:20 AM	01:05 PM	1:45	0:10	1:55	0	
Total:			1:45	0:10	1:55	0	

FOOD ESTABLISHMENT PROFILE

Physical Address 504 KANSAS AVE 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 2 Priority foundation(Pf) Violations 1

Certified Manager on Staff Address Verified Actual Sq. Ft. 1250
 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

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
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>This item has Notes. See Footnote 1 at end of questionnaire.</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
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
20. Proper cold holding temperatures.	..	p
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
<i>Fail Notes</i>	3-501.16(A)(2)	<i>P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less. [In M3 brand, two door cooler found shredded cabbage held at 47 F and shredded lettuce held at 46 F. Employee stated the items had been delivered at approximately 10:30 am; not past 4 hours. There were several bags of each product stacked on top of each other. Corrected on site (COS) by separating bags and allowing to drop to 41 F. Ambient air temperature of cooler was 36 F. After bags were rearranged their temperature dropped 3-4 degrees within the hour.]</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
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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
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26. Toxic substances properly identified, stored and used.	p
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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

Safe Food and Water	Y N O A C R
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28. Pasteurized eggs used where required. p
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29. Water and ice from approved source.	p
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30. Variance obtained for specialized processing methods. p
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Food Temperature Control	Y N O A C R
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31. Proper cooling methods used; adequate equipment for temperature control.	p
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32. Plant food properly cooked for hot holding. p
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33. Approved thawing methods used.	p
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34. Thermometers provided and accurate.	p
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Food Identification	Y N O A C R
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35. Food properly labeled; original container.	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
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37. Contamination prevented during food preparation, storage and display.	p
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38. Personal cleanliness.	p
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39. Wiping cloths: properly used and stored.	p
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40. Washing fruits and vegetables. p
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Proper Use of Utensils	Y N O A C R
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41. In-use utensils: properly stored.	p
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42. Utensils, equipment and linens: properly stored, dried and handled.	p
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43. Single-use and single-service articles: properly used.	p
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44. Gloves used properly.	p
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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	.. . p p ..
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<i>Fail Notes</i>	4-202.11(A)(2)	<i>Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. [Found two rubber spatulas with various chips and cracks. COS by discarding.]</i>
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending	Y	N	O	A	C	R
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|---|---|----|----|----|----|----|
| 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 | .. | .. | .. | .. | .. |

Physical Facilities	Y	N	O	A	C	R
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|--|----|----|----|----|----|----|
| 48. Hot and cold water available; adequate pressure. | p | .. | .. | .. | .. | .. |
| 49. Plumbing installed; proper backflow devices. | .. | p | .. | .. | p | .. |

<i>Fail Notes</i>	<p>5-203.14 <i>P - A PLUMBING SYSTEM shall be installed to preclude backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use at the FOOD ESTABLISHMENT, including on a hose bibb if a hose is attached or on a hose bibb if a hose is not attached and backflow prevention is required by LAW, by: Providing an air gap as specified under § 5-202.13; or, Installing an APPROVED backflow prevention device as specified under § 5-202.14.</i></p> <p><i>[At mop sink found a hose attached to the faucet; faucet was not equiped with backflow preventer. The hose end was being stored below the flood rim of the sink basin; no air gap. COS by moving hose end above flood rim of sink basin.]</i></p>
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| 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 | .. | .. | .. | .. | .. |
| 54. Adequate ventilation and lighting; designated areas used. | p | .. | .. | .. | .. | .. |

Administrative/Other	Y	N	O	A	C	R
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|----------------------|---|----|----|----|----|----|
| 55. Other violations | p | .. | .. | .. | .. | .. |
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EDUCATIONAL MATERIALS

The following educational materials were provided p

Material Distributed | Education Title #26 Hot and Cold Holding Sign

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

High temperature dish machine was not in use during my visit. I did check the machine and found the water temperature at 149 F. I instructed the employees to use the machine as is, then set up a vat in their (3 vat) sink with sanitizer solution and finish the dishes there. Location will use chlorine as sanitizer. They do have chlorine test strips.

Footnote 2

Notes:

In hot holding steam table found green beans held at 201 F and breaded chicken patty held at 182 F

Footnote 3

Notes:

In two door True brand cooler in kitchen found shredded cheese held at 37 F
In white frige/freezer in kitchen found milk held at 40 F

FIELD WARNING LETTER

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Business: PROJECT CONCERN INC

504 KANSAS AVE
ATCHISON, KS 66002

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Phone: 9133674655
Inspector: KDA48
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.