

**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:** 10/7/2013      **Business ID:** 111078FE  
**Business:** WILLIES FAMILY INC

**Inspection:** 48000894  
**Store ID:**  
**Phone:** 9133672900  
**Inspector:** KDA48  
**Reason:** 01 Routine  
**Results:** No Follow-up

701 COMMERCIAL  
 ATCHISON, KS 66002

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
10/07/13	01:10 PM	03:15 PM	2:05	0:10	2:15	0	
<b>Total:</b>			2:05	0:10	2:15	0	

**FOOD ESTABLISHMENT PROFILE**

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 3  
 Certified Manager on Staff         Address Verified   p        Actual Sq. Ft. 2500  
 Certified Manager Present   p  

**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**

**Demonstration of Knowledge**

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

Y   N   O   A   C   R  
 p   .   .   .   .   .

**Employee Health**

2. Management awareness; policy present.

Y   N   O   A   C   R  
 p   .   .   .   .   .

3. Proper use of reporting, restriction and exclusion.

p   .   .   .   .   .

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

<b>Good Hygienic Practices</b>	Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use	..	..	p	..	..	..
5. No discharge from eyes, nose and mouth.	p	..	..	..	..	..
<b>Preventing Contamination by Hands</b>	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	..	..	..	..	..
<b>Approved Source</b>	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	..	..
<b>Protection from Contamination</b>	Y	N	O	A	C	R
13. Food separated and protected.	..	p	..	..	p	..
<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. [In walk in cooler found raw shell eggs being stored over ready to eat salad dressings. Corrected on site (COS) by moving eggs to approved location.]</i>						
14. Food-contact surfaces: cleaned and sanitized.	..	p	..	..	p	..
<i>Fail Notes</i>   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. [Found two metal ladels, stored as clean with brown residue on inside of scooping surface. COS by washing.]</i>						
15. Proper disposition of returned, previously served, reconditioned and unsafe food.	p	..	..	..	..	..
<b>Potentially Hazardous Food Time/Temperature</b>	Y	N	O	A	C	R
16. Proper cooking time and temperatures.	..	..	p	..	..	..
17. Proper reheating procedures for hot holding.	..	p	..	..	p	..
<i>Fail Notes</i>   3-403.11(A)   <i>P - Reheating PHF/TCS for Hot Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) that is cooked, cooled, and reheated for hot holding shall be reheated so that all parts of the FOOD reach a temperature of at least 74°C (165°F) for 15 seconds. [Observed employee take a piece of made on site, cooked and cooled meatloaf from a cooler and reheat it on the flat top grill. Employee plated the meatloaf and was ready to serve. Meatloaf tempeted at 145 F. COS by returning to flat top grill to reach 165 F.]</i>						
18. Proper cooling time and temperatures.	..	..	p	..	..	..
19. Proper hot holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
20. Proper cold holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>						
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	..	..	p	..
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<i>Fail Notes</i>	7-102.11	<i>Pf - Common Name (Working Containers) Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. [Found two working containers, with no common name. Manager stated that one was glass cleaner and one was sanitizer solution. COS by labeling both bottles. ]</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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<b>GOOD RETAIL PRACTICES</b>
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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	..	..
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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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<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. [Found one box of styrofoam containers being stored on the floor. ]</i>
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## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

<b>Proper Use of Utensils</b>	<b>Y N O A C R</b>
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| 43. Single-use and single-service articles: properly used. | p .. .. . |
| 44. Gloves used properly.                                  | p .. .. . |

<b>Utensils, Equipment and Vending</b>	<b>Y N O A C R</b>
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|---|----------------|
| 45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items | .. p .. . p .. |
|---|----------------|

<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 large cuts and various deep chips. COS by discarding.]</i>
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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 .. .. . |

<b>Physical Facilities</b>	<b>Y N O A C R</b>
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|--|-----------|
| 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 .. .. . |
| 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 .. .. . |

<b>Administrative/Other</b>	<b>Y N O A C R</b>
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|----------------------|-----------|
| 55. Other violations | p .. .. . |
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<b>EDUCATIONAL MATERIALS</b>
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The following educational materials were provided      p

<i>Material Distributed</i>	<i>Education Title #07    Corrective Actions</i>
	<i>Education Title #43    Storing Food in WIC</i>

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

In hot holding steam table found mashed potatoes held at 152 F

## **Footnote 2**

### **Notes:**

In kitchen:

One door, True brand cooler found shredded lettuce held at 41 F

In make table opposite of flat top grill, found shredded cheese held at 42 F. In lower portion of make table found cooked meatloaf held at 40 F

In cold holding drawers below grill found raw beef steak held at 40 F

In small make table to the left of the stove/flat top grill found sliced swiss cheese held at 42 F. In lower portion of make table found deli hamd held at 40 F

In walk in cooler found shredded cheese held at 40 F

## FIELD WARNING LETTER

**Insp Date:** 10/7/2013      **Business ID:** 111078FE

**Business:** WILLIES FAMILY INC

701 COMMERCIAL  
ATCHISON, KS 66002

**Inspection:** 48000894

**Store ID:**

**Phone:** 9133672900

**Inspector:** KDA48

**Reason:** 01 Routine

**Reference:**

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
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Total:			2:05	0:10	2:15	0	

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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.