

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: 10/15/2013 **Business ID:** 114099FE
Business: PEPPER MILL & COMPANY

Inspection: 48000910
Store ID:
Phone: 9133673663
Inspector: KDA48
Reason: 01 Routine
Results: Follow-up

101 COMMERCIAL ST
 ATCHISON, KS 66002

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
10/15/13	12:45 PM	04:15 PM	3:30	0:05	3:35	0	
Total:			3:30	0:05	3:35	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print _____ Lic. Insp. No _____
 Priority(P) Violations 6 _____ Priority foundation(Pf) Violations 3 _____
 Certified Manager on Staff p _____ Address Verified p _____ 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, 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
Good Hygienic Practices	Y	N	O	A	C	R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y N O A C R
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- | | |
|---|-------------|
| 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
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- | | |
|-------------------------------------|-----------------|
| 6. Hands clean and properly washed. | . . p |
|-------------------------------------|-----------------|

<i>Fail Notes</i>	2-301.14(G)	<p><i>P - Wash Hands (Raw to RTE) FOOD EMPLOYEES shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in FOOD preparation including working with exposed FOOD, clean EQUIPMENT and UTENSILS, and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES and when switching between working with raw FOOD and working with READY-TO-EAT FOOD</i></p> <p><i>[Observed cook, wearing gloves, handle a raw beef steak, remove gloves then immediately put on a new pair of gloves and handle ready to eat cooked bacon and ready to eat sliced cheese; did not wash hands between raw and ready to eat. Corrected on site (COS) educating employee on when to wash.]</i></p>
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|--|-----------------|
| 7. No bare hand contact with RTE foods or approved alternate method properly followed. | p |
| 8. Adequate handwashing facilities supplied and accessible. | . . p |

<i>Fail Notes</i>	5-205.11(A)	<p><i>Pf - A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEE use.</i></p> <p><i>[The handsink at 2nd floor bar was found with several rubber drink mats being stored in the sink basin; sink not accessible. COS by moving mats out of sink.]</i></p>
	6-301.12	<p><i>Pf - Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with: Individual, disposable towels; a continuous towel system that supplies the user with a clean towel; a heated-air hand drying device; or a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures.</i></p> <p><i>[The handsink at the 1st floor bar was not supplied with a method to dry hands. COS by supplying sink with handtowels.]</i></p>

Approved Source	Y N O A C R
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- | | |
|---|-------------------|
| 9. Food obtained from approved source. | p |
| 10. Food received at proper temperature. | . . . p |
| 11. Food in good condition, safe and unadulterated. | . . p |

<i>Fail Notes</i>	3-101.11	<p><i>P - FOOD shall be safe, UNADULTERATED, and honestly presented.</i></p> <p><i>[Found:</i></p> <p><i>Johnnie Walker Black Label</i></p> <p><i>Johnnie Walker Red Label</i></p> <p><i>Jim Beam Bourbon (2)</i></p> <p><i>Maker's Mark</i></p> <p><i>Hennessy Cognac</i></p> <p><i>Chivas Regal Scotch</i></p> <p><i>E&J Brandy</i></p> <p><i>Knob Creek Bourbon (2)</i></p> <p><i>Jack Daniels Tennessee Honey</i></p> <p><i>Captain Morgan Spiced Rum</i></p> <p><i>Southern Comfort</i></p> <p><i>Wild Turkey</i></p> <p><i>Evan Williams</i></p> <p><i>All listed alcohols were found with fruit flies insides the bottles; alcohol was adulterated. COS, owner took all adulterated items out of the restaurant and took them home.]</i></p>
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| 12. Required records available: shellstock tags, parasite destruction. | p |
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Protection from Contamination	Y	N	O	A	C	R			
13. Food separated and protected.	..	p			
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%; vertical-align: top;"><i>Fail Notes</i></td> <td style="width: 15%; vertical-align: top;">3-302.11(A)(1)(b)</td> <td style="vertical-align: top;"> <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 lower portion of make table opposite flat top grill found raw pork tenderloins being stored over cooked ready to eat turkey meat. COS by moving tenderloins to approved location.]</i> </td> </tr> </table>	<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 lower portion of make table opposite flat top grill found raw pork tenderloins being stored over cooked ready to eat turkey meat. COS by moving tenderloins to approved location.]</i>						
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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	p	..			
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>									
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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>									
21. Proper date marking and disposition.	..	p	p	..			
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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			

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Conformance with Approved Procedures	Y	N	O	A	C	R
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27. Compliance with variance, specialized process and HACCP plan. p

GOOD RETAIL PRACTICES

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

Prevention of Food Contamination	Y	N	O	A	C	R
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36. Insects, rodents and animals not present. .. p

<i>Fail Notes</i>	6-202.15(A)(3)	<i>Outer openings (Doors) Outer openings of a FOOD ESTABLISHMENT shall be protected against the entry of insects and rodents by solid, self-closing, tight-fitting doors. [The exterior door leading from the dry storage to the outdoor patio was found with an 1/2 inch x 5 inch gap between the bottom of the door and the floor.]</i>
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37. Contamination prevented during food preparation, storage and display. .. 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. [In 2nd floor kitchen/beverage area found four boxes of soda syrup being stored on the floor.]</i>
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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
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41. In-use utensils: properly stored. p

42. Utensils, equipment and linens: properly stored, dried and handled. .. 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. [In 1st floor beverage area found one box of single use bowls and one box of single use lids being stored on the floor.]</i>
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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
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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

- | | | |
|-------------------|----------------|---|
| <i>Fail Notes</i> | 4-101.11(A) | <i>P - FCS materials (Safe) Materials that are used in the construction of UTENSILS and FOOD-CONTACT SURFACES OF EQUIPMENT shall be safe.
[Found garlic bread, raw chicken, raw strip steak and bread crumbs being stored in plastic boxes; boxes not approved for food storage. COS by lining all boxes with approved food grad liner.]</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 four plastic containers with various cracks and rough areas on inside surfaces of containers. COS by discarding.]</i> |

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

- | | | |
|-------------------|-------------|---|
| <i>Fail Notes</i> | 4-601.11(C) | <i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.
[The hood above the grills and fryers was found with heavy accumulation of dirt and grease debris.]</i> |
|-------------------|-------------|---|

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

50. Sewage and waste water properly disposed. p

51. Toilet facilities: properly constructed, supplied and cleaned. .. p

- | | | |
|-------------------|----------|--|
| <i>Fail Notes</i> | 5-501.17 | <i>A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.
[The 2nd floor women's restroom trash cans did not have lids.]</i> |
|-------------------|----------|--|

52. Garbage and refuse properly disposed; facilities maintained. p

53. Physical facilities installed, maintained and clean. .. p

- | | | |
|-------------------|----------|--|
| <i>Fail Notes</i> | 6-501.16 | <i>After use, mops shall be placed in a position that allows them to air-dry without soiling walls, EQUIPMENT, or supplies.
[Found two mops being stored in mop buckets, in mop closet; mops not hung.]</i> |
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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

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 #43</i> | <i>Storing Food in WIC</i> |
| | <i>Education Title #44</i> | <i>Cooking Temperatures</i> |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Raw catfish filet was fried to 181 F

Footnote 2

Notes:

In hot holding steam table opposite grill, found mashed potatoes held at 137 F
In hot holding soup steam kettle found chicken and vegetable soup held at 148
In hot holding black soup steam kettle found chicken pot pie filling held at 166 F

Footnote 3

Notes:

In cold holding make table opposite flat top grill, found pepper jack cheese held at 42 F . In lower portion of make table found cut lettuce held at 38 F
In Kenmore fridge/freezer combo next to grill found raw chicken held at 38 F
In ice bath set up on counter found egg wash for breading held at 41 F
In walk in cooler found milk held at 37 F
In one door Pepsi, salad cooler found shredded cheese held at 38 F

VOLUNTARY DESTRUCTION REPORT

Insp Date: 10/15/2013 **Business ID:** 114099FE
Business: PEPPER MILL & COMPANY

Inspection: 48000910
Store ID:
Phone: 9133673663
Inspector: KDA48
Reason: 01 Routine

101 COMMERCIAL ST
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ACTIONS

Number of products Voluntarily Destroyed 1

VOLUNTARY DESTRUCTION REPORT

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product Turkey Meat Qty 1 Units lb Value \$ 8

Description Item was held for more than 7 days.

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A