

**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:** 10/22/2013     **Business ID:** 112136FE  
**Business:** ARAMARK - BENEDICTINE DINING

**Inspection:** 48000924  
**Store ID:**  
**Phone:** 9133607437  
**Inspector:** KDA48  
**Reason:** 01 Routine  
**Results:** Follow-up

1020 N 2ND ST  
 ATCHISON, KS 66002

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
10/22/13	09:00 AM	01:00 PM	4:00	0:20	4:20	0	
<b>Total:</b>			4:00	0:20	4:20	0	

**FOOD ESTABLISHMENT PROFILE**

Physical Address 1020 N 2ND ST City ATCHISON  
 Zip 66002

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

Risk Category RAC# 06 High Risk RAC/Size Confirmed  Size Range Under 5,000 sq feet

Updated Risk Category RAC# 06 High Risk Updated Size Range 3. 10,001 - 50,000 sq feet

Insp. Notification Email Sent Notification To \_\_\_\_\_ Lic. Insp. No

Priority(P) Violations 3 Priority foundation(Pf) Violations 4

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	..	..	..	..	..
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>   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 meat walk in cooler found raw chicken being stored above cooked ready to eat rice noddles. Corrected on site (COS) by moving chicken to approved location. ]</i>						
14. Food-contact surfaces: cleaned and sanitized.	..	p	..	..	p	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
<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. [On metal shelf opposite produce room, found two metal slicers with left over food residue on the blades of the slicer. COS by washing ]</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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>						
17. Proper reheating procedures for hot holding.	..	..	p	..	..	..
18. Proper cooling time and temperatures.	..	..	p	..	..	..
19. Proper hot holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>						
20. Proper cold holding temperatures.	..	p	..	..	p	..
<b><i>This item has Notes. See Footnote 4 at end of questionnaire.</i></b>						

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

**Potentially Hazardous Food Time/Temperature**

Y N O A C R

*Fail Notes* | 3-501.16(A)(2) | *P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less.  
[During breakfast, at waffle station found waffle batter in an ice bath set up held at 51 F. Manager stated the item had been there for less than an hour; within four hour limit. COS by adding additional ice to bring item to 41 F.*

*During lunch prep, at pizza make station found shredded mozzarella cheese held at 47 F and cooked chicken pieces held at 47 F, stored in an ice bath set up. Manager stated the items had been there less than an hour; within four hour limit. COS by moving item to refrigeration to reach 41 F.]*

21. Proper date marking and disposition. .. p .. .. .

*Fail Notes* | 3-501.18(A)(1) | *P - RTE PHF/TCS, Disposition (discard if held more than 7 days) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is held at a temperature of 5°C (41°F) or less for more than 7 days, with the day of preparation counted as Day 1.  
[In meat walk in cooler, found one pan of cooked chicken with date marking of 10/14; past seven day limit. COS by voluntarily discarding. ]*

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 .. .. .

*Fail Notes* | 3-603.11(A) | *Pf - Consumer Advisory for Raw or Undercooked Food (Disclosure and Reminder) - If an animal FOOD such as beef, EGGS, FISH, lamb, milk, pork, POULTRY, or shellfish is served or sold raw, undercooked, or without otherwise being processed to eliminate pathogens, either in READY-TO-EAT form or as an ingredient in another READY-TO-EAT FOOD, the LICENSEE shall inform CONSUMERS of the significantly increased RISK of consuming such FOODS by way of a DISCLOSURE and REMINDER using brochures, deli case or menu advisories, label statements, table tents, placards, or other effective written means.  
[Location offers eggs cooked to order during breakfast service but do not have any of the requirements for a consumer advisory. ]*

**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 .. . p .. .

*Fail Notes* | 7-102.11 | *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.  
[In bakery area found two chemical bottles with no common name. Manager stated the bottles contained "Orange Force" and sanitizer. COS by labeling bottles. ]*

**Conformance with Approved Procedures**

Y N O A C R

27. Compliance with variance, specialized process and HACCP plan. .. .. . p .. .

**GOOD RETAIL PRACTICES**

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 5 at end of questionnaire.</i></b>						
40. Washing fruits and vegetables.	..	..	p	..	..	..
Proper Use of Utensils	Y	N	O	A	C	R
41. In-use utensils: properly stored.	p	..	..	..	..	..
42. Utensils, equipment and linens: properly stored, dried and handled.	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	..	..	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 one rubber spatula with a large pit in it; not free of imperfections. 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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 6 at end of questionnaire.</i></b>						
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	..	..	..	..	..
50. Sewage and waste water properly disposed.	p	..	..	..	..	..

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities	Y	N	O	A	C	R
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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 unisex employee restroom trash receptacle was not covered.]</i>
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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    ..    ..    ..    ..    ..

EDUCATIONAL MATERIALS
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The following educational materials were provided      p

<i>Material Distributed</i>	Education Title #02 <i>Consumer Advisory</i> Education Title #08 <i>Date Marking</i> Education Title #26 <i>Hot and Cold Holding Sign</i>
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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Location is using a high temp dish machine for sanitizing equipment. Machine was temped at 169 F

## **Footnote 2**

### **Notes:**

Raw Basa filets cooked in the oven to 162 F

Raw hamburger pattie cooked on flat top grill to 183 F

## **Footnote 3**

### **Notes:**

#### Breakfast

At hot holding steam table / serving line found white gravy held at 133 F

In one door Metro cabinet warmer found scrambled eggs held at 162 F

#### Lunch

At hot holding pizza station found buffalo chicken pizza held at 141 F

At hot holding steam table / serving line found a hamburger pattie held at 133 F

At expo station found grilled chicken pieces held at 154 F

At salad bar station found beef and vegetable soup held at 180 F

## **Footnote 4**

### **Notes:**

#### Breakfast

At omelete station found liquid eggs in an ice bath set up held at 40 F

At cold holding salad bar found cottage cheese held at 39 F

In breakfast nook, in Federal brand air screen cooler found cream cheese held at 39 F

In breakfast nook, in Silver King brand milk cooler found chocolate milk held at 37 F

#### Lunch

At cold holding service line found sliced cheese held at 37 F

At cold holding salad bar found cut lettuce held at 41 F

In Taylor brand ice cream maker found chocolate ice cream mix held at 39 F

In milk walk in cooler found bleu cheese held at 38 F

In meat walk in cooler found sliced turkey held at 41 F

In produce walk in cooler found sliced tomatoes held at 36 F

In produce prep area, in two door True brand cooler found sliced deli ham held at 42 F

In bakery, two door True brand cooler found sliced tomatoes held at 38 F

## **Footnote 5**

### **Notes:**

Found wiping clothes stored in sanitizer solution of 150 ppm. Label on sanitizer states the solution must be within 150-400 ppm.

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 6**

### **Notes:**

Location is using quat in sanitizer buckets. Quat test strips were provided.



## VOLUNTARY DESTRUCTION REPORT

**Insp Date:** 10/22/2013      **Business ID:** 112136FE  
**Business:** ARAMARK - BENEDICTINE DINING

**Inspection:** 48000924  
**Store ID:**  
**Phone:** 9133607437  
**Inspector:** KDA48  
**Reason:** 01 Routine

1020 N 2ND ST  
 ATCHISON, KS 66002

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
10/22/13	09:00 AM	01:00 PM	4:00	0:20	4:20	0	
Total:			4:00	0:20	4:20	0	

**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   Cooked Chicken Pieces   Qty   1   Units   pan   Value \$   15.00  

Description Item was held past 7 day limit.

Reason Product Destroyed   Adulterated   Method Product Destroyed   Trash Can  

Disposal Location   Firm   Embargo Hold Tag #   N/A