

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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
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
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
17. Proper reheating procedures for hot holding.	p
18. Proper cooling time and temperatures.	..	p	p	..
<i>Fail Notes</i> 3-501.14(A)(2) <i>P - Cooling PHF/TCS (Reach 41°F within 6 hours total) Cooked POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cooled within a total of 6 hours from 57°C (135°F) to 5°C (41°F) or less. [must cool from 135°F to 70°F in the first two hours] [In two door, True brand cooler found par cooked chicken wings held at 53 F. Employee explained that the process for the chicken was to par cook, cool and then thoroughly cook for each customer. The wings date marked for 10/22 and were cooked in the evening. Item did not reach 41 F within 6 hours. COS by voluntarily discarding.]</i>						
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	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 two door True brand cooler found raw hamburger patties held at 54 F. The product was frozen, moved to a new container and placed in the cooler. Date marking showed that the items had been put in the cooler yesterday; past four hour limit. Corrected on site (COS) by voluntarily discarding.]</i>						
21. Proper date marking and disposition.	..	p	p	..

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Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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Fail Notes | 3-501.18(A)(2) *P - RTE PHF/TCS, Disposition (discard if in a container w/out a date) 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 not clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5°C (41°F) or less for a maximum of 7 days, with the day of preparation counted as Day 1.*
 [3-501.17(B)(1) *Pf - In sandwich make table found two packages deli ham date marked 10/20, 2 packages deli corned beef date marked 10/11 and three packages deli roast beef date marked 10/12. Employee explained that the meat is purchased in bulk, portioned out in smaller packages and frozen. The dates on the packages were the dates the meats were prepped and frozen. There were no additional dates as to when the meats were pulled from the freezer and put into the make table. Employee stated the meat had been put in to the make table on 10/20. COS by date marking.]*

22. Time as a public health control: procedures and record. p

Consumer Advisory	Y	N	O	A	C	R
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23. Consumer advisory provided for raw or undercooked foods. .. p 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 hamburgers cooked to order but does not have any of the requirements for a consumer advisory. COS by posting a plaque at the bar.]

Highly Susceptible Populations	Y	N	O	A	C	R
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24. Pasteurized foods used; prohibited foods not offered. p

Chemical	Y	N	O	A	C	R
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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.*
 [Found one chemical bottle with no common name. Employee stated the the bottle contained sanitizer water. COS by labeling.]

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

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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		
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		
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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		
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items	..	p	p	..		
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46. Warewashing facilities: installed, maintained, and used; test strips.	p		
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>								
47. Non-food contact surfaces clean.	p		

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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
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
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 #26</i>	<i>Hot and Cold Holding Sign</i>
	<i>Education Title #49</i>	<i>Two-Stage Cooling</i>

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Raw hamburger patty cooked on flat top grill to 176 F

Footnote 2

Notes:

In crock pot found chili held at 141 F

In hot holding table top warmer found nacho cheese held at 147 F

Footnote 3

Notes:

In sandwich make table found diced tomatoes held at 40 F. In lower portion of make table found sliced tomatoes held at 43 F.

In one door, white GE floor model cooler found shredded cheese held at 40 F

Footnote 4

Notes:

Location is using quat tablets in the three vat sink; quat test strips provided.

FIELD WARNING LETTER

Insp Date: 10/23/2013 **Business ID:** 99861FE
Business: MUELLER'S LOCKER ROOM

120 S 2ND ST
ATCHISON, KS 66002

Inspection: 48000928
Store ID:
Phone: 9133672727
Inspector: KDA48
Reason: 01 Routine

Reference:

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
10/23/13	01:50 PM	04:45 PM	2:55	0:05	3:00	0	
Total:			2:55	0:05	3:00	0	

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.

VOLUNTARY DESTRUCTION REPORT

Insp Date: 10/23/2013 **Business ID:** 99861FE
Business: MUELLER'S LOCKER ROOM

120 S 2ND ST
 ATCHISON, KS 66002

Inspection: 48000928
Store ID:
Phone: 9133672727
Inspector: KDA48
Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
10/23/13	01:50 PM	04:45 PM	2:55	0:05	3:00	0	
Total:			2:55	0:05	3:00	0	

ACTIONS

Number of products Voluntarily Destroyed 2

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 Raw hamburger patties Qty 30 Units patties Value \$ 58

Description Item was held above 41 F for more than 4 hours.

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Par Cooked Chicken Wings Qty 1 Units case Value \$ 80

Description Item did not reach 41 F within the 6 hours cooling limit.

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A