

**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:** 10/29/2013      **Business ID:** 75653FE  
**Business:** ALPS

**Inspection:** 48000937  
**Store ID:**  
**Phone:** 9133671573  
**Inspector:** KDA48  
**Reason:** 03 Complaint  
**Results:** No Follow-up

404 COMMERCIAL  
 ATCHISON, KS 66002

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
10/29/13	09:05 AM	11:55 AM	2:50	0:25	3:15	0	
<b>Total:</b>			2:50	0:25	3:15	0	

FOOD ESTABLISHMENT PROFILE	
Updated Risk Category <u>RAC# 06 High Risk</u>	Updated Size Range <u>3. 10,001 - 50,000 sq feet</u>
Insp. Notification <u>Email</u> Sent Notification To _____	Lic. Insp. <u>No</u>
Priority(P) Violations <u>2</u> Priority foundation(Pf) Violations <u>2</u>	
Certified Manager on Staff <input type="checkbox"/>	Address Verified <input checked="" type="checkbox"/>
Certified Manager Present <input type="checkbox"/>	Actual Sq. Ft. <u>12,000</u>

**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**

<b>Demonstration of Knowledge</b>	Y	N	O	A	C	R
1. Certification by accredited program, compliance with Code, or correct responses.	p	..	..	..	..	..
<b>Employee Health</b>	Y	N	O	A	C	R
2. Management awareness; policy present.	p	..	..	..	..	..
3. Proper use of reporting, restriction and exclusion.	p	..	..	..	..	..

# 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	..	..	p	..
<i>Fail Notes</i>	5-205.11(A) <i>Pf - A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEE use. [In meat cutting room, found a linen bag set up in a metal holder, being stored directly in front of the handsink. Corrected on site (COS) by moving bag to approved location. ]</i>						
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	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>							
<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 retail deli meat/bacon reach in cooler found raw pork sausage being stored over cooked ready to eat (RTE) turkey bacon. Also found raw pork chorizo sausage being stored over cooked RTE smoked sausage. COS by moving raw sausages to approve location.</i>  <i>In milk walk in cooler (WIC) found raw beef steaks being stored over RTE rotisserie chicken and BBQ pork. Also found raw chicken being stored over RTE ham steaks. COS by moving raw products to approved locations. ]</i>  3-302.11(A)(2) <i>P - Cross Contamination by type (separate equipment) - FOOD shall be protected from cross contamination by separating types of raw animal FOODS from each other such as beef, FISH, lamb, pork, and POULTRY during storage, preparation, holding, and display by: using separate EQUIPMENT for each type; arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented; or, preparing each type of FOOD at different times or in separate areas</i> <i>[In retail, raw meat case found raw pork ribs being stored over raw chicken. COS by moving ribs to approved location.</i>  <i>In milk walk in cooler found raw chicken being stored over raw pork ribs and pork chops. COS by moving chicken to approved location. ]</i>						
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

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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	..	..	..
20. Proper cold holding temperatures.	p	..	..	..	..	..

***This item has Notes. See Footnote 2 at end of questionnaire.***

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

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

### GOOD RETAIL PRACTICES

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	..	..	p	..

***This item has Notes. See Footnote 3 at end of questionnaire.***

Fail Notes	3-602.11(B)(2)	<p><i>Label information (packaged in establishment - Ingredients) Label information shall include, if made from two or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the FOOD.</i></p> <p><i>[Packaged on site: corn dogs, grilled chicken patties, breaded chicken patties, chicken fajita meat, breaded chicken strips, breaded popcorn chicken, breaded chicken nuggets and sausage patties, do not have list of ingredients. All items are fully cooked.]</i></p>
------------	----------------	--

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Food Identification	Y	N	O	A	C	R
<p><i>Fail Notes</i>   3-602.11(B)(5) <i>Pf - Label information (packaged in establishment - Food Allergens) Label information shall include the name of the FOOD source for each MAJOR FOOD ALLERGEN contained in the FOOD unless the FOOD source is already part of the common or usual name of the respective ingredient.</i></p> <p><i>[Packaged on site: Jambalaya, corn dogs, grilled chicken patties, breaded chicken patties, chicken fajita meat, breaded chicken strips, breaded popcorn chicken, breaded chicken nuggets and sausage patties do not have list of common allergens. All items are fully cooked. Manager stated the the items are a frozen bulk item that they portion and package. COS by pulling all items from the retail shelf.]</i></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	..	..	..	..	..
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	..	..	..	..	..
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 4 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	..	..	..	..	..
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	..	..	..	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities
---------------------

Y   N   O   A   C   R

<i>Fail Notes</i>	6-202.11(A) <i>Except as specified in ¶ 6-202.11(B), light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES. [In meat packaging room, found two light bulbs neither coated or shielded. Bulbs are above the packaging machine. ]</i>
-------------------	--

Administrative/Other
----------------------

Y   N   O   A   C   R

55. Other violations

p   "   "   "   "   "

***This item has Notes. See Footnote 5 at end of questionnaire.***

EDUCATIONAL MATERIALS
-----------------------

The following educational materials were provided    p

<i>Material Distributed</i>	Education Title #29 <i>Labeling</i> Education Title #43 <i>Storing Food in WIC</i>
-----------------------------	---

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

In retail, raw meat case found raw pork sausage being stored over raw ground beef. I educated staff on the silo method and separating the species. The items were moved to approved locations.

## **Footnote 2**

### **Notes:**

#### Retail Coolers:

Raw meat cooler, found ground beef held at 35 F, beef brisket held at 35 F, whole chicken held at 40 F, pork loin held at 37 F.

Deli meat/bacon cooler, andouille sausage held at 41 F, beef hot dogs held at 39 F and deli ham held at 42 F

Milk cooler, found milk held at 40 F and Silk Almond milk held at 38 F

Dairy cooler, sour cream held at 41 F, shredded cheddar cheese held at 41 F

Biscuit cooler, jumbo buttermilk biscuits held at 39 F

Dairy/Misc cooler, cream chese held at 41 F

Produce/Lettuce cooler, cut iceberg lettuce held at 41 F

Raw shell egg cooler, ambient of 40 F

Milk walk in cooler had ambient of 33 F

## **Footnote 3**

### **Notes:**

Location would like to make one poster with all of the ingredient and allergen information, as opposed to putting a sticker on all items. I educated them on requesting a variance for this process.

## **Footnote 4**

### **Notes:**

Location is using chlorine in three vat sink; chlorine test strips were provided.

## **Footnote 5**

### **Notes:**

Complaint was discussed. I educated manager on hot holding and the two step cooling process.

## FIELD WARNING LETTER

**Insp Date:** 10/29/2013      **Business ID:** 75653FE  
**Business:** ALPS

404 COMMERCIAL  
ATCHISON, KS 66002

**Inspection:** 48000937  
**Store ID:**  
**Phone:** 9133671573  
**Inspector:** KDA48  
**Reason:** 03 Complaint

**Reference:**

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
10/29/13	09:05 AM	11:55 AM	2:50	0:25	3:15	0	
Total:			2:50	0:25	3:15	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.