

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: 12/4/2013 **Business ID:** 98873FE
Business: JERRYS AGAIN

 125 N 5TH
 ATCHISON, KS 66002

Inspection: 48001005
Store ID:
Phone: 9133670577
Inspector: KDA48
Reason: 01 Routine
Results: No Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
12/04/13	01:00 PM	02:45 PM	1:45	0:05	1:50	0	
Total:			1:45	0:05	1:50	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Lic. Insp. No
 Priority(P) Violations 2 Priority foundation(Pf) Violations 1
 Certified Manager on Staff Address Verified p Actual Sq. Ft. 3500
 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
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	p	..
<i>Fail Notes</i>	3-301.11(C) Pf - FOOD EMPLOYEES shall minimize bare hand and arm contact with exposed FOOD that is not in a READY-TO-EAT form. [Observed an employee pick up a whole head of lettuce with her bare hand. The lettuce had not yet been washed or prepped for service and was picked up by the stem. Corrected on site (COS) by discarding all of the outer layers of lettuce.]						
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	p	..
<i>Fail Notes</i>	3-101.11 P - FOOD shall be safe, UNADULTERATED, and honestly presented. [Found one bottle of "J W Scotch Whisky" with several fruit flies inside the bottle; alcohol adulterated. Corrected on site (COS) by discarding the alcohol.]						
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
	<i>This item has Notes. See Footnote 1 at end of questionnaire.</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
	<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
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 3 at end of questionnaire.</i>						
20.	Proper cold holding temperatures.	p
	<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>						
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
	<i>This item has Notes. See Footnote 5 at end of questionnaire.</i>						
Highly Susceptible Populations		Y	N	O	A	C	R
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 | .. | .. |
| 26. Toxic substances properly identified, stored and used. | .. | p | .. | .. | p | .. |

<i>Fail Notes</i>	7-201.11(B) <i>P - Chemical Storage (Not Above Food, etc.) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES. [In the kitchen, found bottles of glass cleaner, furniture cleaner, bathroom cleaner, dish soap and spray paint being stored on top of the one door VitaminWater cooler, storing salad dressings. COS by moving toxic items to an approved location.]</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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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 | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 6 at end of questionnaire.</i> | | | | | | |
| 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 | .. | .. | .. | .. | .. |
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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 | .. | .. | .. | .. | .. |
| 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
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|---|---|----|----|----|----|----|
| 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
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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
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45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items	p
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46. Warewashing facilities: installed, maintained, and used; test strips.	p
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This item has Notes. See Footnote 7 at end of questionnaire.

47. Non-food contact surfaces clean.	..	p
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<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 cabinets that are part of the lower portion of the kitchen island were found with food and dirt debris on the shelves of the cabinets.]</i>
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Physical Facilities	Y	N	O	A	C	R
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48. Hot and cold water available; adequate pressure.	p
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49. Plumbing installed; proper backflow devices.	p
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50. Sewage and waste water properly disposed.	p
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51. Toilet facilities: properly constructed, supplied and cleaned.	p
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52. Garbage and refuse properly disposed; facilities maintained.	p
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53. Physical facilities installed, maintained and clean.	..	p
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<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 one mop being stored directly in the basin of the mop sink; not allowed to air dry.]</i>
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54. Adequate ventilation and lighting; designated areas used.	p
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Administrative/Other	Y	N	O	A	C	R
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55. Other violations	p
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EDUCATIONAL MATERIALS

The following educational materials were provided ..

Material Distributed | Education Title #04 No Bare-Hand Contact

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

No ware washing was taking place during my visit. The low temp dish machine using chlorine sanitizer was tested at 100 ppm.

Footnote 2

Notes:

Commercially prepared, breaded, raw chicken strip cooked in fryer to 209 F

Footnote 3

Notes:

In the hot holding steam table found Tomato Basil soup held at 175 F

Footnote 4

Notes:

In the silver, four door cooler found deli turkey held at 41 F
In two door, Coke cooler found coconut creme pie held at 34 F

Footnote 5

Notes:

Locating does sell hamburgers but do NOT allowed customers to order hamburgers undercooked.

Footnote 6

Notes:

All freezer items were frozen solid.
One door, VitaminWater, cooler storing commercially prepared salad dressings had an ambient of 34 F

Footnote 7

Notes:

Location is using chlorine sanitizer in the low temp dish machine; chlorine test strips provided.

FIELD WARNING LETTER

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Phone: 9133670577
Inspector: KDA48
Reason: 01 Routine

Reference:

Time In / Time Out

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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.

VOLUNTARY DESTRUCTION REPORT

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125 N 5TH
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Phone: 9133670577
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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 J W Scotch Whisky Qty 1 Units bottle Value \$ 15

Description Item was adulterated with fruit flies.

Reason Product Destroyed Adulterated Method Product Destroyed Garbage Disposal

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Lettuce Leaves Qty 6 Units leaves Value \$.25

Description Outer leaves of lettuce were touched with a bare hand.

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A