



# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

|  | Y  | N  | O  | A  | C  | R  |
|--|----|----|----|----|----|----|
| <b>Good Hygienic Practices</b>   | Y  | N  | O  | A  | C  | R  |
| 4. Proper eating, tasting, drinking, or tobacco use  | .. | .. | .. | .. | .. | .. |
| 5. No discharge from eyes, nose and mouth.   | .. | .. | .. | .. | .. | .. |
| <b>Preventing Contamination by Hands</b>   | 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.   | .. | .. | .. | .. | .. | .. |
| 8. Adequate handwashing facilities supplied and accessible.  | p  | .. | .. | .. | .. | .. |
| <b>Approved Source</b>   | Y  | N  | O  | A  | C  | R  |
| 9. Food obtained from approved source.   | .. | .. | .. | .. | .. | .. |
| 10. Food received at proper temperature.   | .. | .. | .. | .. | .. | .. |
| 11. Food in good condition, safe and unadulterated.  | p  | .. | .. | .. | .. | .. |
| 12. Required records available: shellstock tags, parasite destruction.   | .. | .. | .. | .. | .. | .. |
| <b>Protection from Contamination</b>   | Y  | N  | O  | A  | C  | R  |
| 13. Food separated and protected.  | .. | p  | .. | .. | p  | .. |
| <div style="display: flex; border-left: 1px solid black; padding-left: 5px;"> <div style="width: 15%; font-weight: bold; font-size: small;">Fail Notes</div> <div style="width: 15%; font-size: small;">3-302.11(A)(1)(b)</div> <div style="width: 70%; font-size: small;"> <p><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 the walk in cooler, found raw shell eggs being stored over cooked ready to eat dinner rolls. Corrected on site by moving the eggs below the bread. ]</i></p> </div> </div>  |    |    |    |    |    |    |
| 14. Food-contact surfaces: cleaned and sanitized.  | .. | .. | .. | .. | .. | .. |
| 15. Proper disposition of returned, previously served, reconditioned and unsafe food.  | .. | .. | .. | .. | .. | .. |
| <b>Potentially Hazardous Food Time/Temperature</b>   | Y  | N  | O  | A  | C  | R  |
| 16. Proper cooking time and temperatures.  | .. | .. | .. | .. | .. | .. |
| 17. Proper reheating procedures for hot holding.   | .. | .. | .. | .. | .. | .. |
| 18. Proper cooling time and temperatures.  | .. | .. | .. | .. | .. | .. |
| 19. Proper hot holding temperatures.   | .. | .. | .. | .. | .. | .. |
| 20. Proper cold holding temperatures.  | .. | .. | .. | .. | .. | .. |
| 21. Proper date marking and disposition.   | .. | p  | .. | .. | p  | .. |
| <div style="display: flex; border-left: 1px solid black; padding-left: 5px;"> <div style="width: 15%; font-weight: bold; font-size: small;">Fail Notes</div> <div style="width: 15%; font-size: small;">3-501.18(A)(1)</div> <div style="width: 70%; font-size: small;"> <p><i>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 the lower portion of the make table, opposite the grill, found one container of cooked turkey with a preparation date of 12/10; held past 7 day limit. COS by discarding the turkey. ]</i></p> </div> </div> |    |    |    |    |    |    |
| 22. Time as a public health control: procedures and record.  | .. | .. | .. | .. | .. | .. |
| <b>Consumer Advisory</b>   | Y  | N  | O  | A  | C  | R  |
| 23. Consumer advisory provided for raw or undercooked foods.   | .. | .. | .. | .. | .. | .. |
| <b>Highly Susceptible Populations</b>  | Y  | N  | O  | A  | C  | R  |
| 24. Pasteurized foods used; prohibited foods not offered.  | .. | .. | .. | .. | .. | .. |

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| Chemical  | Y  | N  | O  | A  | C  | R  |
|---|----|----|----|----|----|----|
| 25. Food additives: approved and properly used.   | .. | .. | .. | .. | .. | .. |
| 26. Toxic substances properly identified, stored and used.  | .. | .. | .. | .. | .. | .. |
| Conformance with Approved Procedures  | Y  | N  | O  | A  | C  | R  |
| 27. Compliance with variance, specialized process and HACCP plan.   | .. | .. | .. | .. | .. | .. |
| GOOD RETAIL PRACTICES   |    |    |    |    |    |    |
| Safe Food and Water   | Y  | N  | O  | A  | C  | R  |
| 28. Pasteurized eggs used where required.   | .. | .. | .. | .. | .. | .. |
| 29. Water and ice from approved source.   | .. | .. | .. | .. | .. | .. |
| 30. Variance obtained for specialized processing methods.   | .. | .. | .. | .. | .. | .. |
| Food Temperature Control  | Y  | N  | O  | A  | C  | R  |
| 31. Proper cooling methods used; adequate equipment for temperature control.                                  | .. | .. | .. | .. | .. | .. |
| 32. Plant food properly cooked for hot holding.   | .. | .. | .. | .. | .. | .. |
| 33. Approved thawing methods used.  | .. | .. | .. | .. | .. | .. |
| 34. Thermometers provided and accurate.   | .. | .. | .. | .. | .. | .. |
| Food Identification   | Y  | N  | O  | A  | C  | R  |
| 35. Food properly labeled; original container.  | .. | .. | .. | .. | .. | .. |
| Prevention of Food Contamination  | Y  | N  | O  | A  | C  | R  |
| 36. Insects, rodents and animals not present.   | .. | .. | .. | .. | .. | .. |
| 37. Contamination prevented during food preparation, storage and display.                                     | .. | .. | .. | .. | .. | .. |
| 38. Personal cleanliness.   | .. | .. | .. | .. | .. | .. |
| 39. Wiping cloths: properly used and stored.  | .. | .. | .. | .. | .. | .. |
| 40. Washing fruits and vegetables.  | .. | .. | .. | .. | .. | .. |
| Proper Use of Utensils  | Y  | N  | O  | A  | C  | R  |
| 41. In-use utensils: properly stored.   | .. | .. | .. | .. | .. | .. |
| 42. Utensils, equipment and linens: properly stored, dried and handled.                                       | .. | .. | .. | .. | .. | .. |
| 43. Single-use and single-service articles: properly used.  | .. | .. | .. | .. | .. | .. |
| 44. Gloves used properly.   | .. | .. | .. | .. | .. | .. |
| Utensils, Equipment and Vending   | Y  | N  | O  | A  | C  | R  |
| 45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-<br>P and Pf items | 0  | .. | .. | .. | .. | .. |
| 45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-<br>Core items     | .. | .. | .. | .. | .. | .. |
| 46. Warewashing facilities: installed, maintained, and used; test strips.                                     | .. | .. | .. | .. | .. | .. |
| 47. Non-food contact surfaces clean.  | .. | .. | .. | .. | .. | .. |
| Physical Facilities   | Y  | N  | O  | A  | C  | R  |
| 48. Hot and cold water available; adequate pressure.  | .. | .. | .. | .. | .. | .. |
| 49. Plumbing installed; proper backflow devices.  | .. | .. | .. | .. | .. | .. |

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| Physical Facilities  | Y  | N  | O  | A  | C  | R  |
|--|----|----|----|----|----|----|
| 50. Sewage and waste water properly disposed.                      | .. | .. | .. | .. | .. | .. |
| 51. Toilet facilities: properly constructed, supplied and cleaned. | .. | .. | .. | .. | .. | .. |
| 52. Garbage and refuse properly disposed; facilities maintained.   | .. | .. | .. | .. | .. | .. |
| 53. Physical facilities installed, maintained and clean.           | .. | .. | .. | .. | .. | .. |
| 54. Adequate ventilation and lighting; designated areas used.      | .. | .. | .. | .. | .. | .. |
| Administrative/Other   | Y  | N  | O  | A  | C  | R  |
| 55. Other violations   | .. | .. | .. | .. | .. | .. |

|                              |
|------------------------------|
| <b>EDUCATIONAL MATERIALS</b> |
|------------------------------|

The following educational materials were provided

## FIELD WARNING LETTER

**Insp Date:** 12/19/2013      **Business ID:** 114099FE  
**Business:** PEPPER MILL & COMPANY

101 COMMERCIAL ST  
ATCHISON, KS 66002

**Inspection:** 48001025  
**Store ID:**  
**Phone:** 9133673663  
**Inspector:** KDA48  
**Reason:** 02 Follow-up

### Reference:

#### Time In / Time Out

| Date     | In       | Out      | Insp | Travel | Total | Mileage | Notes; |
|----------|----------|----------|------|--------|-------|---------|--------|
| 12/19/13 | 03:35 PM | 04:20 PM | 0:45 | 0:00   | 0:45  | 0       |        |
| Total:   |          |          | 0:45 | 0:00   | 0:45  | 0       |        |

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.