

**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:** 1/21/2014      **Business ID:** 114477FE  
**Business:** BENEDETTO'S @ BENEDICTINE COLLEGE

**Inspection:** 48001070  
**Store ID:**  
**Phone:** 9133605430  
**Inspector:** KDA48  
**Reason:** 01 Routine  
**Results:** Follow-up

1301 N 2ND  
 ATCHISON, KS 66002

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
01/21/14	10:40 AM	11:50 AM	1:10	0:05	1:15	0	
<b>Total:</b>			1:10	0:05	1:15	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Print      Lic. Insp. No

Priority(P) Violations 0      Priority foundation(Pf) Violations 0

Certified Manager on Staff      Address Verified p      Actual Sq. Ft. 2500

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**

<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	..	..	..	..	..
<b>Good Hygienic Practices</b>	Y	N	O	A	C	R

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<b>Good Hygienic Practices</b>	Y   N   O   A   C   R
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- |   |                       |
|---|-----------------------|
| 4. Proper eating, tasting, drinking, or tobacco use | p   "   "   "   "   " |
| 5. No discharge from eyes, nose and mouth.          | p   "   "   "   "   " |

<b>Preventing Contamination by Hands</b>	Y   N   O   A   C   R
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- |  |                       |
|--|-----------------------|
| 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   "   "   "   "   " |

<b>Approved Source</b>	Y   N   O   A   C   R
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- |  |                       |
|--|-----------------------|
| 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   "   " |

<b>Protection from Contamination</b>	Y   N   O   A   C   R
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|---|-----------------------|
| 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   "   "   "   "   " |

<b>Potentially Hazardous Food Time/Temperature</b>	Y   N   O   A   C   R
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|--|-----------------------|
| 16. Proper cooking time and temperatures.                                  | "   "   p   "   "   " |
| 17. Proper reheating procedures for hot holding.                           | p   "   "   "   "   " |
| <b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b> |                       |
| 18. Proper cooling time and temperatures.                                  | "   "   p   "   "   " |
| 19. Proper hot holding temperatures.                                       | p   "   "   "   "   " |
| <b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b> |                       |
| 20. Proper cold holding temperatures.                                      | p   "   "   "   "   " |
| <b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b> |                       |
| 21. Proper date marking and disposition.                                   | p   "   "   "   "   " |
| 22. Time as a public health control: procedures and record.                | "   "   "   p   "   " |

<b>Consumer Advisory</b>	Y   N   O   A   C   R
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|--|-----------------------|
| 23. Consumer advisory provided for raw or undercooked foods. | "   "   "   p   "   " |
|--|-----------------------|

<b>Highly Susceptible Populations</b>	Y   N   O   A   C   R
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|---|-----------------------|
| 24. Pasteurized foods used; prohibited foods not offered. | "   "   "   p   "   " |
|---|-----------------------|

<b>Chemical</b>	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   "   "   "   "   " |

<b>Conformance with Approved Procedures</b>	Y   N   O   A   C   R
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|---|-----------------------|
| 27. Compliance with variance, specialized process and HACCP plan. | "   "   "   p   "   " |
|---|-----------------------|

<b>GOOD RETAIL PRACTICES</b>
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<b>Safe Food and Water</b>	Y   N   O   A   C   R
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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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 4 at end of questionnaire.</i></b>						
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	..	..	..	..
<i>Fail Notes</i>   4-904.11(B)   <i>Knives, forks, and spoons that are not prewrapped shall be presented so that only the handles are touched by EMPLOYEES and by CONSUMERS if CONSUMER self-service is provided. [Found single use black forks out for customer use, being stored with the food contact surfaces being stored up. Need to be inverted so that handles are up.]</i>						
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	..	..	..	..
<i>Fail Notes</i>   4-501.11(B)   <i>EQUIPMENT components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications. [Inside the ice bin of the ice machine, on the right hand side found several inches of a gray seal pulling away from around the door.]</i>						
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	..	..	..	..	..

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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    ..    ..    ..    ..    ..

49. Plumbing installed; proper backflow devices. ..    p    ..    ..    ..    ..

***This item has Notes. See Footnote 7 at end of questionnaire.***

<i>Fail Notes</i>	5-203.13(A) <i>At least 1 service sink or 1 curbed cleaning facility equipped with a floor drain shall be provided and conveniently located for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water and similar liquid waste. [The location does not have a service sink or a curbed cleaning facility.]</i>
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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    ..    ..    ..    ..

<i>Fail Notes</i>	6-305.11(B) <i>Lockers or other suitable facilities shall be provided for the orderly storage of EMPLOYEES' clothing and other possessions. [Found two employee coats being stored on top of boxes of single use cups.]</i>
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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 ..

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## **Footnote 1**

**Notes:**

Made on site cheese pizza reheated to 215 F

## **Footnote 2**

**Notes:**

In the one door, Metro brand cabinet warmer found pepperoni pizza held at 169 F

## **Footnote 3**

**Notes:**

In the pizza make table found shredded mozzarella cheese held at 35 F

In the walk in cooler found made on site ranch dressing held at 37 F

At the customer self service salad bar found shredded cheddar cheese held at 42 F

## **Footnote 4**

**Notes:**

All freezer items were frozen solid.

## **Footnote 5**

**Notes:**

Found a wet wiping cloth being stored in a quat sanitizer solution of 300 ppm Quat. The label on the bottle states the solution must be between 150-400 ppm.

## **Footnote 6**

**Notes:**

Location is using quat sanitizer in the three vat sink. Quat test strips provided.

## **Footnote 7**

**Notes:**

The location will be issued a NONC while they install a curbed cleaning facility. Will be set for 90 days.

