

**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:** 5/8/2014      **Business ID:** 108944FE  
**Business:** ATCHISON HOSPITAL

**Inspection:** 48001241  
**Store ID:**  
**Phone:** 9133605570  
**Inspector:** KDA48  
**Reason:** 02 Follow-up  
**Results:** No Follow-up

800 RAVIEN HILL DR  
 ATCHISON, KS 66002

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
05/08/14	10:15 AM	01:30 PM	3:15	0:40	3:55	0	
<b>Total:</b>			3:15	0:40	3:55	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Email Sent Notification To \_\_\_\_\_ Lic. Insp. No  
 Priority(P) Violations 2 Priority foundation(Pf) Violations 2  
 Certified Manager on Staff  Address Verified p Actual Sq. Ft. \_\_\_\_\_  
 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

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

	Y	N	O	A	C	R		
<b>Good Hygienic Practices</b>								
4. Proper eating, tasting, drinking, or tobacco use	p	..	..	..	..	..		
5. No discharge from eyes, nose and mouth.	p	..	..	..	..	..		
<b>Preventing Contamination by Hands</b>								
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>								
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>								
13. Food separated and protected.	..	p	..	..	..	..		
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%; border-right: 1px solid black; padding-right: 5px;"><i>Fail Notes</i></td> <td style="padding-left: 5px;">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 [In the walk in cooler, raw pork bacon being stored over raw ground beef. Corrected on site (COS) by moving bacon to an approved location. ]</i></td> </tr> </table>	<i>Fail Notes</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 [In the walk in cooler, raw pork bacon being stored over raw ground beef. Corrected on site (COS) by moving bacon to an approved location. ]</i>						
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14. Food-contact surfaces: cleaned and sanitized.	..	p	..	..	p	..		
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>								
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15. Proper disposition of returned, previously served, reconditioned and unsafe food.	..	..	..	..	..	..		
<b>Potentially Hazardous Food Time/Temperature</b>								
16. Proper cooking time and temperatures.	p	..	..	..	..	..		
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>								
17. Proper reheating procedures for hot holding.	..	..	p	..	..	..		
18. Proper cooling time and temperatures.	..	..	p	..	..	..		
<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>								
19. Proper hot holding temperatures.	p	..	..	..	..	..		
<b><i>This item has Notes. See Footnote 4 at end of questionnaire.</i></b>								
20. Proper cold holding temperatures.	..	p	..	..	p	..		
<b><i>This item has Notes. See Footnote 5 at end of questionnaire.</i></b>								

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
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<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. [On the breakfast cold line, cup cantaloupe at temperatures ranging from 44-51 F and honeydew melon at temperatures ranging from 45-55 F. Employee stated the fruit had been out for 2 hours. COS by moving fruit to walk in cooler. ]</i>
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|---|----|----|----|----|----|----|
| 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
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|--|----|----|----|---|----|----|
| 23. Consumer advisory provided for raw or undercooked foods. | .. | .. | .. | p | .. | .. |
|--|----|----|----|---|----|----|

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  | .. | .. | .. | .. | .. |

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
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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 | .. | .. | p | .. |
|--|----|---|----|----|---|----|

***This item has Notes. See Footnote 6 at end of questionnaire.***

<i>Fail Notes</i>	3-501.15(A) <i>Pf - TCS Cooling (Methods) - Cooling shall be accomplished in accordance with the required time and temperature criteria by using one or more of the following methods based on the type of FOOD being cooled: placing the FOOD in shallow pans; separating the FOOD into smaller or thinner portions; using rapid cooling EQUIPMENT; stirring the FOOD in a container placed in an ice water bath; using containers that facilitate heat transfer; adding ice as an ingredient; or, other effective methods. [In the one door Maximum cooler, scrambled eggs at temperatures ranging from 84-86 F, scrambled eggs with cheese at temperatures ranging from 85-121 F and white gravy at temperatures ranging from 76-114 F. These items were offered for breakfast and pulled from hot holding at 9:00 am. These temperatures were taken at 11:05 am. Items were stored in deep metal pans and tightly covered with plastic wrap. Methods used could not achieve effective cooling. COS by educating on cooling requirements and methods. Also employee chose to discard food. ]</i>
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|---|----|----|----|----|----|----|
| 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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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Food Identification		Y	N	O	A	C	R
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35. Food properly labeled; original container. p . . . . .

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 . . . . .

<i>Fail Notes</i>	4-903.11(A) <i>Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored: In a clean, dry location; Where they are not exposed to splash, dust, or other contamination; and, At least 15 cm (6 inches) above the floor. [On a shelf below the counter next to the prep sink, metal steamer pans being stored on a shelf with accumulation of dirt and food debris.]</i>
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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
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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 . . . . .

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

47. Non-food contact surfaces clean. p . . . . .

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 . . . . .

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
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55. Other violations p . . . . .

EDUCATIONAL MATERIALS
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The following educational materials were provided p

*Material Distributed | Education Title #06 Cooling*

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## EDUCATIONAL MATERIALS

<i>Material Distributed</i>	<i>Education Title #07</i>	<i>Corrective Actions</i>
	<i>Education Title #22</i>	<i>Focus On Food Safety Manual (on the Website)</i>
	<i>Education Title #49</i>	<i>Two-Stage Cooling</i>

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Three compartment sink was set up for warewashing but none was taking place. Quat sanitizer solution was tested at 250 ppm. Within manufacturer limits.

High temp dish machine was in use during my visit. The machine was temped at 171 F.

## **Footnote 2**

### **Notes:**

Raw chicken baked in oven to 208 F

## **Footnote 3**

### **Notes:**

In the one door Maximum cooler, scrambled eggs at temperature ranging from 84-86 F, white gravy at temperatures ranging from 85-121 F and scrambled eggs with cheese at temperatures ranging from 76-121 F. Employee stated that these items were served for breakfast and pulled from hot holding at 9:00 am. Temperatures were taken at 11:05 am. Employee chose to discard all items.

## **Footnote 4**

### **Notes:**

Lunch line, mashed potatoes 140 F, hamburger pattie 183 F

C Vap cabinet warmer 187 F

Patient tray line, mashed potatoes 136 F, hamburger pattie 161 F

## **Footnote 5**

### **Notes:**

salad bar, cut tomatoes 35 F

1 door Maximum, deli roast beef 37 F

2 door True, diced chicken 33 F

walk in cooler, deli turkey 37 F

Staging cooler, scrambled eggs 39 F

Continental milk cooler, milk 38 F

## **Footnote 6**

### **Notes:**

Freezer items are frozen solid.

## **Footnote 7**

### **Notes:**

Quat test strips provided.

## FIELD WARNING LETTER

**Insp Date:** 5/8/2014      **Business ID:** 108944FE

**Business:** ATCHISON HOSPITAL

800 RAVIEN HILL DR  
ATCHISON, KS 66002

**Inspection:** 48001241

**Store ID:**

**Phone:** 9133605570

**Inspector:** KDA48

**Reason:** 02 Follow-up

**Reference:**

Time In / Time Out

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Total:			3:15	0:40	3:55	0	

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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.