

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: 5/15/2014 **Business ID:** 58403FE
Business: CASH SAVER

Inspection: 48001253
Store ID:
Phone: 9133672151
Inspector: KDA48
Reason: 02 Follow-up
Results: Administrative Review

2016 W 59 HWY PO BOX 690
 ATCHISON, KS 66002

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
05/15/14	01:35 PM	04:15 PM	2:40	1:05	3:45	0	
Total:			2:40	1:05	3:45	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Sent Notification To _____ Lic. Insp. No
 Priority(P) Violations 4 Priority foundation(Pf) Violations 2
 Certified Manager on Staff Address Verified 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, 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.
Employee Health	Y	N	O	A	C	R
2. Management awareness; policy present.
3. Proper use of reporting, restriction and exclusion.
Good Hygienic Practices	Y	N	O	A	C	R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

	Y	N	O	A	C	R
Good Hygienic Practices						
4. Proper eating, tasting, drinking, or tobacco use
5. No discharge from eyes, nose and mouth.
Preventing Contamination by Hands						
6. Hands clean and properly washed.
7. No bare hand contact with RTE foods or approved alternate method properly followed.
8. Adequate handwashing facilities supplied and accessible.
Approved Source						
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.
Protection from Contamination						
13. Food separated and protected.	..	p	p	p
<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 the retail processed meats case, raw Farmland thick cut pork bacon being stored over cooked ready to eat Oscar Mayer turkey bacon. Corrected on site (COS) by moving the raw below the ready to eat.]</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 retail processed meats case, "ready to cook" Butterball turkey bacon being stored over Jimmy Dean raw pork sausage. COS by rearranging case to meet requirements.]</i>					
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.
Potentially Hazardous Food Time/Temperature						
16. Proper cooking time and temperatures.
17. Proper reheating procedures for hot holding.
18. Proper cooling time and temperatures.
19. Proper hot holding temperatures.	p
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
20. Proper cold holding temperatures.	..	p	p	p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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Fail Notes	3-501.16(A)(2)	<p><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.</i></p> <p><i>[In the deli walk in cooler, commercially prepared ham salad 45 F, commercially prepared chicken salad 46 F, pork ribs 44 F, cheddar cheese 45 F, deli turkey 45 F. The ambient temperature of the unit was 45.5 F. Employees thought the unit had just come out of defrost. COS, A mechanic was on scene and adjusted the unit. No product discarded.]</i></p>
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21. Proper date marking and disposition. .. p p ..

Fail Notes	3-501.18(A)(1)	<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.</i></p> <p><i>[In the deli walk in cooler, one container of cooked pork ribs with preparation date of 5/3. Held more than 7 days. COS, discarded the ribs.]</i></p>
	3-501.18(A)(3)	<p><i>P - RTE PHF/TCS, Disposition (discard if dated for 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 marked to indicate a date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5°C (41°F) or less that is more than 7 days from the date of preparation or opening, with the day of preparation counted as Day 1.</i></p> <p><i>[In the walk in cooler, one piece of deli style roast beef with discard date of 5/22. Employee stated the meat was opened yesterday. Should have been dated with 5/20. COS by correcting date marking.]</i></p>

22. Time as a public health control: procedures and record.

Consumer Advisory	Y	N	O	A	C	R
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23. Consumer advisory provided for raw or undercooked foods.

Highly Susceptible Populations	Y	N	O	A	C	R
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24. Pasteurized foods used; prohibited foods not offered.

Chemical	Y	N	O	A	C	R
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25. Food additives: approved and properly used.

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.

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.

29. Water and ice from approved source.

30. Variance obtained for specialized processing methods. .. p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Safe Food and Water	Y	N	O	A	C	R
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Fail Notes	8-103.11(A)	<p><i>Variance request (w/ relevant code references) Before a VARIANCE from a requirement of this Code is APPROVED, the information that shall be provided by the PERSON requesting the VARIANCE includes a statement of the proposed VARIANCE of the Code requirement citing relevant Code section numbers.</i></p> <p><i>[Location is putting all of the ingredient and allergen information of their packaged on site deli items into one binder for customers to look at. Location has requested at variance for this process. The variance was received on April 22nd by the Topeka office. The variance has not yet been processed.]</i></p>
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Food Temperature Control	Y	N	O	A	C	R
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31. Proper cooling methods used; adequate equipment for temperature control. .. p

Fail Notes	4-301.11	<p><i>Pf - Temperature Capacity - EQUIPMENT for cooling and heating FOOD, and holding cold and hot FOOD, shall be sufficient in number and capacity to provide FOOD temperatures as specified under Chapter 3.</i></p> <p><i>[The deli walk in cooler had an ambient of 45.5 F. Employee were not sure if the unit had just come out of defrost or not. A mechanic was on site during my visit, the unit was maintained and adjusted. All food was moved to another walk in cooler. Mechanic did not finish working on the unit during my visit.]</i></p>
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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
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35. Food properly labeled; original container. .. p 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>[In the retail deli case, packaged on site: blueberry white chocolate cheesecake, lemon cake, pretzel bun with cheese, macaroni salad, chocolate cake and pork ribs did not have a list of ingredients on its labeling. COS, employee copied the ingredient/allergen stickers for these products and put them in the binder with the other packaged on site items.]</i></p>
	3-602.11(B)(5)	<p><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>[In the retail deli case, packaged on site: blueberry white chocolate cheesecake, lemon cake, pretzel bun with cheese, macaroni salad, chocolate cake and pork ribs did not have a list of the name of the food source for each major allergen on its labeling. COS, employee copied the ingredient/allergen stickers for these products and put them in the binder with the other packaged on site items. The pork ribs and pretzel bun with cheese were removed from retail sale.]</i></p>

Prevention of Food Contamination	Y	N	O	A	C	R
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36. Insects, rodents and animals not present.

37. Contamination prevented during food preparation, storage and display. p

38. Personal cleanliness.

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination	Y N O A C R
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| 39. Wiping cloths: properly used and stored. | |
| 40. Washing fruits and vegetables. | |

Proper Use of Utensils	Y N O A C R
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|---|----------------|
| 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
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|---|----------------|
| 45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items | |
| 45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items | |
| 46. Warewashing facilities: installed, maintained, and used; test strips. | |
| 47. Non-food contact surfaces clean. | .. p |

<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. [In the deli walk in cooler, the fan covers of the condenser had an accumulation of dirt and debris. COS, cleaned during my visit.]</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. | |
| 49. Plumbing installed; proper backflow devices. | |
| 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
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- | | |
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| 55. Other violations | |
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EDUCATIONAL MATERIALS

The following educational materials were provided ..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Ice machine was being cleaned during my visit.

Footnote 2

Notes:

In the hot holding display case, fried chicken 148 F, macaroni and cheese 143 F

Footnote 3

Notes:

A binder was made with all (but those mentioned in the violation) of the packaged on site items ingredient and allergen information.

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 5/15/2014 **Business ID:** 58403FE
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NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations 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 food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled _____

Inspection Report Number 48001253

Inspection Report Date 05/15/14

Establishment Name CASH SAVER

Physical Address 2016 W 59 HWY PO BOX 690 City ATCHISON

Zip 66002

Additional Notes and Instructions

Further action to be determined by the Topeka Office.

VOLUNTARY DESTRUCTION REPORT

Insp Date: 5/15/2014 **Business ID:** 58403FE
Business: CASH SAVER

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Total:			2:40	1:05	3:45	0	

ACTIONS

Number of products Voluntarily Destroyed 1

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 Pork Ribs Qty 4 Units racks Value \$

Description Held past 7 day limit.

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A