

**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:** 6/12/2014      **Business ID:** 115746FE  
**Business:** JUNCTION (THE)  
  
 11373 US HWY 59  
 ATCHISON, KS 66002

**Inspection:** 48001290  
**Store ID:**  
**Phone:** 9133672637  
**Inspector:** KDA48  
**Reason:** 01 Routine  
**Results:** Follow-up

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/12/14	03:50 PM	06:10 PM	2:20	0:00	2:20	0	
<b>Total:</b>			2:20	0:00	2:20	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Print \_\_\_\_\_ Lic. Insp. No \_\_\_\_\_  
 Priority(P) Violations 7 \_\_\_\_\_ Priority foundation(Pf) Violations 3 \_\_\_\_\_  
 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	..	..	p	..
<i>Fail Notes</i>	3-301.11(B)	<i>P - FOOD EMPLOYEES may not contact exposed, READY-TO-EAT FOOD with their bare hands and shall use suitable UTENSILS such as deli tissue, spatulas, tongs, single-use gloves, or dispensing EQUIPMENT. [Owner was instructed to move food from a non-approved container. During this process owner touched ready to eat, fully cooked eggs patties with bare hands. Corrected on site (COS) by discarding the eggs.]</i>					
8. Adequate handwashing facilities supplied and accessible.		..	p	..	..	..	..
<i>Fail Notes</i>	6-301.14	<i>A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES. [The kitchen handsink, men's restroom and women's restroom do not have signs notifying food employees to wash their hands. ]</i>					
<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	..	..	..	..
<i>Fail Notes</i>	3-101.11	<i>P - FOOD shall be safe, UNADULTERATED, and honestly presented. [In the lower portion of the pizza make table, one container of cut tomatoes, 1/2 bag of commercially prepared sausage pizza topping and 1/2 of a head of iceberg lettuce with no date marking. Owner could not determine when these items were prepared. COS, items were discarded. ]</i>					
12. Required records available: shellstock tags, parasite destruction.		..	..	..	p	..	..
<b>Protection from Contamination</b>							
13. Food separated and protected.		p	..	..	..	..	..
14. Food-contact surfaces: cleaned and sanitized.		p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>							
15. Proper disposition of returned, previously served, reconditioned and unsafe food.		p	..	..	..	..	..
<b>Potentially Hazardous Food Time/Temperature</b>							
16. Proper cooking time and temperatures.		..	..	p	..	..	..
17. Proper reheating procedures for hot holding.		..	..	p	..	..	..
18. Proper cooling time and temperatures.		..	..	p	..	..	..
19. Proper hot holding temperatures.		..	p	..	..	p	..
<i>Fail Notes</i>	3-501.16(A)(1)	<i>P - PHF/TCS Hot Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 57°C (135°F) or above. [In the rotation pizza oven, three-meat pizza at temperatures ranging from 118-122 F. Owner stated the pizza had been there less than 4 hours. Corrected on site (COS), pizza was reheated to 165 F]</i>					

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
---	---	---	---	---	---	---

20. Proper cold holding temperatures. p    "    "    "    "    "

***This item has Notes. See Footnote 2 at end of questionnaire.***

21. Proper date marking and disposition. "    p    "    "    p    "

<i>Fail Notes</i>	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 Masterbuilt open air cooler, 2 pieces of commercially prepared, individual slices of Coconut Meringue pie with preparation date of 6/3. In the walk in cooler another 4 pieces of the same pie with date marking of 6/3. Employees were instructed to discard. The pie was pulled from retail sale and put into the walk in cooler.</i></p> <p><i>Also, in the walk in cooler, one piece of commercially prepared deli ham with preparation date of 6/2. COS, ham was discarded. ]</i></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    "    "

Highly Susceptible Populations	Y	N	O	A	C	R
--------------------------------	---	---	---	---	---	---

24. Pasteurized foods used; prohibited foods not offered. "    "    "    p    "    "

Chemical	Y	N	O	A	C	R
----------	---	---	---	---	---	---

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
--------------------------------------	---	---	---	---	---	---

27. Compliance with variance, specialized process and HACCP plan. "    "    "    p    "    "

GOOD RETAIL PRACTICES
-----------------------

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    "    "    "    "    "

***This item has Notes. See Footnote 3 at end of questionnaire.***

32. Plant food properly cooked for hot holding. "    "    p    "    "    "

33. Approved thawing methods used. p    "    "    "    "    "

34. Thermometers provided and accurate. "    p    "    "    "    "

<i>Fail Notes</i>	4-302.12(A)	<p><i>Pf - Food Temperature Measuring Devices (Provided &amp; Accessible) FOOD TEMPERATURE MEASURING DEVICES shall be provided and readily accessible for use in ensuring attainment and maintenance of required FOOD temperatures.</i></p> <p><i>[Owner could not supply a food thermometer. ]</i></p>
-------------------	-------------	---

Food Identification	Y	N	O	A	C	R
---------------------	---	---	---	---	---	---

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

<b>Food Identification</b>	Y	N	O	A	C	R
----------------------------	---	---	---	---	---	---

35. Food properly labeled; original container.

.. p .. .. ..

**This item has Notes. See Footnote 4 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.<br/>[Packaged on site and out for consumer self service:sandwiches, sub sandwiches and yogurt parfaits do not have a list of ingredients on its labeling. ]</i></p> |
|            | 3-602.11(B)(3) | <p><i>Label information (packaged in establishment - Net Contents) Label information shall include an accurate declaration of the quantity of contents.<br/>[Packaged on site and out for consumer self service:sandwiches, sub sandwiches, yogurt parfaits, cheesecake and pie slices do not have declaration of net contents on its packaging. ]</i></p>  |
|            | 3-602.11(B)(4) | <p><i>Label information (packaged in establishment - Business Information) Label information shall include the name and place of business of the manufacturer, packer, or distributor.<br/>[Packaged on site and out for consumer self service:sandwiches, sub sandwiches yogurt parfaits, cheesecake and pie slices and bagged ice do not have any business information on its packaging. ]</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.<br/>[Packaged on site and out for consumer self service:sandwiches, sub sandwiches and yogurt parfaits do not include the name of the food source for each major allergen. ]</i></p>                |

<b>Prevention of Food Contamination</b>	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.

p .. .. ..

p .. .. ..

p .. .. ..

.. .. p .. ..

.. .. p .. ..

<b>Proper Use of Utensils</b>	Y	N	O	A	C	R
-------------------------------	---	---	---	---	---	---

41. In-use utensils: properly stored.
42. Utensils, equipment and linens: properly stored, dried and handled.

p .. .. ..

.. p .. .. ..

Fail Notes	4-903.11(A)	<p><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. [In the beer walk in cooler, several boxes of single use cups being stored on the floor. ]</i></p>
------------	-------------	--

43. Single-use and single-service articles: properly used.
44. Gloves used properly.

p .. .. ..

p .. .. ..

<b>Utensils, Equipment and Vending</b>	Y	N	O	A	C	R
--	---	---	---	---	---	---

45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items

.. p .. .. p ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending	Y	N	O	A	C	R
---------------------------------	---	---	---	---	---	---

<i>Fail Notes</i>	4-101.11(A)	<i>P - FCS materials (Safe) Materials that are used in the construction of UTENSILS and FOOD-CONTACT SURFACES OF EQUIPMENT shall be safe.</i> <i>[In the kitchen, in the 1 door True (Snapple) brand cooler. One large Sterilite container storing commercially prepared sausage patties, scrambled egg patties and breakfast biscuits. Also a small Sterilite container storing commercially prepared egg patties. Containers not approved for food storage. COS, containers lined with a food grade liner. ]</i>
	4-102.11(A)(1)	<i>P - Materials that are used to make SINGLE-SERVICE and SINGLE-USE ARTICLES may not allow the migration of deleterious substances.</i> <i>[4-102.11(B) P</i>  <i>In the lower portion of the pizza make table, 1/2 head of iceberg lettuce being stored in a "thank you" bag. Bag not approved for food storage. COS, lettuce discarded for another violation. ]</i>

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 . . . . .

<i>Fail Notes</i>	4-302.14	<i>Pf - A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided.</i> <i>[Owners could not supply any test strips.]</i>
-------------------	----------	---

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.</i> <i>[There was an accumulation of brown dust on the fan covers of both of the walk in coolers. ]</i>
-------------------	-------------	--

Physical Facilities	Y	N	O	A	C	R
---------------------	---	---	---	---	---	---

48. Hot and cold water available; adequate pressure. p . . . . .

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

<i>Fail Notes</i>	5-203.15	<i>P - If not provided with an air gap as specified under § 5-202.13, a dual check valve with an intermediate vent preceded by a screen of not less than 100 mesh to 25.4 mm (100 mesh to 1 inch) shall be installed upstream from a carbonating device and downstream from any copper in the water supply line.</i> <i>[The carbonator for the Coca-Cola machine has an in-line vent. This vent is down stream from the carbonating device. ]</i>
-------------------	----------	---

50. Sewage and waste water properly disposed. p . . . . .

51. Toilet facilities: properly constructed, supplied and cleaned. . . p . . . . .

<i>Fail Notes</i>	5-501.17	<i>A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.</i> <i>[The women's restroom trash receptacle did not have a lid. ]</i>
-------------------	----------	---

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
----------------------	---	---	---	---	---	---

55. Other violations p . . . . .

EDUCATIONAL MATERIALS
-----------------------

The following educational materials were provided p

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## EDUCATIONAL MATERIALS

<i>Material Distributed</i>	<i>Education Title #04</i>	<i>No Bare-Hand Contact</i>
	<i>Education Title #08</i>	<i>Date Marking</i>
	<i>Education Title #10</i>	<i>Did You Wash 'Em Sign / Sticker</i>
	<i>Education Title #29</i>	<i>Labeling</i>
	<i>Education Title #47</i>	<i>Three-Compartment Sinks</i>

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

The Owners present do not do any dishes and weren't sure what employees use to sanitizer. There was bleach on site. I instructed owner to use bleach in the three compartment sink.

## **Footnote 2**

### **Notes:**

1 door True (Snapple) pepperoni pizza 41 F  
pizza make table, mozzarella cheese 38 F  
Masterbuilt open air, commercially prepared cheeseburger 41 F  
walk in cooler, deli turkey 41 F

## **Footnote 3**

### **Notes:**

Freezer items were frozen solid.

## **Footnote 4**

### **Notes:**

The owners of this facility were present during this visit. They do not do any work in the kitchen and were not familiar with any of the foodservice aspects of the facility.

## NOTICE OF NON COMPLIANCE WITH KANSAS LAW

**Insp Date:** 6/12/2014      **Business ID:** 115746FE  
**Business:** JUNCTION (THE)

11373 US HWY 59  
 ATCHISON, KS 66002

**Inspection:** 48001290  
**Store ID:**  
**Phone:** 9133672637  
**Inspector:** KDA48  
**Reason:** 01 Routine

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
06/12/14	03:50 PM	06:10 PM	2:20	0:00	2:20	0	
Total:			2:20	0:00	2:20	0	

**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 06/22/14

Inspection Report Number 48001290      Inspection Report Date 06/12/14

Establishment Name JUNCTION (THE)

Physical Address 11373 US HWY 59      City ATCHISON  
 \_\_\_\_\_ Zip 66002

Additional Notes  
and Instructions

## VOLUNTARY DESTRUCTION REPORT

**Insp Date:** 6/12/2014      **Business ID:** 115746FE  
**Business:** JUNCTION (THE)

11373 US HWY 59  
 ATCHISON, KS 66002

**Inspection:** 48001290  
**Store ID:**  
**Phone:** 9133672637  
**Inspector:** KDA48  
**Reason:** 01 Routine

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/12/14	03:50 PM	06:10 PM	2:20	0:00	2:20	0	
Total:			2:20	0:00	2:20	0	

**ACTIONS**

Number of products Voluntarily Destroyed   4  

**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   Deli Ham   Qty   3   Units   lbs   Value \$           

Description   Item held past 7 day limit.  

Reason Product Destroyed   Adulterated   Method Product Destroyed   Trash Can  

Disposal Location   Firm   Embargo Hold Tag #   N/A  

2. Product   Sliced Tomatoes   Qty   0.5   Units   cup   Value \$           

Description   No date marking determined.  

Reason Product Destroyed   Adulterated   Method Product Destroyed   Trash Can  

Disposal Location   Firm   Embargo Hold Tag #   N/A  

3. Product   Sausage pizza topping   Qty   0.3   Units   bag   Value \$           

Description   No date marking determined.  

Reason Product Destroyed   Adulterated   Method Product Destroyed   Trash Can  

Disposal Location   Firm   Embargo Hold Tag #   N/A

# VOLUNTARY DESTRUCTION REPORT

## VOLUNTARY DESTRUCTION REPORT

4. Product Iceburg lettuce Qty 0.5 Units head Value \$ \_\_\_\_\_

Description NO date marking determined.

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A