

**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:** 7/24/2014      **Business ID:** 4842051  
**Business:** FAMILY LITERACY CENTER  
 601 S. 9th  
  
 Atchison, KS 66002

**Inspection:** 48001353  
**Store ID:**  
**Phone:** 913-426-4772  
**Inspector:** KDA48  
**Reason:** 01 Routine  
**Results:** No Follow-up

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/24/14	11:35 AM	01:00 PM	1:25	0:05	1:30	0	
<b>Total:</b>			1:25	0:05	1:30	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. \_\_\_\_\_  
 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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Good Hygienic Practices	Y	N	O	A	C	R		
4. Proper eating, tasting, drinking, or tobacco use	p	..	..	..	..	..		
5. No discharge from eyes, nose and mouth.	p	..	..	..	..	..		
Preventing Contamination by Hands	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.	p	..	..	..	..	..		
8. Adequate handwashing facilities supplied and accessible.	..	p	..	..	..	..		
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%; vertical-align: top;"><i>Fail Notes</i></td> <td style="border-left: 1px solid black; padding-left: 5px;"> <b>6-301.14</b> <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. [Location does not have any handwashing signage at any of the handwashing sinks.]</i> </td> </tr> </table>	<i>Fail Notes</i>	<b>6-301.14</b> <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. [Location does not have any handwashing signage at any of the handwashing sinks.]</i>						
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Approved Source	Y	N	O	A	C	R		
9. Food obtained from approved source.	p	..	..	..	..	..		
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>								
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	..	..		
Protection from Contamination	Y	N	O	A	C	R		
13. Food separated and protected.	p	..	..	..	..	..		
14. Food-contact surfaces: cleaned and sanitized.	p	..	..	..	..	..		
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>								
15. Proper disposition of returned, previously served, reconditioned and unsafe food.	p	..	..	..	..	..		
Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R		
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	..	..		
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	..	..		
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		

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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 .. .. . .. ..

***This item has Notes. See Footnote 4 at end of questionnaire.***

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

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

34. Thermometers provided and accurate.      .. .. . .. ..

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 .. .. . .. ..

***This item has Notes. See Footnote 5 at end of questionnaire.***

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 .. .. . .. ..

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 6 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 .. ..

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

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Physical Facilities	Y	N	O	A	C	R
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<i>Fail Notes</i>	5-203.13(A)	<p><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.</i></p> <p><i>[Location does not have a mop sink or curbed mopping facility. I've instructed employees to dump mop water down a toilet.]</i></p>
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50. Sewage and waste water properly disposed.	p	..	..	..	..	..
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51. Toilet facilities: properly constructed, supplied and cleaned.	..	p	..	..	..	..
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<i>Fail Notes</i>	5-501.17	<p><i>A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.</i></p> <p><i>[The adults restroom does not have a covered trash can.]</i></p>
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52. Garbage and refuse properly disposed; facilities maintained.	p	..	..	..	..	..
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53. Physical facilities installed, maintained and clean.	p	..	..	..	..	..
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54. Adequate ventilation and lighting; designated areas used.	p	..	..	..	..	..
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Administrative/Other	Y	N	O	A	C	R
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55. Other violations	p	..	..	..	..	..
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EDUCATIONAL MATERIALS
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The following educational materials were provided

<i>Material Distributed</i>	<i>Education Title #09</i>	<i>Did You Wash 'Em Flier</i>
	<i>Education Title #10</i>	<i>Did You Wash 'Em Sign / Sticker</i>

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## **Footnote 1**

### **Notes:**

All of the food comes from the Atchison Middle School. Food is fully prepared and comes on trays with lids. An employee goes to the middle school at 11:10 am to pick up the food, returns 10 minutes later and is served at 11:30 am. All equipment is returned to the middle school to be washed, rinsed and sanitized.

## **Footnote 2**

### **Notes:**

Location has a three compartment sink but none of the SNS equipment is washed there.

## **Footnote 3**

### **Notes:**

Location has a cooler that they store milk in when it's brought over for lunch. Lunch was already served when I arrived.

## **Footnote 4**

### **Notes:**

1 door Igloo cooler had an ambient temperature of 38.5 F

## **Footnote 5**

### **Notes:**

Wet wiping cloth was being stored in a chlorine sanitizer solution of 10 ppm. Education was given on how to make a chlorine sanitizer solution of 25-200 ppm.

## **Footnote 6**

### **Notes:**

Location has chlorine test strips for their school purposes; no SNS equipment is being washed here.

## **Footnote 7**

### **Notes:**

Location has a floor drain in the storage room. If that drain is curbed they can use that drain to dump mop water. They also have the option to use a disposable mopping system.