

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: 7/31/2014 **Business ID:** 105774FE
Business: SNOW BALL

Inspection: 48001362
Store ID:
Phone: 9133677632
Inspector: KDA48
Reason: 01 Routine
Results: Follow-up

111 N 8TH ST
 ATCHISON, KS 66002

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/31/14	12:35 PM	04:20 PM	3:45	0:05	3:50	0	
Total:			3:45	0:05	3:50	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Lic. Insp. No

Priority(P) Violations 7 Priority foundation(Pf) Violations 2

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

Certified Manager Present p

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.	p
Employee Health	Y	N	O	A	C	R
2. Management awareness; policy present.	p
3. Proper use of reporting, restriction and exclusion.	p
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		p
5. No discharge from eyes, nose and mouth.		p
Preventing Contamination by Hands							
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. [Kitchen employee making a customer beverage, picked up a lime, cut it in half, squeezed the juice into the drink then dropped the two pieces into the drink and added other ingredients. Employee was not wearing gloves for this process. COS drink discarded, education given.]</i>						
8. Adequate handwashing facilities supplied and accessible.		p
Approved Source							
9. Food obtained from approved source.		p
10. Food received at proper temperature.		p
11. Food in good condition, safe and unadulterated.		..	p	p	..
<i>Fail Notes</i>	3-101.11 <i>P - FOOD shall be safe, UNADULTERATED, and honestly presented. [In the one door Kenmore cooler, one opened jug of Best Choice Soy milk with no date marking. Employees were unable to determined when the product was opened. COS, discarded.]</i>						
12. Required records available: shellstock tags, parasite destruction.		p
Protection from Contamination							
13. Food separated and protected.		p
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.		p
Potentially Hazardous Food Time/Temperature							
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	p	..
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>							
<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. [In the one door Kenmore, blueberry cream cheese spread at temperatures ranging from 44-46 F, strawberry cream cheese spread at 50 F, Lactose Free milk at 46 F, Silk Original soy milk at 46 F, Best Choice Soy milk at 49 F. The small freezer section of the unit was totally frozen over. The ambient temperature was 41.9 F. Employees stated they had recently used the Silk Original soy milk. The other items had not been taken out of the unit. COS, cream cheeses discarded, Best Choice milk discarded for date marking violation, other items moved to another cold holding unit.]</i>						

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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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 one door Kenmore, one container of blueberry cream cheese spread with date marking of 11/6. One container of strawberry cream cheese spread with date marking of 5/24 F. One bottle of Almond milk with date marking of 6/17. COS, items discarded.]</i></p>
	3-501.18(A)(2)	<p><i>P - RTE PHF/TCS, Disposition (discard if in a container w/out a date) 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 not clearly marked to indicate the 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 for a maximum of 7 days, with the day of preparation counted as Day 1.</i></p> <p><i>[In the lower portion of the make table, one opened bag of polish dogs and one bag of pepper jack dogs with no date marking. Employee stated they were both opened 7/25. COS, items date marked.]</i></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 " " p "

<i>Fail Notes</i>	7-102.11	<p><i>Pf - Common Name (Working Containers) Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material.</i></p> <p><i>[On the shelf in front of the three compartment sink, one spray bottle of clear liquid with no label. Employee stated the liquid was bleach water. COS bottle labeled.]</i></p>
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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

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 3 at end of questionnaire.

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Food Temperature Control	Y N O A C R
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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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|--|-----------------|
| 35. Food properly labeled; original container. | .. p p .. |
|--|-----------------|

- | | | |
|-------------------|----------------|---|
| <i>Fail Notes</i> | 3-602.11(B)(1) | <p><i>Label information (packaged in establishment - Common Name) Label information shall include the common name of the FOOD, or absent a common name, an adequately descriptive identity statement.</i></p> <p><i>[Packaged on site and out for consumer self service block candy did not have a common name on its packaging.]</i></p> |
| | 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>[Packaged on site and out for consumer self service chocolate covered sunflower seeds, block candy, Jordan Almonds and cinnamon bears did not have a list of ingredients on its packaging.]</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.</i></p> <p><i>[Packaged on site and out for consumer self service chocolate covered sunflower seeds, block candy, Jordan Almonds and cinnamon bears did not have a 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.</i></p> <p><i>[Packaged on site and out for consumer self service chocolate covered sunflower seeds, block candy, Jordan Almonds and cinnamon bears did 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.</i></p> <p><i>[Packaged on site and out for consumer self service chocolate covered sunflower seeds, block candy, Jordan Almonds and cinnamon bears did not have a list of the food source of each major allergen. COS, candies 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. | p |
| 37. Contamination prevented during food preparation, storage and display. | p |
| 38. Personal cleanliness. | p |
| 39. Wiping cloths: properly used and stored. | .. p |

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|-------------------|----------------|--|
| <i>Fail Notes</i> | 3-304.14(B)(1) | <p><i>Wiping cloths (Storage) Cloths in-use for wiping counters and other EQUIPMENT surfaces shall be held between uses in a chemical sanitizer solution at an appropriate concentration.</i></p> <p><i>[One wet wiping cloth being stored on top of the two door cooler.]</i></p> |
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|------------------------------------|------------------|
| 40. Washing fruits and vegetables. | p |
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Proper Use of Utensils	Y N O A C R
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| 41. In-use utensils: properly stored. | .. p |
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Proper Use of Utensils	Y	N	O	A	C	R
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<i>Fail Notes</i>	3-304.12(D)	<i>In-use utensil storage (Running water) During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS used with moist FOOD such as ice cream or mashed potatoes shall be stored in running water of sufficient velocity to flush particulates to the drain. [Two ice cream scoops stored in standing, 72 F water.]</i>
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|---|---|----|----|----|----|----|
| 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	p	..
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<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. [One blue Rubbermaid plastic tote used to store various ice cream cones. One stack of cones was not wrapped and was in directly contact with the container. Also, one Sterilite container storing tortillas. There was a liner on the bottom of the container but the edges of the tortillas were in direct contact with the container. COS, food moved or containers lined.]</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. [4-102.11(B)(1) P In the one door Superior (left) one "thank-you" bag storing cut lettuce. Also in the one door Kenmore, one "thank-you" bag storing uncut tomatoes. COS, foods moved to approved locations.]</i>

45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items	..	p
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<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. [The door of the white deep freeze, in the back room, is held together with duct tape. The inside of the door is cracked and exposing insulation. Also the door itself is detached from it's hinges.]</i>
	4-501.12	<i>Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and SANITIZED, or discarded if they are not capable of being resurfaced. [The long cutting board that sits on top of the make table has excessive deep scoring.]</i>

46. Warewashing facilities: installed, maintained, and used; test strips.	p
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This item has Notes. See Footnote 4 at end of questionnaire.

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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities

Y N O A C R

<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. [Location does not have a service sink or curbed cleaning facility. They would like to request a variance to dump mop water down a toilet.]</i>
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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. [The women's restroom does not have a covered trash can.]</i>
	6-202.14 <i>Except where a toilet room is located outside a FOOD ESTABLISHMENT and does not open directly into the FOOD ESTABLISHMENT, such as a toilet room that is provided by the management of a shopping mall, a toilet room located on the PREMISES shall be completely enclosed and provided with a tight-fitting and self-closing door. [The men's and women's restroom do not have self closing doors.]</i>

52. Garbage and refuse properly disposed; facilities maintained. p

53. Physical facilities installed, maintained and clean. .. p

<i>Fail Notes</i>	6-501.12(A) <i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [The back exterior door handle is soiled with brown debris.]</i>
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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

<i>Material Distributed</i>	<i>Education Title #08</i>	<i>Date Marking</i>
	<i>Education Title #29</i>	<i>Labeling</i>

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Warewashing was taking place in the three compartment sink. Quat sanitizer solution was tested at 200 ppm. Within manufacturer limits.

Footnote 2

Notes:

make table, roast beef 41 F
2 door True, milk 41 F
1 door Kenmore, cream cheese 41 F
1 door Superior (left) turkey 42 F
1 door Superior (right) shredded cheddar cheese 41 F

Footnote 3

Notes:

The small freezer section of the one door Kenmore was completely frozen over. It was determined that this was contributing to the warmer ambient temperature. Unit was turned off to defrost.

Freezer items were frozen solid.

Footnote 4

Notes:

Quat test strips provided.

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 7/31/2014
Business: SNOW BALL

Business ID: 105774FE

Inspection: 48001362

Store ID:

Phone: 9133677632

Inspector: KDA48

Reason: 01 Routine

111 N 8TH ST
 ATCHISON, KS 66002

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
07/31/14	12:35 PM	04:20 PM	3:45	0:05	3:50	0	
Total:			3:45	0:05	3:50	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 09/13/14

Inspection Report Number 48001362

Inspection Report Date 07/31/14

Establishment Name SNOW BALL

Physical Address 111 N 8TH ST City ATCHISON

Zip 66002

Additional Notes and Instructions

Location would like to request a variance for lack of a mop sink.

VOLUNTARY DESTRUCTION REPORT

Insp Date: 7/31/2014 **Business ID:** 105774FE
Business: SNOW BALL

111 N 8TH ST
 ATCHISON, KS 66002

Inspection: 48001362
Store ID:
Phone: 9133677632
Inspector: KDA48
Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/31/14	12:35 PM	04:20 PM	3:45	0:05	3:50	0	
Total:			3:45	0:05	3:50	0	

ACTIONS

Number of products Voluntarily Destroyed 3

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 Cream cheese Qty 2 Units packa Value \$ 2

Description Held past 7 days.

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Soy Milk Qty 1 Units packa Value \$ 3

Description Held past 7 day limit.

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

3. Product Almond Milk Qty 1 Units packa Value \$ 3

Description Unknown date marking.

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A