

**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:** 8/13/2014      **Business ID:** 83385FE  
**Business:** WALMART #1054  
  
 1920 S US 73  
 ATCHISON, KS 66002

**Inspection:** 48001381  
**Store ID:**  
**Phone:** 4792046234  
**Inspector:** KDA48  
**Reason:** 02 Follow-up  
**Results:** No Follow-up

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
08/13/14	03:15 PM	05:05 PM	1:50	0:05	1:55	0	
<b>Total:</b>			1:50	0:05	1:55	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification  Print \_\_\_\_\_ Lic. Insp. \_\_\_\_\_  
 Priority(P) Violations 1 Priority foundation(Pf) Violations 1  
 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](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.	..	..	..	..	..	..
<b>Employee Health</b>	Y	N	O	A	C	R
2. Management awareness; policy present.	..	..	..	..	..	..
3. Proper use of reporting, restriction and exclusion.	..	..	..	..	..	..
<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	..	..	..	..	..	..
5. No discharge from eyes, nose and mouth.	..	..	..	..	..	..
Preventing Contamination by Hands	Y	N	O	A	C	R
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	Y	N	O	A	C	R
9. Food obtained from approved source.	..	..	..	..	..	..
10. Food received at proper temperature.	..	..	..	..	..	..
11. Food in good condition, safe and unadulterated.	..	p	..	..	p	p
<div style="display: flex; border-left: 1px solid black; padding-left: 5px;"> <div style="width: 10%; font-weight: bold; margin-right: 5px;">Fail Notes</div> <div style="width: 10%; font-weight: bold; margin-right: 5px;">3-202.15</div> <div> <p><i>Pf - FOOD packages shall be in good condition and protect the integrity of the contents so that the FOOD is not exposed to ADULTERATION or potential contaminants.</i></p> <p><i>[On the retail sales floor, one can on Red Gold Diced Tomatoes and one can of Evaporated milk with dents in the sides of the cans deeper than a finger. There was also one can of Blueberry pie filling, one can of Cherry pie filling, one can of Red Gold Petite diced tomatoes, and one can of Old El Paso refried beans with dents on the seams of the cans. Corrected on site (COS) cans were pulled from retail sale. ]</i></p> </div> </div>						
12. Required records available: shellstock tags, parasite destruction.	..	..	..	..	..	..
Protection from Contamination	Y	N	O	A	C	R
13. Food separated and protected.	p	..	..	..	..	..
14. Food-contact surfaces: cleaned and sanitized.	..	..	..	..	..	..
15. Proper disposition of returned, previously served, reconditioned and unsafe food.	..	..	..	..	..	..
Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
20. Proper cold holding temperatures.	..	..	..	..	..	..
21. Proper date marking and disposition.	..	..	..	..	..	..
22. Time as a public health control: procedures and record.	..	..	..	..	..	..
Consumer Advisory	Y	N	O	A	C	R
23. Consumer advisory provided for raw or undercooked foods.	..	..	..	..	..	..
Highly Susceptible Populations	Y	N	O	A	C	R
24. Pasteurized foods used; prohibited foods not offered.	..	..	..	..	..	..
Chemical	Y	N	O	A	C	R
25. Food additives: approved and properly used.	..	..	..	..	..	..
26. Toxic substances properly identified, stored and used.	..	p	..	..	p	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Chemical		Y	N	O	A	C	R
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<i>Fail Notes</i>	7-301.11(B)	<p><i>P - Retail Chemical Storage (Not Above Food, etc.) POISONOUS OR TOXIC MATERIALS shall be stored and displayed for retail sale so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES.</i></p> <p><i>[On the retail floor, in the kitchen department, Sterno's being stored over aluminum pans. COS, Sternos moved to bottom shelf. ]</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.      .. .. .

<b>GOOD RETAIL PRACTICES</b>
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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.      .. .. .

Food Temperature Control		Y	N	O	A	C	R
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31. Proper cooling methods used; adequate equipment for temperature control.      .. .. .

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

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

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

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

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

<i>Fail Notes</i>	6-202.15(A)(3)	<p><i>Outer openings (Doors) Outer openings of a FOOD ESTABLISHMENT shall be protected against the entry of insects and rodents by solid, self-closing, tight-fitting doors.</i></p> <p><i>[The back exterior receiving door has a 1/4 inch gap underneath the door. Manager stated a work order is in for this door. ]</i></p>
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37. Contamination prevented during food preparation, storage and display.      .. .. .

38. Personal cleanliness.      .. .. .

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.      p .. .. .

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

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      .. .. .

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Utensils, Equipment and Vending	Y	N	O	A	C	R
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45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Core items .. p .. .. ..

<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 seal of the bakery walk in cooler broken and torn. Manager stated a work order is in for that seal.]</i>
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46. Warewashing facilities: installed, maintained, and used; test strips. .. .. .

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. .. .. .

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

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

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. p .. .. .

54. Adequate ventilation and lighting; designated areas used. .. .. .

Administrative/Other	Y	N	O	A	C	R
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55. Other violations .. .. .

EDUCATIONAL MATERIALS
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The following educational materials were provided ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

In the deli hot holding steam table, breaded chicken strip 153 F  
Lower level of deli hot holding steam table, whole chicken 164 F

## **Footnote 2**

### **Notes:**

Front restrooms  
Women's 98 F  
Men's 102 F

Back restrooms  
Women's, 98 F and 110 F  
Men's, 109 F and 106 F  
Family, 103 F

## FIELD WARNING LETTER

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**Business:** WALMART #1054

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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.