

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: 9/4/2014 **Business ID:** 58403FE
Business: CASH SAVER

Inspection: 48001402
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:
09/04/14	08:35 AM	10:40 AM	2:05	0:30	2:35	0	
Total:			2:05	0:30	2:35	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Lic. Insp. No

Priority(P) Violations 4 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, 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

Good Hygienic Practices	Y	N	O	A	C	R
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|---|----|----|----|----|----|----|
| 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
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|--|----|----|----|----|----|----|
| 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
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|--|----|----|----|----|----|----|
| 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	Y	N	O	A	C	R
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|-----------------------------------|----|---|----|----|---|---|
| 13. Food separated and protected. | .. | p | .. | .. | p | p |
|-----------------------------------|----|---|----|----|---|---|

<i>Fail Notes</i>	3-302.11(A)(2)	<p><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</i></p> <p><i>[In the retail raw processed meats case, Butterball brand "ready to cook" turkey bacon being stored over Tennessee Pride raw pork sausage. Corrected on site (COS) turkey bacon moved to an approved location.</i></p> <p><i>In the retail raw meats case, Honey Suckle brand raw ground turkey being stored over raw ground beef. COS, case rearranged to meet requirements.]</i></p>
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|---|----|----|----|----|----|----|
| 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
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|--|----|----|----|----|----|----|
| 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 | .. | .. | p | p |

This item has Notes. See Footnote 1 at end of questionnaire.

<i>Fail Notes</i>	3-501.16(A)(1)	<p><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.</i></p> <p><i>[In the deli area, a four compartment steam well with 2 hashbrowns at 113 F, 119 F. Employee stated the hashbrowns had been in the case since 6:00 am. Temperature taken at 8:45am. COS, hashbrowns were discarded.</i></p> <p><i>Also in the deli area, a white crock pot with white breakfast gravy at 114 F. Employee stated it was put in the crock pot at 6:00 am. Temperature taken at 8:50 am. Employee found that the crockpot had accidentally been turned off. COS, crockpot turned on, gravy reached 141 F]</i></p>
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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

Fail Notes	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 a retail meats case, the following fully cooked, repackaged on site items were date marked for 30 days instead of 7. These items are purchased in bulk, frozen and repackaged in store.</i></p> <p><i>Fast Fixins Chuckwagon Patties, 3 packages with sale by date of 10/3</i></p> <p><i>Tyson Chicken Patties, 7 packages with sale by date of 10/1</i></p> <p><i>Tyson Chicken Nuggets, 1 package with sale by date of 9/28 and 8 packages with sale by date of 10/1</i></p> <p><i>Fast Fixins Grilled Chicken Breast, 4 packages with sale by date of 10/3</i></p> <p><i>Fast Fixins Pork Patties, 2 packages with sale by date of 10/3</i></p> <p><i>Fast Fixins Beef Patties, 4 packages with sale by date of 10/3</i></p> <p><i>Chicken Corn Dogs, 4 packages with sale by date of 10/3</i></p> <p><i>Fast Fixins Boneless Ribz Pattie, 5 packages with sale by date of 10/3</i></p> <p><i>COS, all packages were pulled from the shelf and date marked correctly.]</i></p>
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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

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. 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
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
35. Food properly labeled; original container.		p
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>							
Prevention of Food Contamination		Y	N	O	A	C	R
36. Insects, rodents and animals not present.	
37. Contamination prevented during food preparation, storage and display.		..	p	p	..
<i>Fail Notes</i>	3-306.11	<i>P - Food protected - Except for nuts in the shell and whole, raw fruits and vegetables that are intended for hulling, peeling, or washing by the CONSUMER before consumption, FOOD on display shall be protected from contamination by the use of PACKAGING; counter, service line, or salad bar FOOD guards; display cases; or other effective means. [In the deli area, a four compartment steam well with scrambled eggs, sausage patties, hash browns and mini muffins were hot holding. The eggs and sausages had plastic lids covering the foods, the hash browns and mini muffins had no lids thus no protection. COS, items were covered with lids.]</i>					
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
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
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.	
Physical Facilities		Y	N	O	A	C	R
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.	

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Administrative/Other

Y N O A C R

55. Other violations

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EDUCATIONAL MATERIALS

The following educational materials were provided

<i>Material Distributed</i>	<i>Education Title #08</i>	<i>Date Marking</i>
	<i>Education Title #43</i>	<i>Storing Food in WIC</i>
	<i>Education Title #44</i>	<i>Cooking Temperatures</i>

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

4 compartment steam well, sausage patty 152 F, scrambled eggs 180 F

Footnote 2

Notes:

deli walk in cooler, deli ham 43 F, fried chicken 42 F, pork ribs 43 F

Footnote 3

Notes:

deli walk in cooler had an ambient of 42.1 F

Footnote 4

Notes:

In a retail meat case, one package of Fast Fixins Breaded Pork with no ingredient label, one package of Fat Fixins Boneless Ribz Patties with no ingredient label and four packages of Fast Fixins Beef Patties with no ingredient label. These particular packages were missed during labeling. Employees were able to supply the ingredients stickers.

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 9/4/2014
Business: CASH SAVER

Business ID: 58403FE

Inspection: 48001402

Store ID:

Phone: 9133672151

Inspector: KDA48

Reason: 02 Follow-up

2016 W 59 HWY PO BOX 690
 ATCHISON, KS 66002

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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 48001402

Inspection Report Date 09/04/14

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 Manhattan Office.