

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: 10/31/2014 **Business ID:** 119180FE
Business: GREAT WESTERN DINING/ATCHISON
 1501 West Riley St
 1501 W RILEY
 ATCHISON, KS 66002

Inspection: 48001478
Store ID:
Phone: 9133676204
Inspector: KDA48
Reason: 10 Licensing
Results: No Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
10/31/14	09:05 AM	12:05 PM	3:00	0:25	3:25	0	
Total:			3:00	0:25	3:25	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print _____ Lic. Insp. Yes _____
 Priority(P) Violations 1 _____ Priority foundation(Pf) Violations 1 _____ Left App. Yes _____ Lic. Approved Yes _____
 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.	p

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

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
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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 | p |
| 5. No discharge from eyes, nose and mouth. | p |

Preventing Contamination by Hands	Y N O A C R
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|----------------------------------------------------------------------------------------|-------------|
| 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 |

Approved Source	Y N O A C R
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|------------------------------------------------------------------------|-----------------|
| 9. Food obtained from approved source. | p |
| 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
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|---------------------------------------------------|-----------------|
| 13. Food separated and protected. | p |
| 14. Food-contact surfaces: cleaned and sanitized. | . . p . . . p . |

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

Fail Notes	4-702.11 P - Sanitizing Before Use, After Cleaning - UTENSILS and FOOD-CONTACT SURFACES of EQUIPMENT shall be SANITIZED before use after cleaning. [Employee was at the three compartment sink washing a metal spatula and plastic colander. Employee washed these items in soapy water, dunked the items in a quat sanitizer solution for 3-4 seconds then set them on a towel to dry. There was no rinse applied. Also the sanitizer being used was ACS Dual Q, EPA REG # 1839-152-86408. The manufacturer states that cleaned equipment must be submerged in a solution of 150 parts per million (ppm) for 60 seconds. The solution was tested and measured below 100ppm. COS, a new solution was made to 150 ppm and the items were placed back in the solution for the required 60 seconds.]
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| 15. Proper disposition of returned, previously served, reconditioned and unsafe food. | p |
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Potentially Hazardous Food Time/Temperature	Y N O A C R
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|--------------------------------------------------|-----------------|
| 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 |

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

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| 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
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| 23. Consumer advisory provided for raw or undercooked foods. | p . . . |
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Highly Susceptible Populations	Y N O A C R
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| 24. Pasteurized foods used; prohibited foods not offered. | p . . . |
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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

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 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. p

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

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

<i>Fail Notes</i>	<p>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.</i> <i>[One white cutting board with excessive scoring. COS, board was discarded.]</i></p>
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending

Y N O A C R

46. Warewashing facilities: installed, maintained, and used; test strips.

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

<i>Fail Notes</i>	4-603.16(A)	<p><i>Warewashing Rinse (Separate) Washed UTENSILS and EQUIPMENT shall be rinsed so that abrasives are removed and cleaning chemicals are removed or diluted through the use of water or a detergent-sanitizer solution by use of a distinct, separate water rinse after washing and before SANITIZING if using: A 3-compartment sink; Alternative manual WAREWASHING EQUIPMENT equivalent to a 3-compartment sink as specified in ¶ 4-301.12(C); or, A 3-step washing, rinsing, and SANITIZING procedure in a WAREWASHING system for CIP EQUIPMENT.</i></p> <p><i>[Employee washing a metal spatula and a plastic colander, washed the items in hot soapy water then immediately placed them in the quat sanitizer solution; no rinse was applied.]</i></p>
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47. Non-food contact surfaces clean.

p

Physical Facilities

Y N O A C R

48. Hot and cold water available; adequate pressure.

p

49. Plumbing installed; proper backflow devices.

.. p p ..

<i>Fail Notes</i>	5-202.12(A)	<p><i>Pf - A HANDWASHING SINK shall be equipped to provide water at a temperature of at least 38°C (100°F) through a mixing valve or combination faucet.</i></p> <p><i>[The water at the women's restroom handsink would only reach 92 F. The water at the men's restroom handsink would only reach 89 F. COS, sinks were adjusted and reached over 100 F]</i></p>
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50. Sewage and waste water properly disposed.

p

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

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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.

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<i>Fail Notes</i>	6-501.14(A)	<p><i>Intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination by dust, dirt, and other materials.</i></p> <p><i>[The filters in the hood above the oven were completely full of dirt and debris.]</i></p>
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Administrative/Other

Y N O A C R

55. Other violations

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This item has Notes. See Footnote 6 at end of questionnaire.

<i>Fail Notes</i>	K.S.A. 65-689(a)	<p><i>It shall be unlawful for any person to engage in the business of conducting a food establishment or food processing plant unless such person shall have in effect a valid license therefor issued by the secretary.</i></p> <p><i>[This location had a change of ownership in August of 2014. They have been operating without a license since that time.]</i></p>
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EDUCATIONAL MATERIALS

The following educational materials were provided p

Material Distributed | Education Title #36 Manual Cleaning Sanitizing

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Great Western Campus Dining took over this location at the beginning of the fall semester. This should have been a change of ownership at that time.

Location was in operation during this inspection. Pizza was ordered to serve to the students; in lieu of preparing lunch on site.

Footnote 2

Notes:

There is a small high-temperature dish machine in the kitchen. The person in charge stated she does not use this machine at all and has no plans to use it in the future.

Footnote 3

Notes:

2 door True, Swiss cheese slices 38 F

Footnote 4

Notes:

Freezer items were frozen solid.

Footnote 5

Notes:

Location uses quat sanitizer in the three compartment sink; quat test strips were provided.

Footnote 6

Notes:

Application and fees were received by the Manhattan Office on 10/31; while the inspector was still on scene.

FIELD WARNING LETTER

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1501 W RILEY
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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.