

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: 11/14/2014 **Business ID:** 75653FE
Business: ALPS

Inspection: 48001497
Store ID:
Phone: 9133671573
Inspector: KDA48
Reason: 01 Routine
Results: Follow-up

404 COMMERCIAL
 ATCHISON, KS 66002

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
11/14/14	09:15 AM	01:30 PM	4:15	0:25	4:40	0	
Total:			4:15	0:25	4:40	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Lic. Insp. No

Priority(P) Violations 6 Priority foundation(Pf) Violations 1

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					
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

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
Approved Source		Y	N	O	A	C	R
9. Food obtained from approved source.		p
10. Food received at proper temperature.		p
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>							
11. Food in good condition, safe and unadulterated.		..	p	p	..
Fail Notes	3-101.11 P - FOOD shall be safe, UNADULTERATED, and honestly presented. [In the produce walk in cooler, one flat (6 boxes) of sliced mushrooms with spots of white mold in them. Corrected on site (COS) mushrooms discarded.]						
12. Required records available: shellstock tags, parasite destruction.		p
Protection from Contamination		Y	N	O	A	C	R
13. Food separated and protected.		..	p	p	..
Fail Notes	3-302.11(A)(1)(b) P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from Cooked READY-TO-EAT FOOD. [In the retail, processed meats case raw pork bacon being stored over fully cooked Jennie O turkey bacon. Also raw pork sausage being stored over Oscar Mayor fully cooked turkey bacon. COS, turkey bacons moved above raw meats.]						
14. Food-contact surfaces: cleaned and sanitized.		..	p	p	..
Fail Notes	4-601.11(A) Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [In the meat room, the blades of the meat tenderizer had a few small pieces of left over food debris. Also inside the meat grinder, there was dried on food debris where the mixing arm attached to the hopper bin. Also, the inside of the lid of the hopper had dried on blood and food debris on it. Both pieces of equipment were not in use and hadn't been used today. COS, equipment cleaned.]						
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	p	..
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>							

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y N O A C R
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<i>Fail Notes</i>	<p>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.</i></p> <p><i>[In the retail produce case, one packaged of commercially prepared boiled eggs at 48 F. This one packaged was in the very front of the case. Manager stated she stocked this product yesterday. All packages behind this one met temperature requirements. COS, eggs discarded.]</i></p>
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21. Proper date marking and disposition.

<i>Fail Notes</i>	<p>3-501.18(A)(1) <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 open air, raw meats case found the following items that are fully cooked, commercially prepared and repackaged on site. Employee stated they give a 20 day shelf life on all items except the corn dogs and chicken wings which they give 15 days. The day they opened and packaged the product was not counted, so items were either marked for 21 or 16 days.</i></p>
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Chicken Breast Strips

- 1 - Discard date 11/6, open date 10/17*
- 2 - Sell by date of 11/19, open date 10/30*
- 2 - Sell by date of 11/21, open date of 11/1*
- 6 - Sell by date of 11/23, open date of 11/3*

Popcorn Chicken,

- 2- Sell by date of 11/26, open date of 11/6*

Buffalo Popcorn Chicken

- 4 - Sell by date of 11/16, open date of 10/27*
- 3 - Sell by date of 11/18, open date of 10/29*

Sausage

- 1 - Sell by date of 11/24, open date of 11/4*
- 1 - Sell by date of 11/26, open date of 11/6*

Corn Dogs

- 1 - Sell by date of 11/18, open date of 11/3*

Chicken Hot Wings

- 4 - Sell by date of 11/21, open date of 11/6*

COS, all items discarded.]

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Chemical	Y	N	O	A	C	R
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26. Toxic substances properly identified, stored and used. .. p p ..

Fail Notes 7-301.11(B) *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.
[On a retail, end cap, Tide laundry detergent was being stored above Best Choice plastic gallon sized food storage bags. Also Chlorox Disinfecting Wipes were being stored above Best Choice plastic quart sized bags. Also in another retail isle, baby shampoo was being stored above aspirin and baby oil above ibuprofen. COS, all toxic items moved to approved locations.]*

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.

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

Fail Notes 3-305.11(A)(1) *Food storage - Except as specified in ¶¶ (B) and (C) of 3-305.11, FOOD shall be protected from contamination by storing the FOOD: in a clean, dry location; where it is not exposed to splash, dust, or other contamination; and at least 15 cm (6 inches) above the floor.
[Out on the retail floor, apples, apple cider and Puffcorn being stored on the floor. Also in the produce walk in cooler, carrots, brussel sprouts, broccoli and oranges being stored on the floor. Also in the walk in freezer, boxes of food on the floor.]*

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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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

<i>Fail Notes</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. [Two large cutting boards in the meat room have excessive scoring.]</i>
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|---|---|----|----|----|----|----|
| 46. Warewashing facilities: installed, maintained, and used; test strips. | p | .. | .. | .. | .. | .. |
|---|---|----|----|----|----|----|

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

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|--------------------------------------|---|----|----|----|----|----|
| 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 5 at end of questionnaire.

<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 moping facility to dispose of dirty mop water.]</i>
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|--|----|----|----|----|----|----|
| 50. Sewage and waste water properly disposed. | p | .. | .. | .. | .. | .. |
| 51. Toilet facilities: properly constructed, supplied and cleaned. | p | .. | .. | .. | .. | .. |
| 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. | .. | p | .. | .. | .. | .. |

<i>Fail Notes</i>	6-202.11(A)	<i>Except as specified in ¶ 6-202.11(B), light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES. [Walk in freezer light is not shielded.]</i>
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Administrative/Other	Y N O A C R
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|----------------------|---|----|----|----|----|----|
| 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 #26</i>	<i>Hot and Cold Holding Sign</i>
	<i>Education Title #43</i>	<i>Storing Food in WIC</i>

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Jack's frozen pizza received from Nestle. Pizzas were frozen solid.

Footnote 2

Notes:

Produce walk in cooler, cut cabbage 43 F
dairy walk in cooler, shredded cheddar cheese 37 F

RETAIL

produce, boiled eggs 43 F
misc. 7 door, cut cabbage 41 F, egg roll wraps 40 F, cream cheese 40 F
misc. 5 door, cream cheese 43 F, cookie dough 42 F
dairy 12 door, block cheese 41 F, shredded colby jack 41 F, butter 39 F
open air raw meat, ground beef 37 F, beef steak 36 F, chicken thigh 39 F, pork sausage 37 F
open air processed meat, smoked sausages 42 F, bone in ham 41 F, pickle loaf 41 F

Footnote 3

Notes:

Freezer items were frozen solid.

Footnote 4

Notes:

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

Footnote 5

Notes:

This location uses a floor cleaning machine to "mop" floors. There have a chemical dispensing system where they fill up the machine. Inspector has instructed location to dump dirty mop water down one of the toilets.

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 11/14/2014 **Business ID:** 75653FE
Business: ALPS

Inspection: 48001497
Store ID:
Phone: 9133671573
Inspector: KDA48
Reason: 01 Routine

404 COMMERCIAL
 ATCHISON, KS 66002

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
11/14/14	09:15 AM	01:30 PM	4:15	0:25	4:40	0	
Total:			4:15	0:25	4:40	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 11/24/14

Inspection Report Number 48001497 Inspection Report Date 11/14/14

Establishment Name ALPS

Physical Address 404 COMMERCIAL City ATCHISON

Zip 66002

Additional Notes
and Instructions

VOLUNTARY DESTRUCTION REPORT

Insp Date: 11/14/2014 **Business ID:** 75653FE
Business: ALPS

Inspection: 48001497
Store ID:
Phone: 9133671573
Inspector: KDA48
Reason: 01 Routine

404 COMMERCIAL
 ATCHISON, KS 66002

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11/14/14	09:15 AM	01:30 PM	4:15	0:25	4:40	0	
Total:			4:15	0:25	4:40	0	

ACTIONS

Number of products Voluntarily Destroyed 7

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 Chicken Breast Strips Qty 11 Units packa Value \$ 69

Description Held past 7 day limit.

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Corn Dogs Qty 1 Units packa Value \$ 6

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 Popcorn Chicken Qty 2 Units packa Value \$ 12

Description Held past 7 day limit.

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

VOLUNTARY DESTRUCTION REPORT

VOLUNTARY DESTRUCTION REPORT

4. Product Chicken Hot Wings Qty 4 Units Packa Value \$ 25

Description Held past 7 day limit.

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

5. Product Buffalo Popcorn Chicken Qty 7 Units Packa Value \$ 43

Description Held past 7 day limit.

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

6. Product Sausage Qty 2 Units Packa Value \$ 12

Description Held past 7 day limit.

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

7. Product Boiled Eggs Qty 1 Units packa Value \$ 2.29

Description Held above 41 F for more than 4 hours.

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

KANSAS DEPARTMENT OF AGRICULTURE EGG INSPECTION

Insp Date: 11/14/2014 **Business ID:** 75653FE
Business: ALPS

404 COMMERCIAL
 ATCHISON, KS 66002

Inspection: 48001497
Store ID:
Phone: 9133671573
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Reason: 01 Routine

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Date	In	Out	Insp	Travel	Total	Mileage	Notes;
11/14/14	09:15 AM	01:30 PM	4:15	0:25	4:40	0	
Total:			4:15	0:25	4:40	0	

FULL OR LABEL INSPECTION

TYPE OF INSPECTION LABEL

CARTON INFORMATION

USDA/EPIA # P-1219 Or KS PERMIT # _____

LABEL NAME Grade A Medium CASE TEMPERATURE (° F) 42

BRAND NAME Best Choice COOLER TEMPERATURE (° F) 38

MANUFACTURER ADDRESS Rose Acres Farms, P.O. Box 1250

MANUFACTURER CITY Seymour STATE IN ZIP _____

DISTRIBUTED BY _____

DISTRIBUTER ADDRESS _____

DISTRIBUTER CITY _____ STATE _____ ZIP _____

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

KANSAS DEPARTMENT OF AGRICULTURE EGG INSPECTION

Footnote 1

Notes:

TX LIC 61780

LA-128