

**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:** 11/21/2014     **Business ID:** 109025FE  
**Business:** BODY & SOUL NUTRITION

**Inspection:** 48001505  
**Store ID:**  
**Phone:** 9133674199  
**Inspector:** KDA48  
**Reason:** 01 Routine  
**Results:** No Follow-up

729 COMMERCIAL  
 ATCHISON, KS 66002

**Time In / Time Out**

| Date          | In       | Out      | Insp | Travel | Total | Mileage | Notes: |
|---------------|----------|----------|------|--------|-------|---------|--------|
| 11/21/14      | 09:20 AM | 10:45 AM | 1:25 | 0:25   | 1:50  | 0       |        |
| <b>Total:</b> |          |          | 1:25 | 0:25   | 1:50  | 0       |        |

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Print \_\_\_\_\_ Lic. Insp. No \_\_\_\_\_  
 Priority(P) Violations 0 \_\_\_\_\_ Priority foundation(Pf) Violations 3 \_\_\_\_\_  
 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](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. | p | .. | .. | .. | .. | .. |
| <b>Employee Health</b>  | Y | N  | O  | A  | C  | R  |
| 2. Management awareness; policy present.  | p | .. | .. | .. | .. | .. |
| 3. Proper use of reporting, restriction and exclusion.                              | p | .. | .. | .. | .. | .. |
| <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                                    |  | 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  | .. | .. | .. | .. |
| <i>Fail Notes</i>  | 3-201.11(C) <i>Pf - PACKAGED FOOD shall be labeled as specified in LAW. [On the front counter, out for retail sale in a glass jar two packets of Herbalife brand creamy chicken soup mix labeled "not for individual sale" and did not have a list on ingredients on it's packaging. Also one Herbalife brand peanutbutter protein bar labeled "not for individual sale" and did not have a list of ingredients on it's label. Corrected on site (COS) items removed from retail sale. ]</i>   |    |    |    |    |    |    |
| 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  |
| 13. Food separated and protected.  |  | p  | .. | .. | .. | .. | .. |
| 14. Food-contact surfaces: cleaned and sanitized.                                      |  | .. | p  | .. | .. | .. | .. |
| <b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>             |  |    |    |    |    |    |    |
| <i>Fail Notes</i>  | 4-602.11(E)(4) <i>Non-PHF/TCS Food Contact Surface Cleaning Frequency (ice bins, soda nozzles) Surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cleaned, in EQUIPMENT such as ice bins and BEVERAGE dispensing nozzles and enclosed components of EQUIPMENT such as ice makers, cooking oil storage tanks and distribution lines, BEVERAGE and syrup dispensing lines or tubes, coffee bean grinders, and water vending EQUIPMENT: at a frequency specified by the manufacturer; or, absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold. [The top of the inside of the ice machine has accumulation of hard water and brown debris. ]</i> |    |    |    |    |    |    |
| 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  | .. | .. |
| <b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>             |  |    |    |    |    |    |    |
| 21. Proper date marking and disposition.   |  | .. | .. | .. | p  | .. | .. |
| 22. Time as a public health control: procedures and record.                            |  | .. | .. | .. | p  | .. | .. |

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|                   |  |   |   |   |   |   |   |
|-------------------|--|---|---|---|---|---|---|
| Consumer Advisory |  | Y | N | O | A | C | R |
|-------------------|--|---|---|---|---|---|---|

23. Consumer advisory provided for raw or undercooked foods.      .. .. . p .. ..

|                                |  |   |   |   |   |   |   |
|--------------------------------|--|---|---|---|---|---|---|
| Highly Susceptible Populations |  | Y | N | O | A | C | R |
|--------------------------------|--|---|---|---|---|---|---|

24. Pasteurized foods used; prohibited foods not offered.      .. .. . p .. ..

|          |  |   |   |   |   |   |   |
|----------|--|---|---|---|---|---|---|
| Chemical |  | Y | N | O | A | C | R |
|----------|--|---|---|---|---|---|---|

25. Food additives: approved and properly used.      .. .. . p .. ..

26. Toxic substances properly identified, stored and used.      .. p .. . p ..

*Fail Notes* | 7-102.11 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. [One white plastic container with a clear liquid and no label. Employee stated it was chlorine sanitizer. COS, container was labeled.]

|                                      |  |   |   |   |   |   |   |
|--------------------------------------|--|---|---|---|---|---|---|
| Conformance with Approved Procedures |  | Y | N | O | A | C | R |
|--------------------------------------|--|---|---|---|---|---|---|

27. Compliance with variance, specialized process and HACCP plan.      .. .. . p .. ..

|                       |
|-----------------------|
| GOOD RETAIL PRACTICES |
|-----------------------|

|                     |  |   |   |   |   |   |   |
|---------------------|--|---|---|---|---|---|---|
| Safe Food and Water |  | Y | N | O | A | C | R |
|---------------------|--|---|---|---|---|---|---|

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 |
|--------------------------|--|---|---|---|---|---|---|

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 |
|---------------------|--|---|---|---|---|---|---|

35. Food properly labeled; original container.      p .. . . . .

|                                  |  |   |   |   |   |   |   |
|----------------------------------|--|---|---|---|---|---|---|
| Prevention of Food Contamination |  | Y | N | O | A | C | R |
|----------------------------------|--|---|---|---|---|---|---|

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 .. . . . .

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

40. Washing fruits and vegetables.      .. .. . p .. ..

|                        |  |   |   |   |   |   |   |
|------------------------|--|---|---|---|---|---|---|
| Proper Use of Utensils |  | Y | N | O | A | C | R |
|------------------------|--|---|---|---|---|---|---|

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 .. ..

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|                                 |   |   |   |   |   |   |
|---------------------------------|---|---|---|---|---|---|
| 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      ..    p    ..    ..    p    ..

*Fail Notes* | 4-202.11(A)(2)    *Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. [Six rubber spatulas, not in use, had excessive pitting on the food contact surfaces. COS, spatulas discarded. ]*

45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-  
Core items      p    ..    ..    ..    ..    ..

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

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

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    ..    ..    ..    ..    ..

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

50. Sewage and waste water properly disposed.      p    ..    ..    ..    ..    ..

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

*Fail Notes* | 6-501.19    *Except during cleaning and maintenance operations, toilet room doors as specified under § 6-202.14 shall be kept closed. [The unisex restroom door is not self closing. ]*

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    ..    ..    ..    ..    ..

|                      |   |   |   |   |   |   |
|----------------------|---|---|---|---|---|---|
| Administrative/Other | Y | N | O | A | C | R |
|----------------------|---|---|---|---|---|---|

55. Other violations      p    ..    ..    ..    ..    ..

|                       |
|-----------------------|
| EDUCATIONAL MATERIALS |
|-----------------------|

The following educational materials were provided      ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

**Notes:**

Employee made a chlorine sanitizer solution in the three compartment sink to 100 ppm.

## **Footnote 2**

**Notes:**

No potentially hazardous foods served.

## **Footnote 3**

**Notes:**

Freezer items frozen solid.

reach in cooler ambient temperature was 27.3 F

## **Footnote 4**

**Notes:**

Wet wiping cloth in chlorine sanitizer solution of 50 ppm.

## **Footnote 5**

**Notes:**

Location uses chlorine sanitizer; chlorine test strips provided.

## **Footnote 6**

**Notes:**

Mop sink installed with back flow prevention.