

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: 11/24/2014 **Business ID:** 75653FE
Business: ALPS

Inspection: 48001509
Store ID:
Phone: 9133671573
Inspector: KDA48
Reason: 02 Follow-up
Results: No Follow-up

404 COMMERCIAL
 ATCHISON, KS 66002

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
11/24/14	01:45 PM	04:00 PM	2:15	0:03	2:18	0	
Total:			2:15	0:03	2:18	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Lic. Insp. No

Priority(P) Violations 2 Priority foundation(Pf) Violations 0

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, 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 |
| 14. Food-contact surfaces: cleaned and sanitized. | p |
| <i>This item has Notes. See Footnote 1 at end of questionnaire.</i> | |
| 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 .. |

This item has Notes. See Footnote 2 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 hot holding case in the front of the store, 1 smoked pork country style rib at 120 F, 1 turkey drumstick at 125 F, smoked chicken breast 127 F, 3 smoked chicken thighs at 119 F, 113 F and 128 F, 4 smoked single ribs at 112 F, 121 F, 125 F, 132 F, 1 smoked beef brisket at 127 F, 3 smoked pulled pork at 104 F, 125 F and 106 F, 3 rotisserie chickens at 103 F, 112 F and 126 F and 1 container of baked beans at 109 F. All all these items are cooked at another store (of the same ownership) and delivered to this store. Manager stated the items were delivered at 12:30 pm and immediately put into the hot holding case. There were two of the heat bulbs that were burnt out, also foods were stacked 2-3 containers high. in the hot holding unit. Corrected on site (COS) all items were reheated to 165 F or higher.]</i></p>
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| 20. Proper cold holding temperatures. | p |
| <i>This item has Notes. See Footnote 3 at end of questionnaire.</i> | |
| 21. Proper date marking and disposition. | .. p p p |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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Fail Notes	<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. [In the retail raw meats case, two packages of fully cooked, commercially prepared and repackaged on site corn dogs with a sell by date of 11/23. Also two packages of fully cooked, commercially prepared repackaged on site popcorn chicken with sell by date of 11/23. These were 4 out of 49 items held past the 7 day limit. COS, items discarded.]</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.

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
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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.

37. Contamination prevented during food preparation, storage and display. p

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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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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. | .. | .. | .. | .. | .. | .. |
| 43. Single-use and single-service articles: properly used. | .. | .. | .. | .. | .. | .. |
| 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 | .. | .. | .. | .. | .. | .. |
| 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 white cutting boards in the meat room with excessive scoring.]</i>
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| 46. Warewashing facilities: installed, maintained, and used; test strips. | .. | .. | .. | .. | .. | .. |
| 47. Non-food contact surfaces clean. | .. | .. | .. | .. | .. | .. |

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. | .. | .. | .. | .. | .. | .. |
| 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. | .. | 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. [The light in the walk in freezer is not shielded.]</i>
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Administrative/Other	Y	N	O	A	C	R
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| 55. Other violations | .. | .. | .. | .. | .. | .. |
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EDUCATIONAL MATERIALS

The following educational materials were provided p

This item has Notes. See Footnote 4 at end of questionnaire.
Material Distributed | Education Title #26 Hot and Cold Holding Sign

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

All equipment in the meat room was in production during my visit.

Footnote 2

Notes:

hot holding case, smoked turkey breast 133 F

Footnote 3

Notes:

Boiled eggs were moved from the produce cooler to a closed case.

Footnote 4

Notes:

Date marking handout given at last inspection.

FIELD WARNING LETTER

Insp Date: 11/24/2014 **Business ID:** 75653FE
Business: ALPS

404 COMMERCIAL
ATCHISON, KS 66002

Inspection: 48001509
Store ID:
Phone: 9133671573
Inspector: KDA48
Reason: 02 Follow-up

Reference:

Time In / Time Out

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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.