

**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:** 12/11/2014      **Business ID:** 84509FE  
**Business:** POTTER COUNTRY STORE & BAKERY

**Inspection:** 48001526  
**Store ID:**  
**Phone:** 9137735657  
**Inspector:** KDA48  
**Reason:** 01 Routine  
**Results:** No Follow-up

18055 210TH RD  
 ATCHISON, KS 66002

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
12/11/14	11:00 AM	12:45 PM	1:45	0:20	2:05	0	
<b>Total:</b>			1:45	0:20	2:05	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Print      Lic. Insp. No

Priority(P) Violations 3      Priority foundation(Pf) Violations 2

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

# 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	..	..	p	..
<i>Fail Notes</i>	3-301.11(B) <i>P - FOOD EMPLOYEES may not contact exposed, READY-TO-EAT FOOD with their bare hands and shall use suitable UTENSILS such as deli tissue, spatulas, tongs, single-use gloves, or dispensing EQUIPMENT. [Owner was preparing a meal to go and reached into a bag of cooked ready to eat dinner rolls and handled a roll with her bare hands. Corrected on site (COS) roll was discarded and education given on bare hand contact. ]</i>						
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	..	..	..
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	..	..	p	..
<i>Fail Notes</i>	3-302.11(A)(1)(b) <i>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 three door Turbo air cooler, packages of raw pork bacon being stored over packages of cooked ready to eat hot dogs and deli turkey. COS, bacon moved below the ready to eat foods. ]</i>						
14. Food-contact surfaces: cleaned and sanitized.		p	..	..	..	..	..
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 1 at end of questionnaire.</i></b>							
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
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	..	..

# 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    ..    ..    p    ..

<i>Fail Notes</i>	7-301.11(B)	<p><i>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.</i></p> <p><i>[On a retail shelf, bottles of bubble bath and shampoo being stored over boxes of plastic food wrap and plastic turkey bags. COS, toxic items moved to an approved location.]</i></p>
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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
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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 2 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    ..    ..    ..    ..

<i>Fail Notes</i>	4-903.11(A)	<p><i>Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored: In a clean, dry location; Where they are not exposed to splash, dust, or other contamination; and, At least 15 cm (6 inches) above the floor.</i></p> <p><i>[Two stacks of cardboard pizza boxes being stored on the floor.]</i></p>
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43. Single-use and single-service articles: properly used.      p    ..    ..    ..    ..    ..

44. Gloves used properly.      p    ..    ..    ..    ..    ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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    ..    ..    ..    ..

*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. [Two rubber spatulas, stored as clean not in use, had deep cut on the food contact surface. COS, spatulas removed from facility. Owner chose to take them home. ]*

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

*Fail Notes* | 4-501.12    *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. [Three cutting boards, 1 green 2 white, had excessive scoring and deep cuts in them. ]*

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

*Fail Notes* | 4-302.14    *Pf - A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [Location uses quat tablets in the three compartment sink but could not supply quat test strips. COS, inspector provided test strips. ]*

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    ..    ..    ..    ..

*Fail Notes* | 5-203.13(A)    *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 cleaning facility. Field approval was given to dump dirty mop water down a toilet. ]*

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

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

*Fail Notes* | 6-202.14    *Except where a toilet room is located outside a FOOD ESTABLISHMENT and does not open directly into the FOOD ESTABLISHMENT, such as a toilet room that is provided by the management of a shopping mall, a toilet room located on the PREMISES shall be completely enclosed and provided with a tight-fitting and self-closing door. [The men's and women's restroom doors are 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
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55. Other violations      p    ..    ..    ..    ..    ..

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

EDUCATIONAL MATERIALS
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The following educational materials were provided

*Material Distributed | Education Title #04 No Bare-Hand Contact*

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## EDUCATIONAL MATERIALS

*Material Distributed | Education Title #43 Storing Food in WIC*

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

1 door Turbo air, milk 40 F  
1 door Summit, sausage pizza topping 42 F  
2 door Turbo Air, milk 40 F  
3 door Turbo Air, smoked brat 39 F

## **Footnote 2**

### **Notes:**

Freezer items were frozen solid.  
1 door Black and Decker had an ambient temperature of 39.2 F

## **Footnote 3**

### **Notes:**

Field Warning Letter given with approval of District Manager.

## FIELD WARNING LETTER

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**Business:** POTTER COUNTRY STORE & BAKERY

18055 210TH RD  
ATCHISON, KS 66002

**Inspection:** 48001526  
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**Phone:** 9137735657  
**Inspector:** KDA48  
**Reason:** 01 Routine

**Reference:**

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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.