

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: 12/17/2014 **Business ID:** 113457FE
Business: SUPER STORE

Inspection: 48001531
Store ID:
Phone: 9133673548
Inspector: KDA48
Reason: 01 Routine
Results: Follow-up

912 DIVISION ST
 ATCHISON, KS 66002

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
12/17/14	10:20 AM	12:50 PM	2:30	0:05	2:35	0	
Total:			2:30	0:05	2:35	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print _____ Lic. Insp. No _____
 Priority(P) Violations 4 _____ Priority foundation(Pf) Violations 5 _____
 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

		Y	N	O	A	C	R						
Good Hygienic Practices													
4. Proper eating, tasting, drinking, or tobacco use		p						
5. No discharge from eyes, nose and mouth.		p						
Preventing Contamination by Hands													
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													
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													
13. Food separated and protected.		..	p	p	..						
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%; border-right: 1px solid black; padding-right: 5px;"><i>Fail Notes</i></td> <td style="padding-right: 10px;">3-302.11(A)(1)(b)</td> <td style="border-left: 1px solid black; padding-left: 10px;"> <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 east walk in cooler, one container of raw catfish filets being stored on top of a container of raw chicken that was being stored over bottles of ready to eat "Fruit Shoot Orange," drink. Corrected on site (COS) raw food moved below the drink.]</i> </td> </tr> <tr> <td style="border-right: 1px solid black; padding-right: 5px;"></td> <td style="padding-right: 10px;">3-302.11(A)(2)</td> <td style="border-left: 1px solid black; padding-left: 10px;"> <i>P - Cross Contamination by type (separate equipment) - FOOD shall be protected from cross contamination by separating types of raw animal FOODS from each other such as beef, FISH, lamb, pork, and POULTRY during storage, preparation, holding, and display by: using separate EQUIPMENT for each type; arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented; or, preparing each type of FOOD at different times or in separate areas [In the east walk in cooler, one container of raw catfish filets being stored on top of a container of raw chicken. COS, fish moved beside the chicken.]</i> </td> </tr> </table>	<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 east walk in cooler, one container of raw catfish filets being stored on top of a container of raw chicken that was being stored over bottles of ready to eat "Fruit Shoot Orange," drink. Corrected on site (COS) raw food moved below the drink.]</i>		3-302.11(A)(2)	<i>P - Cross Contamination by type (separate equipment) - FOOD shall be protected from cross contamination by separating types of raw animal FOODS from each other such as beef, FISH, lamb, pork, and POULTRY during storage, preparation, holding, and display by: using separate EQUIPMENT for each type; arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented; or, preparing each type of FOOD at different times or in separate areas [In the east walk in cooler, one container of raw catfish filets being stored on top of a container of raw chicken. COS, fish moved beside the chicken.]</i>							
<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 east walk in cooler, one container of raw catfish filets being stored on top of a container of raw chicken that was being stored over bottles of ready to eat "Fruit Shoot Orange," drink. Corrected on site (COS) raw food moved below the drink.]</i>											
	3-302.11(A)(2)	<i>P - Cross Contamination by type (separate equipment) - FOOD shall be protected from cross contamination by separating types of raw animal FOODS from each other such as beef, FISH, lamb, pork, and POULTRY during storage, preparation, holding, and display by: using separate EQUIPMENT for each type; arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented; or, preparing each type of FOOD at different times or in separate areas [In the east walk in cooler, one container of raw catfish filets being stored on top of a container of raw chicken. COS, fish moved beside the chicken.]</i>											
14. Food-contact surfaces: cleaned and sanitized.		..	p	p	..						
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%; border-right: 1px solid black; padding-right: 5px;"><i>Fail Notes</i></td> <td style="padding-right: 10px;">4-703.11(C)(1)</td> <td style="border-left: 1px solid black; padding-left: 10px;"> <i>P - Sanitizing (chlorine - general) After being cleaned, EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be SANITIZED in chemical manual or mechanical operations, including the application of SANITIZING chemicals by immersion, manual swabbing, brushing, or pressure spraying methods. Contact times shall be consistent with those on EPA-registered label use instructions by providing a contact time of at least 10 seconds for a chlorine solution. [Employee was at the three compartment sink washing dishes. Employee washed a knife with soapy water then dunked it in a chlorine sanitizer solution for only one second then set the knife on the counter to dry. The chlorine sanitizer solution was tested at 200 parts per million (ppm). Employee did not allow for the ten second exposure time. COS, knife put back into sanitizer for 10 seconds and education given.]</i> </td> </tr> </table>	<i>Fail Notes</i>	4-703.11(C)(1)	<i>P - Sanitizing (chlorine - general) After being cleaned, EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be SANITIZED in chemical manual or mechanical operations, including the application of SANITIZING chemicals by immersion, manual swabbing, brushing, or pressure spraying methods. Contact times shall be consistent with those on EPA-registered label use instructions by providing a contact time of at least 10 seconds for a chlorine solution. [Employee was at the three compartment sink washing dishes. Employee washed a knife with soapy water then dunked it in a chlorine sanitizer solution for only one second then set the knife on the counter to dry. The chlorine sanitizer solution was tested at 200 parts per million (ppm). Employee did not allow for the ten second exposure time. COS, knife put back into sanitizer for 10 seconds and education given.]</i>										
<i>Fail Notes</i>	4-703.11(C)(1)	<i>P - Sanitizing (chlorine - general) After being cleaned, EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be SANITIZED in chemical manual or mechanical operations, including the application of SANITIZING chemicals by immersion, manual swabbing, brushing, or pressure spraying methods. Contact times shall be consistent with those on EPA-registered label use instructions by providing a contact time of at least 10 seconds for a chlorine solution. [Employee was at the three compartment sink washing dishes. Employee washed a knife with soapy water then dunked it in a chlorine sanitizer solution for only one second then set the knife on the counter to dry. The chlorine sanitizer solution was tested at 200 parts per million (ppm). Employee did not allow for the ten second exposure time. COS, knife put back into sanitizer for 10 seconds and education given.]</i>											
15. Proper disposition of returned, previously served, reconditioned and unsafe food.		p						
Potentially Hazardous Food Time/Temperature													
16. Proper cooking time and temperatures.		p						

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
---	--	---	---	---	---	---	---

- | | | | | | | | |
|--|----|----|----|----|----|----|----|
| 17. Proper reheating procedures for hot holding. | .. | .. | p | .. | .. | .. | .. |
| 18. Proper cooling time and temperatures. | .. | .. | p | .. | .. | .. | .. |
| 19. Proper hot holding temperatures. | p | .. | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 1 at end of questionnaire.</i> | | | | | | | |
| 20. Proper cold holding temperatures. | p | .. | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 2 at end of questionnaire.</i> | | | | | | | |
| 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 | .. | .. | .. |
|---|----|----|----|---|----|----|----|

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 | .. | .. |

<i>Fail Notes</i>	7-102.11	<p><i>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. [On a shelf in the kitchen, two spray bottles one with a yellow liquid and one with a clear liquid with no labels. Employee stated the yellow liquid was bleach water and the clear liquid was diluted degreaser. COS bottles labeled.]</i></p>
	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. [Out on retail sales shelves, two bottles of nail polish removed being stored over bottles of pain reliever. Also six cans of Niagara laundry spray starch being stored over a jug of Cirtus Punch and 4 bottles of Wet Wipes being stored over bottles of apple, cranberry and fruit punch juice. COS, toxic items moved to approved locations.]</i></p>

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 | .. | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 3 at end of questionnaire.</i> | | | | | | | |
| 32. Plant food properly cooked for hot holding. | .. | .. | p | .. | .. | .. | .. |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

		Y	N	O	A	C	R
Food Temperature Control							
33. Approved thawing methods used.		p
34. Thermometers provided and accurate.		..	p
<i>Fail Notes</i>	4-302.12(A)	<i>Pf - Food Temperature Measuring Devices (Provided & Accessible) FOOD TEMPERATURE MEASURING DEVICES shall be provided and readily accessible for use in ensuring attainment and maintenance of required FOOD temperatures. [The two food thermometers provided start at 50 F; temperatures below 50 F cannot be taken.]</i>					
Food Identification							
35. Food properly labeled; original container.		p
Prevention of Food Contamination							
36. Insects, rodents and animals not present.		..	p
<i>Fail Notes</i>	6-501.112	<i>Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the PREMISES at a frequency that prevents their accumulation, decomposition, or the attraction of pests. [There are 30-40 dead small flies on the bottom of the cabinet underneath the soda fountains.]</i>					
37. Contamination prevented during food preparation, storage and display.		..	p
<i>Fail Notes</i>	3-305.11(A)(1)	<i>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. [In the west side room, boxes of soda syrup being stored on the floor. Also in the west walk in cooler, bottles of barbeque sauce being stored on the floor.]</i>					
38. Personal cleanliness.		p
39. Wiping cloths: properly used and stored.		p
40. Washing fruits and vegetables.		p
Proper Use of Utensils							
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							
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items		..	p	p	..
<i>Fail Notes</i>	4-202.11(A)(2)	<i>Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. [Two plastic containers, not in use, with large cracks in the bottom of the container. Also one red plastic lid with deep scoring on what would be the inside of the lid. COS, items discarded.]</i>					
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items		..	p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending

Y N O A C R

<i>Fail Notes</i>	4-501.12	<p><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></p> <p><i>[One white cutting board with excessive scoring and deep cuts. COS board discarded.]</i></p>
-------------------	----------	---

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

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

<i>Fail Notes</i>	4-501.19	<p><i>Pf - The temperature of the wash solution in manual WAREWASHING EQUIPMENT shall be maintained at not less than 43°C (110°F) or the temperature specified on the cleaning agent manufacturer's label instructions.</i></p> <p><i>[Employee was actively washing a plastic flexible cutting mat and a knife in a wash solution of 103 F. COS, water was remade to 110 F.]</i></p>
	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 was washing items at the three compartment sink. She washed the items in soapy water then immediately put the items in the chlorine sanitizer solution; no rinse was applied.]</i></p>

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

<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 front restroom handsink supplied 65 F water for approximately 15 seconds then stopped; no more water came from the faucet when the hot water handle was turned on.]</i></p>
	5-203.13(A)	<p><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.</i></p> <p><i>[Location does not have a service sink or curbed cleaning facility. Field approval was given to dump dirty mop water down a toilet.]</i></p>
	5-205.15(B)	<p><i>Plumbing system (Maintained) A PLUMBING SYSTEM shall be maintained in good repair.</i></p> <p><i>[The south restroom handsink does not have a handle for the hot water and thus no hot water is supplied to the sink. Also the right faucet at the three compartment sink is leaking.]</i></p>

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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities

Y N O A C R

<i>Fail Notes</i>	6-501.11	<p><i>PHYSICAL FACILITIES shall be maintained in good repair.</i> <i>[In the south restroom, the hot water handle to the handsink has been broken off and cannot supply hot water to the sink.</i> <i>In the north restroom, the lid to the toilet tank is missing. There are also 4 ceiling tiles missing from the ceiling.</i> <i>There are several floor tiles missing underneath the boxes of cups on the east wall.</i> <i>There are 4 ceiling tiles with large brown water spots.]</i></p>
	6-501.12(A)	<p><i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.</i> <i>[There are 20-30 old rodent dropping behind the Kenmore deep freeze in the kitchen.</i> <i>In the west side room, there is accumulation of trash and soda syrup on the floor beneath the soda syrup shelves.</i> <i>The wall behind the deep fryer has grease splatter on it.</i> <i>In the east walk in cooler, there is spots of black mold on the walls and ceiling.]</i></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 p

<i>Material Distributed</i>	<i>Education Title #37 Manual Dishwashing Procedures Sign</i>
	<i>Education Title #43 Storing Food in WIC</i>

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

hot holding display case, breaded chicken tender 134 F

Footnote 2

Notes:

east walk in cooler, raw chicken 41 F

two door True, milk 40 F

1 door True, pepper jack cheese 37 F

west walk in cooler was not storing any potentially hazardous foods

Footnote 3

Notes:

Freezer items frozen solid.

Footnote 4

Notes:

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

