

**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:** 95429fe  
**Business:** VAN DYKE GROCERY INC

**Inspection:** 48001533  
**Store ID:**  
**Phone:** 9133673485  
**Inspector:** KDA48  
**Reason:** 01 Routine  
**Results:** Follow-up

401 N 4TH ST  
 ATCHISON, KS 66002

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
12/17/14	02:30 PM	05:00 PM	2:30	0:00	2:30	0	
<b>Total:</b>			2:30	0:00	2:30	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification   Email   Sent Notification To \_\_\_\_\_ Lic. Insp.   No    
 Priority(P) Violations   6   Priority foundation(Pf) Violations   3    
 Certified Manager on Staff   ..   Address Verified   p   Actual Sq. Ft.   3000    
 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

		Y	N	O	A	C	R			
<b>Good Hygienic Practices</b>										
4. Proper eating, tasting, drinking, or tobacco use		p	..	..	..	..	..			
5. No discharge from eyes, nose and mouth.		p	..	..	..	..	..			
<b>Preventing Contamination by Hands</b>										
6. Hands clean and properly washed.		p	..	..	..	..	..			
7. No bare hand contact with RTE foods or approved alternate method properly followed.		..	p	..	..	p	..			
<table border="0" style="width: 100%;"> <tr> <td style="width: 10%;"><i>Fail Notes</i></td> <td style="width: 15%; border-left: 1px solid black; border-right: 1px solid black;">3-301.11(B)</td> <td style="border-left: 1px solid black; border-right: 1px solid black;"> <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. [Person in charge (PIC) was slicing salami on the mechanical slicer and handled the sliced salami with his bare hands. Corrected on site (COS) salami was discarded. ]</i> </td> </tr> </table>	<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. [Person in charge (PIC) was slicing salami on the mechanical slicer and handled the sliced salami with his bare hands. Corrected on site (COS) salami was discarded. ]</i>							
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8. Adequate handwashing facilities supplied and accessible.		p	..	..	..	..	..			
<b>Approved Source</b>										
9. Food obtained from approved source.		p	..	..	..	..	..			
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10. Food received at proper temperature.		..	..	p	..	..	..			
11. Food in good condition, safe and unadulterated.		..	p	..	..	p	..			
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12. Required records available: shellstock tags, parasite destruction.		..	..	..	p	..	..			
<b>Protection from Contamination</b>										
13. Food separated and protected.		..	p	..	..	p	..			
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14. Food-contact surfaces: cleaned and sanitized.		p	..	..	..	..	..			
15. Proper disposition of returned, previously served, reconditioned and unsafe food.		p	..	..	..	..	..			
<b>Potentially Hazardous Food Time/Temperature</b>										
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	..	..	..	..	..			

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

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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21. Proper date marking and disposition. .. p .. .. p ..

*Fail Notes* | 3-501.18(A)(2) | *P - RTE PHF/TCS, Disposition (discard if in a container w/out a date) 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 not clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5°C (41°F) or less for a maximum of 7 days, with the day of preparation counted as Day 1. [In the meat counter display case, one container of made on site ham salad with no date marking. Person in charge (PIC) stated it was made on 12/13. Also, one tray of commercially prepared breaded chicken patties with no date marking. PIC stated they were opened on 12/15. In the east walk in cooler, one bag of deli meat "end pieces," with no date marking. PIC stated they were cut 12/15. Also one tub of made on site ham salad with no date marking. PIC stated it was made 12/15. COS, all items date marked. ]*

22. Time as a public health control: procedures and record. .. .. .. p .. ..

Consumer Advisory	Y	N	O	A	C	R
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23. Consumer advisory provided for raw or undercooked foods. .. .. .. p .. ..

Highly Susceptible Populations	Y	N	O	A	C	R
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24. Pasteurized foods used; prohibited foods not offered. .. .. .. p .. ..

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 ..

*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. [Out on a retail shelf, two bottles of finger nail polish remover and three bottles of rubbing alcohol being stored above bottles of aspirin. Also, in the back storage room, two bottles of 409 cleaning being stored over cans of diced tomatoes. COS, toxic items moved to approved locations. ]*

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
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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 .. ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Food Temperature Control	Y	N	O	A	C	R
--------------------------	---	---	---	---	---	---

- |   |    |    |    |    |    |    |
|---|----|----|----|----|----|----|
| 33. Approved thawing methods used.      | p  | .. | .. | .. | .. | .. |
| 34. Thermometers provided and accurate. | .. | p  | .. | .. | .. | .. |

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

Fail Notes	4-302.12(A) 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. [PIC could not provide a food probe thermometer. ]
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Food Identification	Y	N	O	A	C	R
---------------------	---	---	---	---	---	---

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

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

Fail Notes	3-602.11(B)(2) Label information (packaged in establishment - Ingredients) Label information shall include, if made from two or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the FOOD. [Commercially prepared and repackaged on site "Fajita Chicken," did not have a list of ingredients available to customers.]
	3-602.11(B)(3) Label information (packaged in establishment - Net Contents) Label information shall include an accurate declaration of the quantity of contents. [Commercially prepared and repackaged on site Fajita Chicken, peanut brittle, peanut squares, peanut clusters and cherry mash did not have a declaration of net contents on it's packaging. ]
	3-602.11(B)(4) Label information (packaged in establishment - Business Information) Label information shall include the name and place of business of the manufacturer, packer, or distributor. [Commercially prepared and repackaged on site Fajita Chicken, peanut brittle, peanut squares, peanut clusters and cherry mash did not have any business information on it's labeling. ]
	3-602.11(B)(5) Pf - Label information (packaged in establishment - Food Allergens) Label information shall include the name of the FOOD source for each MAJOR FOOD ALLERGEN contained in the FOOD unless the FOOD source is already part of the common or usual name of the respective ingredient. [Commercially prepared and repackaged on site "Fajita Chicken" did not include the name of the food source for each major allergen. COS, the chicken was removed from retail sale. ]

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  | .. | .. | .. | .. |

Fail Notes	3-304.14(B)(1) Wiping cloths (Storage) Cloths in-use for wiping counters and other EQUIPMENT surfaces shall be held between uses in a chemical sanitizer solution at an appropriate concentration. [Wet wiping cloth was stored in a chlorine sanitizer solution of over 200 parts per million. There was also dish detergent mixed in with the chlorine. ]
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- |                                    |    |    |   |    |    |    |
|------------------------------------|----|----|---|----|----|----|
| 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  | .. | .. | .. | .. |

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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

*Fail Notes* | 4-903.11(A) *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. [The knife holder attached to the table that the meat slicer sits on, has accumulation of dried on food in the slots where the knives are stored. ]*

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

- |   |    |   |    |    |   |    |
|---|----|---|----|----|---|----|
| 45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items | .. | p | .. | .. | p | .. |
|---|----|---|----|----|---|----|

*Fail Notes* | 4-102.11(A)(1) *P - Materials that are used to make SINGLE-SERVICE and SINGLE-USE ARTICLES may not allow the migration of deleterious substances. [4-102.11(B)(1) Materials that are used to make SINGLE-SERVICE and SINGLE-USE ARTICLES Shall be Safe.*

*In the back storage room, on the east wall in the white deep freezer, one white trash can liner storing a few cuts of raw beef. COS, beef was moved to approved container. ]*

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

*Fail Notes* | 4-501.11(B) *EQUIPMENT components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications. [In the back storage room, on the west wall the white deep freeze (left) door is detached from it's hinges. Also on the east wall of the same room, the white deep freeze door is held together with duct tape. ]*

- |   |   |    |    |    |    |    |
|---|---|----|----|----|----|----|
| 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 | .. | .. | .. | .. | .. |
|--|---|----|----|----|----|----|

- |  |   |    |    |    |    |    |
|--|---|----|----|----|----|----|
| 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 p

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

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## EDUCATIONAL MATERIALS

<i>Material Distributed</i>	<i>Education Title #08</i>	<i>Date Marking</i>
	<i>Education Title #29</i>	<i>Labeling</i>
	<i>Education Title #43</i>	<i>Storing Food in WIC</i>

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

east walk in cooler, ham salad 33 F  
west walk in cooler, milk 40 F  
meat counter display case, potato salad 40 F  
reatil cold case, polish sausage 38 F, raw bacon 40 F, milk 41 F  
retail produce case, cut lettuce 43 F

## **Footnote 2**

### **Notes:**

Freezer items frozen solid.

## **Footnote 3**

### **Notes:**

PIC provided an infrared thermometer.

## **Footnote 4**

### **Notes:**

The fajita chicken was commerical prepared and no ingredient information was present in the store. For this reason, it was pulled off of the shelf because there was no way to know if there were allergens present.

## **Footnote 5**

### **Notes:**

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

## **Footnote 6**

### **Notes:**

Location holds a variance for lack of a mop sink. PIC provided variance letter.



## VOLUNTARY DESTRUCTION REPORT

**Insp Date:** 12/17/2014      **Business ID:** 95429fe  
**Business:** VAN DYKE GROCERY INC

**Inspection:** 48001533  
**Store ID:**  
**Phone:** 9133673485  
**Inspector:** KDA48  
**Reason:** 01 Routine

401 N 4TH ST  
 ATCHISON, KS 66002

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
12/17/14	02:30 PM	05:00 PM	2:30	0:00	2:30	0	
Total:			2:30	0:00	2:30	0	

**ACTIONS**

Number of products Voluntarily Destroyed   1  

**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 Salami Qty 4 Units oz Value \$ 1

Description Handled with bare hands.

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A