

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: 12/29/2014 **Business ID:** 119391FE
Business: ATCHISON HERITAGE CONFERENCE CENTER
 710 S 9th St.
 710 S 9TH ST
 ATCHISON, KS 66002

Inspection: 48001543
Store ID:
Phone: 9133671162
Inspector: KDA48
Reason: 10 Licensing
Results: No Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
12/29/14	08:30 AM	11:50 AM	3:20	0:25	3:45	0	
Total:			3:20	0:25	3:45	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print _____ Lic. Insp. Yes _____
 Priority(P) Violations 0 _____ Priority foundation(Pf) Violations 4 _____ Left App. _____ Lic. Approved Yes _____
 Certified Manager on Staff .. _____ Address Verified p _____ Actual Sq. Ft. 16300 _____
 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
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Good Hygienic Practices		Y	N	O	A	C	R
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|---|--|---|----|----|----|----|----|
| 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
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|--|--|----|----|----|----|----|----|
| 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 | .. | .. | p | .. |

<i>Fail Notes</i>	6-301.11	<i>Pf - Each HANDWASHING SINK or group of two adjacent HANDWASHING SINKS shall be provided with a supply of hand cleaning liquid, powder, or bar soap. [The handsink in the dish room was not supplied with a hand cleaning liquid. Corrected on site (COS) sink was supplied with hand soap.]</i>
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Approved Source		Y	N	O	A	C	R
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| 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
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| 13. Food separated and protected. | | p | .. | .. | .. | .. | .. |
| 14. Food-contact surfaces: cleaned and sanitized. | | .. | p | .. | .. | p | .. |

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

<i>Fail Notes</i>	4-601.11(A)	<i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [Four rubber spatulas, stored as clean not in use, had sticky residue on the food contact surfaces of the spatulas. COS, spatulas sent to the dish room to soak.]</i>
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| 15. Proper disposition of returned, previously served, reconditioned and unsafe food. | | p | .. | .. | .. | .. | .. |
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Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
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| 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 2 at end of questionnaire.

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| 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
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| 23. Consumer advisory provided for raw or undercooked foods. | | .. | .. | .. | p | .. | .. |
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Highly Susceptible Populations		Y	N	O	A	C	R
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| 24. Pasteurized foods used; prohibited foods not offered. | | .. | .. | .. | p | .. | .. |
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Chemical		Y	N	O	A	C	R
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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 | .. | .. | .. | .. | .. |

Conformance with Approved Procedures		Y	N	O	A	C	R
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| 27. Compliance with variance, specialized process and HACCP plan. | | .. | .. | .. | p | .. | .. |
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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 | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 3 at end of questionnaire.</i> | | | | | | | |
| 32. Plant food properly cooked for hot holding. | | .. | .. | p | .. | .. | .. |
| 33. Approved thawing methods used. | | .. | .. | p | .. | .. | .. |
| 34. Thermometers provided and accurate. | | .. | p | .. | .. | p | .. |

Fail Notes	4-204.112(E) Pf - Temperature Measuring Devices (Scaled) FOOD TEMPERATURE MEASURING DEVICES and water TEMPERATURE MEASURING DEVICES on WAREWASHING machines shall have a numerical scale, printed record, or digital readout in increments no greater than 1°C or 2°F in the intended range of use. [All food probe thermometers were placed in ice water for calibrating. One thermometer read at 22 F another read at 38 F when place in the ice water. COS, thermometers calibrated to read 32 F in ice water.]
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Food Identification		Y	N	O	A	C	R
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| 35. Food properly labeled; original container. | | p | .. | .. | .. | .. | .. |
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Prevention of Food Contamination		Y	N	O	A	C	R
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| 36. Insects, rodents and animals not present. | | p | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 4 at end of questionnaire.</i> | | | | | | | |
| 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 | .. | .. | .. | .. | .. |
| 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
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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 . . . 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. [In a metal cabinet, 3 small plastic bowls and 6 large plastic bowls, not in use, had cracks that went all the way through the containers. COS, bowls were discarded.]*

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. [Six plastic cutting boards, not in use, had excessive scoring and deep cuts in them. COS, boards were discarded.]*

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

Fail Notes | 4-601.11(C) *NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [The fan covers in the produce walk in cooler had accumulation of dust on them.]*

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 | 5-205.15(B) *Plumbing system (Maintained) A PLUMBING SYSTEM shall be maintained in good repair. [On the ground floor, in the single stool restroom, the handsink would only reach 60 F; person in charge thought the sink was not supplied with hot water. There were additional restroom down the hall from this one. COS, door was locked to this restroom and put out of order.]*

50. Sewage and waste water properly disposed. p

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

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

Fail Notes | 5-501.17 *A toilet room used by females shall be provided with a covered receptacle for sanitary napkins. [The ground floor women's restrooms do not have covered trash cans.]*

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

EDUCATIONAL MATERIALS

The following educational materials were provided p

Material Distributed | Education Title #22 Focus On Food Safety Manual (on the Website)

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Footnote 1

Notes:

Low temp dish machine using chlorine sanitizer was not in use during my visit. The machine was tested with no detectable sanitizer. A repairmen came and fixed the machine to register at 100 ppm; within manufacturer limits.

Footnote 2

Notes:

dairy walk in cooler, sour cream 39 F
produce walk in cooler, margarine 40 F

Footnote 3

Notes:

Freezer items frozen solid.

Footnote 4

Notes:

Ecolab pest control.

Footnote 5

Notes:

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

Footnote 6

Notes:

All of the sinks in the kitchen are directly plumbed. It would be beneficial to install an air-gap in at least one sink for employees to use for food preparation purposes.