

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: 1/7/2015 **Business ID:** 105377fe
Business: LONG JOHN SILVERS

 626 MAIN
 ATCHISON, KS 66002

Inspection: 48001554
Store ID:
Phone: 9133671308
Inspector: KDA48
Reason: 21 Standardization
Results: No Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
01/07/15	04:30 PM	08:05 PM	3:35	0:05	3:40	0	
Total:			3:35	0:05	3:40	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Lic. Insp. No
 Priority(P) Violations 1 Priority foundation(Pf) Violations 4
 Certified Manager on Staff Address Verified p Actual Sq. Ft. 0
 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) 564-6767.

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

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

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

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
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
14. Food-contact surfaces: cleaned and sanitized.	..	p	p	..
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
Fail Notes	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. [All the following items stored as clean and not in use, 2 small and 1 large wire basket with suck on food debris. The blades of the mandeline had dried on food debris, 3 white and 5 yellow containers with sticker residue on the outsides of the containers, 8 yellow lids with white dust on them, 4 white plastic tubs with sticker residue on the sides of the containers. One blue ice scoop, stored on the side of the ice machine, had sticky residue on the outside of the scoop. Also one brown and one metal trays with stuck on food debris on them. COS, all items sent back to the dish room to be washed.]</i>				
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
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
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 4 at end of questionnaire.</i>						
20. Proper cold holding temperatures.	..	p	p	..
<i>This item has Notes. See Footnote 5 at end of questionnaire.</i>						
Fail Notes	3-501.16(A)(2)	<i>P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less. [In an ice bath set up, sliced white cheese at 45 F. Manager stated the cheese had been in the ice bath since 10:00 am this morning. COS, the cheese was discarded.]</i>				
21. Proper date marking and disposition.	p
22. Time as a public health control: procedures and record.	..	p	p	..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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

Fail Notes	3-501.19(B)(2)	<p><i>Pf - Time as a PHC - 4 hours (marked with time) If time without temperature control is used as the public health control up to a maximum of 4 hours, the FOOD shall be marked or otherwise identified to indicate the time that is 4 hours past the point in time when the FOOD is removed from temperature control.</i></p> <p><i>[In front of the fryers, one container of hush puppy batter. Manager stated (and operating procedures paper work confirmed) that they are using "Time as a Public Health Control" for the batter. Manager stated the batter has a hold time of four hours and at the end of that time it must be discarded. The batter was not marked with the time it should have been discarded. Manager stated it was to be discarded at 5:15 pm. COS, batter was discarded.]</i></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 ..

Fail Notes	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.</i></p> <p><i>[One yellow and one red bucket with clear liquids and no labels. Manager stated they were sanitizer. COS, buckets were labeled.]</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

This item has Notes. See Footnote 6 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

Fail Notes	4-204.112(B)	<p><i>Temperature Measuring Devices (Integrated or Affixed) Cold or hot holding EQUIPMENT used for POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be designed to include and shall be equipped with at least one integral or permanently affixed TEMPERATURE MEASURING DEVICE that is located to allow easy viewing of the device's temperature display.</i></p> <p><i>[The one door silver cooler did not have an integrated or affixed thermometer.]</i></p>
------------	--------------	--

Food Identification		Y	N	O	A	C	R
---------------------	--	---	---	---	---	---	---

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Food Identification	Y N O A C R
----------------------------	--------------------

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

<i>Fail Notes</i>	3-302.12	<i>Food storage containers (Common Name) Except for containers holding FOOD that can be readily and unmistakably recognized such as dry pasta, working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD.</i> <i>[One squeeze bottle of yellow liquid with no label. Employee stated it was liquid margarine. One squeeze bottle of white sauce and no label. Manager stated it as tartar sauce. One squeeze bottle of light orange sauce and no label. Manager stated it was spicy mayo sauce.]</i>
-------------------	----------	--

Prevention of Food Contamination	Y N O A C R
---	--------------------

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

This item has Notes. See Footnote 7 at end of questionnaire.

40. Washing fruits and vegetables. p

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

41. In-use utensils: properly stored. .. p

<i>Fail Notes</i>	3-304.12(B)	<i>In-use utensil storage (Non-PHF/TCS-handles above food) During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored in FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon.</i> <i>[A small plastic container is being used as the scoop for the powdered oil saver; the container has no handle.]</i>
-------------------	-------------	---

42. Utensils, equipment and linens: properly stored, dried and handled. .. p

<i>Fail Notes</i>	4-903.11(A)	<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> <i>[In the kitchen, the metal drawer under the cabinet warmer had an accumulation of dust and debris in the bottom of the drawer. In the outdoor storage shed, two boxes of single use styrofoam cups being stored on the floor.]</i>
-------------------	-------------	---

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 ..

<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.</i> <i>[Two yellow plastic lids, stored as clean not in use, had cracks going through the containers. One green microwave dish, stored as clean not in use, with a large crack in the lid. Also, three rubber spatulas, stored as clean not in use, a cracks and pitting in them. In the walk in cooler, one plastic lid, on top of a container of lettuce, carrots and cheese, had a large crack in it. COS, all items discarded.]</i>
-------------------	----------------	---

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending	Y	N	O	A	C	R
---------------------------------	---	---	---	---	---	---

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. [One yellow and one white cutting board with excessive scoring.]*

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

This item has Notes. See Footnote 8 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 top portion of the knife holder (in the dish room) had dust accumulation on it.]*

Physical Facilities	Y	N	O	A	C	R
---------------------	---	---	---	---	---	---

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. [At the handsink behind the register counter, no hot water came from the faucet with the handle was turned. It was discovered that the water had been turned off. The water was turned back on and found that the faucett leaks.]*

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 #26 Hot and Cold Holding Sign

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Accompanied by KDA 60

Footnote 2

Notes:

Quat drawn from dispenser was tested at 150 ppm.

Footnote 3

Notes:

raw shrimp fried to 164 F
raw chicken fried to 175 F

Footnote 4

Notes:

hot holding cabinet, corn on the cob 134 F, rice 163 F
fried foods station, breaded fried shrimp 136 F

Footnote 5

Notes:

ice bath, cut lettuce 42 F
1 door silver, raw shrimp 35 F
walk in cooler, crab salad 39 F
make table, cole slaw 41 F

Footnote 6

Notes:

Freezer items frozen solid.

Footnote 7

Notes:

Wet wiping cloths in quat sanitizer solution of 150 ppm; within manufacturer limits.

Footnote 8

Notes:

Quat test strips provided.

FOOD ESTABLISHMENT 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 below, 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.

Insp Date: 1/7/2015 **Business ID:** 105377fe
Business: LONG JOHN SILVERS

626 MAIN
 ATCHISON, KS 66002

Inspection: 48001554
Store ID:
Phone: 9133671308
Inspector: KDA48
Reason: 21 Standardization

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
01/07/15	04:30 PM	08:05 PM	3:35	0:05	3:40	0	
Total:			3:35	0:05	3:40	0	