

**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:** 1/26/2015      **Business ID:** 98873FE  
**Business:** JERRYS AGAIN  
  
 125 N 5TH  
 ATCHISON, KS 66002

**Inspection:** 48001578  
**Store ID:**  
**Phone:** 9133670577  
**Inspector:** KDA48  
**Reason:** 01 Routine  
**Results:** No Follow-up

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
01/26/15	11:00 AM	12:55 PM	1:55	0:25	2:20	0	
<b>Total:</b>			1:55	0:25	2:20	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Print      Lic. Insp. No  
 Priority(P) Violations 0 Priority foundation(Pf) Violations 2  
 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](http://www.agriculture.ks.gov), EMAIL [fsl@kda.ks.gov](mailto: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**

<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

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	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	..	..	..	..	..			
8. Adequate handwashing facilities supplied and accessible.	p	..	..	..	..	..			
<b>Approved Source</b>									
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	..	..			
<b>Protection from Contamination</b>									
13. Food separated and protected.	..	p	..	..	..	..			
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14. Food-contact surfaces: cleaned and sanitized.	..	p	..	..	p	..			
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>									
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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	..	..	..	..	..			
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>									
17. Proper reheating procedures for hot holding.	..	..	p	..	..	..			

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<b>Potentially Hazardous Food Time/Temperature</b>	Y   N   O   A   C   R
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- |  |               |
|--|---------------|
| 18. Proper cooling time and temperatures.                                  | .. .. p .. .. |
| 19. Proper hot holding temperatures.                                       | p .. ..       |
| <b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b> |               |
| 20. Proper cold holding temperatures.                                      | p .. ..       |
| <b><i>This item has Notes. See Footnote 4 at end of questionnaire.</i></b> |               |
| 21. Proper date marking and disposition.                                   | p .. ..       |
| 22. Time as a public health control: procedures and record.                | .. .. p .. .. |

<b>Consumer Advisory</b>	Y   N   O   A   C   R
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- |  |               |
|--|---------------|
| 23. Consumer advisory provided for raw or undercooked foods.               | .. .. p .. .. |
| <b><i>This item has Notes. See Footnote 5 at end of questionnaire.</i></b> |               |

<b>Highly Susceptible Populations</b>	Y   N   O   A   C   R
---------------------------------------	-----------------------

- |   |               |
|---|---------------|
| 24. Pasteurized foods used; prohibited foods not offered. | .. .. p .. .. |
|---|---------------|

<b>Chemical</b>	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 .. .. |

<b>Conformance with Approved Procedures</b>	Y   N   O   A   C   R
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- |   |               |
|---|---------------|
| 27. Compliance with variance, specialized process and HACCP plan. | .. .. p .. .. |
|---|---------------|

<b>GOOD RETAIL PRACTICES</b>
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<b>Safe Food and Water</b>	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 .. .. |

<b>Food Temperature Control</b>	Y   N   O   A   C   R
---------------------------------	-----------------------

- |  |                 |
|--|-----------------|
| 31. Proper cooling methods used; adequate equipment for temperature control. | p .. ..         |
| <b><i>This item has Notes. See Footnote 6 at end of questionnaire.</i></b>   |                 |
| 32. Plant food properly cooked for hot holding.                              | .. .. p .. ..   |
| 33. Approved thawing methods used.   | p .. ..         |
| 34. Thermometers provided and accurate.                                      | .. p .. .. p .. |

<i>Fail Notes</i>	4-203.11	<i>Pf - Food thermometers (Accuracy) FOOD TEMPERATURE MEASURING DEVICES that are scaled only in Celsius or dually scaled in Celsius and Fahrenheit shall be accurate to ±1°C in the intended range of use. FOOD TEMPERATURE MEASURING DEVICES that are scaled only in Fahrenheit shall be accurate to ±2°F in the intended range of use.</i> <i>[The food probe thermometer provided was place in ice water for calibration. The thermomter read at 37 F. COS, thermometer calibrated to read at 32 F]</i>
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<b>Food Identification</b>	Y   N   O   A   C   R
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- |  |         |
|--|---------|
| 35. Food properly labeled; original container. | p .. .. |
|--|---------|

<b>Prevention of Food Contamination</b>	Y   N   O   A   C   R
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- |   |         |
|---|---------|
| 36. Insects, rodents and animals not present. | p .. .. |
|---|---------|

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination		Y	N	O	A	C	R
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
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. [Inside the ice machine, the metal ice scoop was being stored with the handle in contact with the ice. ]</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. [One box of single use styrofoam containers 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	..	..	..	..	..
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items		..	p	..	..	..	..
<i>Fail Notes</i>	4-202.16 <i>Nonfood-contact surfaces free of crevices [One wooden knife block storing various knives; wooden blocks not approved for knife storage. ]</i>						
46. Warewashing facilities: installed, maintained, and used; test strips.		p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 7 at end of questionnaire.</i></b>							
47. Non-food contact surfaces clean.		..	p	..	..	..	..
<i>Fail Notes</i>	4-601.11(C) <i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [There is accumulation of dust and grease on the grates of the hood above the deep fryers. Also, the four fryer baskets at the two deep fryers had heavy accumulation of grease build-up on the handles of the baskets. Also, there is heavy accumulation of food debris in the bottom of the one door Kenmore freezer. ]</i>						
Physical Facilities		Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.		p	..	..	..	..	..
49. Plumbing installed; proper backflow devices.		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	..	..	..	..	..

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities	Y	N	O	A	C	R
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53. Physical facilities installed, maintained and clean.	p	..	..	..	..	..
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54. Adequate ventilation and lighting; designated areas used.	p	..	..	..	..	..
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Administrative/Other	Y	N	O	A	C	R
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55. Other violations	p	..	..	..	..	..
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EDUCATIONAL MATERIALS
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The following educational materials were provided      p

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

**Notes:**

Low temp dish machine using chlorine sanitizer was tested at 50 ppm.

## **Footnote 2**

**Notes:**

raw hamburger cooked on the flat top to 175 F  
raw chicken tender fried to 184 F

## **Footnote 3**

**Notes:**

steam table, pulled pork 175 F, broccoli soup 173 F, chili 169 F

## **Footnote 4**

**Notes:**

4 door silver cooler, potato salad 40 F  
Hotpoint side by side, milk 35 F  
1 door Habco, commercially prepared ranch dressing 37 F

## **Footnote 5**

**Notes:**

Location does not offer any foods undercooked.

## **Footnote 6**

**Notes:**

Freezer items frozen solid.

## **Footnote 7**

**Notes:**

Chlorine test strips provided.