

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:** 117891FE
Business: FLEMING-JACKSON-SEEVER POST #6

Inspection: 48001580
Store ID:
Phone: 9133670289
Inspector: KDA48
Reason: 01 Routine
Results: No Follow-up

1617 S 6TH ST
 ATCHISON, KS 66002

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
01/26/15	05:20 PM	06:30 PM	1:10	0:10	1:20	0	
Total:			1:10	0:10	1:20	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print _____ Lic. Insp. _____
 Priority(P) Violations 2 _____ Priority foundation(Pf) Violations 1 _____
 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

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		
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		
<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-left: 5px;"> <p>4-602.11(E)(4) <i>Non-PHF/TCS Food Contact Surface Cleaning Frequency (ice bins, soda nozzles) Surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cleaned, in EQUIPMENT such as ice bins and BEVERAGE dispensing nozzles and enclosed components of EQUIPMENT such as ice makers, cooking oil storage tanks and distribution lines, BEVERAGE and syrup dispensing lines or tubes, coffee bean grinders, and water vending EQUIPMENT: at a frequency specified by the manufacturer; or, absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.</i></p> <p><i>[There is some black mold growing on a white pipe inside the ice machine.]</i></p> </td> </tr> </table>	<i>Fail Notes</i>	<p>4-602.11(E)(4) <i>Non-PHF/TCS Food Contact Surface Cleaning Frequency (ice bins, soda nozzles) Surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cleaned, in EQUIPMENT such as ice bins and BEVERAGE dispensing nozzles and enclosed components of EQUIPMENT such as ice makers, cooking oil storage tanks and distribution lines, BEVERAGE and syrup dispensing lines or tubes, coffee bean grinders, and water vending EQUIPMENT: at a frequency specified by the manufacturer; or, absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.</i></p> <p><i>[There is some black mold growing on a white pipe inside the ice machine.]</i></p>						
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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 1 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		
20. Proper cold holding temperatures.	p		
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		

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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 .. |

<i>Fail Notes</i>	7-201.11(B)	<i>P - Chemical Storage (Not Above Food, etc.) POISONOUS OR TOXIC MATERIALS shall be stored 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. [In the office/storage room, one box of packets of powdered bleach being stored over bottles of tonic water. Corrected on site (COS) bleach moved to an approved location.]</i>
	7-206.12	<i>P - Rodent bait shall be contained in a covered, tamper-resistant bait station. [One open bait station behind the mop sink, one beside the men's restroom handsink and one behind the Kenmore fridge/freezer. COS, bait stations discarded.]</i>

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 |
| 32. Plant food properly cooked for hot holding. | p |
| 33. Approved thawing methods used. | p |
| 34. Thermometers provided and accurate. | p |

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 |
| 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

This item has Notes. See Footnote 2 at end of questionnaire.

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

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

<i>Fail Notes</i>	4-302.14	<i>Pf - A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [Location uses chlorine sanitizer in the three compartment sink but could not supply chlorine test strips. COS, inspector provided test strips.]</i>
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47. Non-food contact surfaces clean. p

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

50. Sewage and waste water properly disposed. p

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

<i>Fail Notes</i>	6-202.14	<i>Except where a toilet room is located outside a FOOD ESTABLISHMENT and does not open directly into the FOOD ESTABLISHMENT, such as a toilet room that is provided by the management of a shopping mall, a toilet room located on the PREMISES shall be completely enclosed and provided with a tight-fitting and self-closing door. [The men's and women's restroom doors are not self-closing.]</i>
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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 ..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Location does no cooking on site. Whenever meals are served they are pot-luck; customer's bring in dishes to share.

Footnote 2

Notes:

The white bucket the employee stated is used for ice is not considered a food grade plastic. The bucket was never used during the inspection. Location needs to purchase a new bucket for ice.

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.

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