

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: 2/2/2015 **Business ID:** 112136FE
Business: ARAMARK - BENEDICTINE DINING

Inspection: 48001592
Store ID:
Phone: 9133607437
Inspector: KDA48
Reason: 03 Complaint
Results: Follow-up

1020 N 2ND ST
 ATCHISON, KS 66002

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
02/02/15	10:05 AM	03:55 PM	5:50	0:35	6:25	0	
Total:			5:50	0:35	6:25	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Sent Notification To _____ Lic. Insp. No
 Priority(P) Violations 9 Priority foundation(Pf) Violations 4
 Certified Manager on Staff Address Verified p Actual Sq. Ft. 0
 Certified Manager Present p

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

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R
 .. . p . . .

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

Employee Health

2. Management awareness; policy present.

Y N O A C R
 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
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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 |

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 . . . p . |

<i>Fail Notes</i>	3-101.11	<i>P - FOOD shall be safe, UNADULTERATED, and honestly presented. [In the dairy walk in cooler (WIC) three opened 1/2 gallon jugs of milk with no date marking. Manager could not determine their open date. In the two door bakery cooler, opened 1/2 gallon jug of milk with no date marking. Manager could not determine it's open date. Corrected on site (COS) milk was discarded.]</i>
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| 12. Required records available: shellstock tags, parasite destruction. | p . . . |
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Protection from Contamination	Y N O A C R
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| 13. Food separated and protected. | . . p . . . p . |
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<i>Fail Notes</i>	3-302.11(A)(1)(b)	<i>P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from Cooked READY-TO-EAT FOOD. [In the produce/raw meat WIC, raw pork bacon being stored over cooked ready to eat (RTE) ham. COS, bacon moved to an approved location.]</i>
	3-302.11(A)(2)	<i>P - Cross Contamination by type (separate equipment) - FOOD shall be protected from cross contamination by separating types of raw animal FOODS from each other such as beef, FISH, lamb, pork, and POULTRY during storage, preparation, holding, and display by: using separate EQUIPMENT for each type; arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented; or, preparing each type of FOOD at different times or in separate areas [In the produce/raw meat WIC, raw turkey breast being stored over whole muscle pork. Also raw ground turkey being stored over raw ground beef. COS, shelves rearranged to meet requirements.]</i>

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| 14. Food-contact surfaces: cleaned and sanitized. | . . p . . . p . |
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This item has Notes. See Footnote 2 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. [The following items, stored as clean not in use had left over food debris on the food contact surfaces on the equipment: 7 black plastic containers and 1 metal pancake batter dispenser. COS, items were washed.]</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 |
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This item has Notes. See Footnote 3 at end of questionnaire.

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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17. Proper reheating procedures for hot holding. p

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

18. Proper cooling time and temperatures. p

19. Proper hot holding temperatures. .. p p ..

This item has Notes. See Footnote 5 at end of questionnaire.

Fail Notes	3-501.16(A)(1) <i>P - PHF/TCS Hot Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 57°C (135°F) or above. [At the "action station" marinara sauce at 120 F. Manager stated the sauce had been at the station for approximately 30 minutes. COS, sauce was reheated to 165 F]</i>
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20. Proper cold holding temperatures. .. p p ..

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

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. [At the "action station" in the self serve dispenser, pancake batter at 64 F. Manager stated it had been in the dispenser for several hours. COS, batter was discarded. At the salad bar, cut lettuce at 49 F. The ambient air temperature of the unit was 57.6 F. Other items on the buffet met temperature requirements because they had just been taken from other cold holding units. Manager stated the lettuce had been out less than an hour. COS, lettuce was discarded.]</i>
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21. Proper date marking and disposition. .. p p ..

Fail Notes	3-501.18(A)(1) <i>P - RTE PHF/TCS, Disposition (discard if held more than 7 days) 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 held at a temperature of 5°C (41°F) or less for more than 7 days, with the day of preparation counted as Day 1. [In WIC 1, one opened bag of shredded lettuce with open date marking of 1/22. In the grab n go WIC, one container of boiled eggs with open date marking of 1/22. COS, items were discarded.]</i>
	3-501.18(A)(3) <i>P - RTE PHF/TCS, Disposition (discard if dated for more than 7 days) 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 marked to indicate a 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 that is more than 7 days from the date of preparation or opening, with the day of preparation counted as Day 1. [In the grab n go WIC, one container of commercially prepared hummus with date marking of 1/27 - 2/27. COS, item date marked correctly and education given on date marking.]</i>

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

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

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

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>	7-102.11	<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. [In the grab n go station, one plastic container storing a blue liquid and no label. Employee stated ti was pre-soak. Also in the dish room, one spray bottle of a clear liquid and no label. Manager could not determine what the substance was. COS, pre-soak was labeled, spray bottle liquid was discarded.]</i>
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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 | .. | .. | .. | .. |
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<i>Fail Notes</i>	4-301.11	<i>Pf - Temperature Capacity - EQUIPMENT for cooling and heating FOOD, and holding cold and hot FOOD, shall be sufficient in number and capacity to provide FOOD temperatures as specified under Chapter 3. [The salad bar had an ambient temperature of 57.6 F; it does not have the capacity to hold foods at 41 F or below.]</i>
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|---|----|----|----|----|----|----|
| 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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<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. [At the "action station" three squeeze bottles, two with oil and one with water not labeled. Manager identified ingredients.]</i>
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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 | .. | .. | p | .. |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination	Y	N	O	A	C	R
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Fail Notes | 3-306.11 | *P - Food protected - Except for nuts in the shell and whole, raw fruits and vegetables that are intended for hulling, peeling, or washing by the CONSUMER before consumption, FOOD on display shall be protected from contamination by the use of PACKAGING; counter, service line, or salad bar FOOD guards; display cases; or other effective means. [The following items were sitting out for customer self service on various buffet stations without any protection from the sneeze guard or lids; brown sugar, peanut butter, ice cream cones, ice cream sprinkles, chopped nuts, banana muffins, jelly. COS, items were placed under the sneeze guard.]*

38. Personal cleanliness. p

39. Wiping cloths: properly used and stored. p

This item has Notes. See Footnote 8 at end of questionnaire.

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

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. [All of the metal drawers attached to the metal prep tables in the kitchen have dust and food debris in the bottoms of the drawers. The drawers are storing various kitchen equipment like spoons, spatulas and scoops. Also, in the bakery station, one grey plastic tub storing kitchen utensils with dust and food debris in the bottom of the containers.]*

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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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. [Five rubber spatulas, stored as clean not in use, had various chips, pits and cracks in them. Also, one large clear cambro with a one in crack in the bottom of the container. Also, one plastic pitcher with a one in crack near the handle. COS, all items 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. [Seven large cutting boards with excessive scoring and deep cuts.]*

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

This item has Notes. See Footnote 9 at end of questionnaire.

47. Non-food contact surfaces clean. p

Physical Facilities	Y	N	O	A	C	R
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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 p ..

<i>Fail Notes</i>	5-203.14 <i>P - A PLUMBING SYSTEM shall be installed to preclude backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use at the FOOD ESTABLISHMENT, including on a hose bibb if a hose is attached or on a hose bibb if a hose is not attached and backflow prevention is required by LAW, by: Providing an air gap as specified under § 5-202.13; or, Installing an APPROVED backflow prevention device as specified under § 5-202.14. [At the mop sink, a black hose was attached to the splitter that was attached to the faucett. The end of the hose was being stored below the flood level rim of the sink. COS, hose was removed from the sink.]</i>
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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

<i>Fail Notes</i>	6-501.12(A) <i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [There is a large brown spill in the cabinet under the far left soda fountain.]</i>
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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

<i>Material Distributed</i>	<i>Education Title #08</i>	<i>Date Marking</i>
	<i>Education Title #27</i>	<i>Hot and Cold Holding</i>
	<i>Education Title #43</i>	<i>Storing Food in WIC</i>

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Discussed 9 Ps and 4 Pfs with DM

Footnote 2

Notes:

High temp dish machine was tested at 162 F

Footnote 3

Notes:

raw chicken cooked to 179 F

Footnote 4

Notes:

commerically prepared potatoes were reheated to 138 F

Footnote 5

Notes:

entree line, hamburger 146 F, open faced sandwich 135 F
gluten free station, snow peas 160 F
comfort station, beef stroganoff 139 F, peas 151 F
action station, sauce 140 F
salad bar, chili 152 F
C5 hot box, broccoli soup 147 F

Footnote 6

Notes:

WIC 1, chicken lo mein 37 F
WIC 2, pepperjack cheese 37 F
Salad cooler 1, deli turkey 41 F
Salad cooler 2, cooked chicken 36 F
drawer under flat top, raw chicken 35 F
True make table, meat balls 41 F
gluten free station, feta cheese 41 F
2 door True Gluten Free station, tofu 37 F
2 door True, gluten free station, pepperoni 39 F
Turbo air, yogurt 37 F
silk machine, silk 39 F
2 door True action station, egg 39 F
ice cream machine, chocolate mix 38 F
milk machine (left) chocolate milk 37 F
milk machine (right) milk 38 F
sandwich buffet, deli ham 41 F
center buffet, yogurt 40 F
WIC grab n go, cooked chicken 41 F

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 7

Notes:

Inspector suggested location using Time as a Public Health Control for the pancake batter. Basic written procedures would have to be written. They could hold the batter for up to 4 hours; at the end of those four hours, any batter left over would have to be discarded. The batter would have to be marked with the time it was prepared and the time it is to be discarded.

Footnote 8

Notes:

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

Footnote 9

Notes:

Quat test strips provided.

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 2/2/2015 **Business ID:** 112136FE
Business: ARAMARK - BENEDICTINE DINING

Inspection: 48001592
Store ID:
Phone: 9133607437
Inspector: KDA48
Reason: 03 Complaint

1020 N 2ND ST
 ATCHISON, KS 66002

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
02/02/15	10:05 AM	03:55 PM	5:50	0:35	6:25	0	
Total:			5:50	0:35	6:25	0	

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations 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 food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 02/12/15

Inspection Report Number 48001592 Inspection Report Date 02/02/15

Establishment Name ARAMARK - BENEDICTINE DINING

Physical Address 1020 N 2ND ST City ATCHISON
 Zip 66002

Additional Notes and Instructions

VOLUNTARY DESTRUCTION REPORT

Insp Date: 2/2/2015 **Business ID:** 112136FE
Business: ARAMARK - BENEDICTINE DINING

Inspection: 48001592
Store ID:
Phone: 9133607437
Inspector: KDA48
Reason: 03 Complaint

1020 N 2ND ST
 ATCHISON, KS 66002

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
02/02/15	10:05 AM	03:55 PM	5:50	0:35	6:25	0	
Total:			5:50	0:35	6:25	0	

ACTIONS

Number of products Voluntarily Destroyed 2

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 1/2 Gallon Milk Jugs Qty 4 Units _____ Value \$ _____

Description Could not determine date marking.

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Pancake Batter Qty 1 Units contai Value \$ _____

Description Held over 41 F for unknown period of time.

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A