

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: 2/16/2015 **Business ID:** 99861FE
Business: MUELLER'S LOCKER ROOM

Inspection: 48001605
Store ID:
Phone: 9133672727
Inspector: KDA48
Reason: 01 Routine
Results: Follow-up

120 S 2ND ST
 ATCHISON, KS 66002

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
02/16/15	02:15 PM	04:40 PM	2:25	0:00	2:25	0	
Total:			2:25	0:00	2:25	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Lic. Insp. No

Priority(P) Violations 3 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
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
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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 |
| 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 |

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. [The mounted can opener had dried on food debris on the blade. Corrected on site (COS) washed.]</i>
	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. [There is pink and black debris on the divider plate in the ice machine.]</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 p .. |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature

Y N O A C R

Fail Notes | 3-501.14(A)(2) | *P - Cooling PHF/TCS (Reach 41°F within 6 hours total) Cooked POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cooled within a total of 6 hours from 57°C (135°F) to 5°C (41°F) or less. [must cool from 135°F to 70°F in the first two hours]*
[In the lower portion of the Turbo Air make table, one container of par-cooked chicken wings at 50 F. Date marking showed that the wings were prepared on 2/14. The wings came in raw, were fried till the meat is par-cooked, set out on the counter for a short period of time to cool then moved to cold holding. Also in the two door True brand cooler, one container of par-cooked hamburger patties at 45 F. Date marking showed that the burgers were prepared on 2/15. The burgers came in raw, were par cooked on the flat top grill, set out on the counter for a short period of time to cool then moved to cold holding. The chicken and hamburgers never cooled down to 41 F . Corrected on site (COS) chicken and hamburgers were discarded.]

19. Proper hot holding temperatures. p

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

20. Proper cold holding temperatures. . . . p . . . p . .

This item has Notes. See Footnote 3 at end of questionnaire.

Fail Notes | 3-501.16(A)(2) | *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 the top portion of the Turbo Air make table, four individual portions of sour cream at 48 F, 49 F, 53 F and 54 F. Also three individual portions of made on site buffalo sauce at 44 F, 47 F and 49 F. The portion cups were stacked too high and could not stay cold. The items had been in the unit over night. Also, on the shelf above the fryers, one container of made on site buffalo sauce at 71 F. Employee stated the sauce had been out of cold holding since 11:30 am. Also on the same shelf, one container of cooked green peppers and onions at 81 F. Employee stated she cooked them around 11:30 am. Corrected on site (COS) portion cups were discarded, the sauce and peppers on the shelf were moved to cold holding.]

21. Proper date marking and disposition. . . . p . . . p . .

Fail Notes | 3-501.18(A)(2) | *P - RTE PHF/TCS, Disposition (discard if in a container w/out a date) 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 not clearly marked to indicate the 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 for a maximum of 7 days, with the day of preparation counted as Day 1.*
[In the beer cooler behind the bar, one opened half gallon jug of milk with no date marking. Employee said it was opened on 2/13. COS, date marked.

3-501.17(A) Pf
In the two door True brand cooler two bags of made on site chili with date marking of 2/10. After questioning it was determined that the chili was cooked and frozen on 2/10. One bag was returned to cold holding on 2/15 the other on 2/16. Also in the Turbo Air make table, one opened bag of deli ham with date marking of 1/30. Employee stated it was opened and frozen that day and returned to cold holding on 2/14. There was no date marking indicating when the chili or ham was returned to cold holding. COS, bags were date marked.]

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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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

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

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

This item has Notes. See Footnote 4 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

<i>Fail Notes</i>	4-302.12(A) <i>Pf - Food Temperature Measuring Devices (Provided & Accessible) FOOD TEMPERATURE MEASURING DEVICES shall be provided and readily accessible for use in ensuring attainment and maintenance of required FOOD temperatures. [Location could not provide a food probe thermometer.]</i>
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Food Identification		Y	N	O	A	C	R
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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. [One small container of cinnamon sugar mix with no label. Employee identified the contents.]</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

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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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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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| 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 |
| 46. Warewashing facilities: installed, maintained, and used; test strips. | .. 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. [The test strips provided were water damaged and could not accurately measure the quat sanitizer.]</i>
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| 47. Non-food contact surfaces clean. | p |
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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 |
| 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 accumulation of trash behind the beer coolers (behind the bar.)]</i>
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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

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #07</i>	<i>Corrective Actions</i>
	<i>Education Title #08</i>	<i>Date Marking</i>
	<i>Education Title #49</i>	<i>Two-Stage Cooling</i>

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Quat solution made in three compartment sink to 200ppm; within manufacturer limits.

Footnote 2

Notes:

crook pot, chili 177 F

Footnote 3

Notes:

Turbo air make table, cut tomatoes 43 F

1 door GE, sliced cheese 40 F

2 door True, chili 40 F

beer cooler, milk 38 F

Footnote 4

Notes:

2 door True had an ambient of 38.5 F

Turbo Air make table had an ambient of 39.4 F

VOLUNTARY DESTRUCTION REPORT

Insp Date: 2/16/2015 **Business ID:** 99861FE
Business: MUELLER'S LOCKER ROOM

120 S 2ND ST
 ATCHISON, KS 66002

Inspection: 48001605
Store ID:
Phone: 9133672727
Inspector: KDA48
Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
02/16/15	02:15 PM	04:40 PM	2:25	0:00	2:25	0	
Total:			2:25	0:00	2:25	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 Chicken Wings Qty 1 Units contai Value \$ 100

Description Did not cool to 41 F within 6 hours.

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Hamburger Patties Qty 1 Units pan Value \$ 30

Description Did not cool to 41 F within 6 hours.

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A