

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: 4/6/2015 **Business ID:** 117426FE
Business: SDI OF ATCHISON KANSAS LLC

Inspection: 48001686
Store ID:
Phone: 8164159980
Inspector: KDA48
Reason: 01 Routine
Results: No Follow-up

1001 MAIN ST
 ATCHISON, KS 66002

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
04/06/15	10:50 AM	12:25 PM	1:35	0:05	1:40	0	
Total:			1:35	0:05	1:40	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Lic. Insp. No

Priority(P) Violations 1 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, 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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	Y	N	O	A	C	R
Good Hygienic Practices						
4. Proper eating, tasting, drinking, or tobacco use	p
5. No discharge from eyes, nose and mouth.	p
Preventing Contamination by Hands						
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	p	..
<i>Fail Notes</i>	<p>6-301.12 Pf - Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with: Individual, disposable towels; a continuous towel system that supplies the user with a clean towel; a heated-air hand drying device; or a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures. [The front handsink was not supplied with a method to dry hands. Corrected on site (COS) sink supplied with paper towels.]</p>					
Approved Source						
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						
13. Food separated and protected.	p
14. Food-contact surfaces: cleaned and sanitized.	p
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
15. Proper disposition of returned, previously served, reconditioned and unsafe food.	p
Potentially Hazardous Food Time/Temperature						
16. Proper cooking time and temperatures.	p
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
17. Proper reheating procedures for hot holding.	p
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
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>						
<i>Fail Notes</i>	<p>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 two door Beverage Air cooler, liquid eggs at 44 F, hot dogs at 45 F. Manager said approximately 45 minutes prior to arrival she took everything out of the unit to clean it out. She also switched out the containers for clean ones. She said the foods sat out for approximately 30 minutes. The ambient air temperature of the unit was 39 F. COS, foods were left in cold holding education given.]</p>					
21. Proper date marking and disposition.	p
22. Time as a public health control: procedures and record.	p

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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
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
<i>This item has Notes. See Footnote 6 at end of questionnaire.</i>	
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
35. Food properly labeled; original container.	p
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
40. Washing fruits and vegetables. p
Proper Use of Utensils	Y N O A C R
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
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items	.. . p .. . p ..

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Utensils, Equipment and Vending	Y	N	O	A	C	R
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<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. [Four plastic containers, stored as clean not in use, has pits and inclusions in the bottom of the containers. COS containers discarded.]</i>
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45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Core items	p
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46. Warewashing facilities: installed, maintained, and used; test strips.	p
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This item has Notes. See Footnote 7 at end of questionnaire.

47. Non-food contact surfaces clean.	..	p
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<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. [The area around the nozzles of the soda fountains had build-up of soda syrup on it.]</i>
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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
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49. Plumbing installed; proper backflow devices.	p
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50. Sewage and waste water properly disposed.	p
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51. Toilet facilities: properly constructed, supplied and cleaned.	p
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52. Garbage and refuse properly disposed; facilities maintained.	p
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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

The following educational materials were provided

Material Distributed | Education Title #26 Hot and Cold Holding Sign

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Three compartment sink was set up for warewashing. Quat sanitizer solution was tested at 150ppm; within manufacturer limits.

Footnote 2

Notes:

raw hamburger patty cooked on flat top to 175 F
raw liquid eggs cooked on flat top to 165 F

Footnote 3

Notes:

commercially prepared grilled chicken patty reheated to 184 F
commercially prepared breaded chicken strip reheated to 177 F

Footnote 4

Notes:

hot holding tray station, hamburger patty 168 F
hot holding drawer, chicken strip 142 F
steam well, chili 164 F
steam well 2, hot dog 173 F
double warmer, white gravy 170 F

Footnote 5

Notes:

make table, cut lettuce 43 F
ice bath, shredded cheese 41 F
2 door Beverage Air, corn dog 43 F
Electro Freeze soft serve machine, ice cream mix 40 F
Electro Freezer shake machine, ice cream mix 39 F
walk in cooler, cut lettuce 39 F

Footnote 6

Notes:

1 door silver cooler (ice cream toppings unit) ambient of 38.8 F

Footnote 7

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.

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