

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: 4/24/2014 **Business ID:** 105160FE
Business: ALTAMONT HIGH-LABETTE COUNTY

Inspection: 49000815
Store ID:
Phone: 6207845326
Inspector: KDA49
Reason: 01 Routine
Results: No Follow-up

601 S HIGH SCHOOL ST
 ALTAMONT, KS 67330

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
04/24/14	09:05 AM	10:40 AM	1:35	0:35	2:10	0	
Total:			1:35	0:35	2:10	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Sent Notification To _____ Lic. Insp. No
 Priority(P) Violations 0 Priority foundation(Pf) Violations 0
 Certified Manager on Staff .. Address Verified p Actual Sq. Ft. 5000
 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) 296-5600.

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
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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 |
| <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	Y N O A C R
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- | | |
|----------------------------------------------------------------------------|-----------------|
| 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 |
| <i>This item has Notes. See Footnote 5 at end of questionnaire.</i> | |
| 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
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|--------------------------------------------------------------|-------------------|
| 23. Consumer advisory provided for raw or undercooked foods. | p |
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Highly Susceptible Populations	Y N O A C R
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|-----------------------------------------------------------|-------------------|
| 24. Pasteurized foods used; prohibited foods not offered. | p |
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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 |
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GOOD RETAIL PRACTICES

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	Y	N	O	A	C	R
Safe Food and Water						
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						
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						
35. Food properly labeled; original container.	p
Prevention of Food Contamination						
36. Insects, rodents and animals not present.	p
37. Contamination prevented during food preparation, storage and display.	..	p
<div style="display: flex; border-left: 1px solid black; padding-left: 5px;"> <div style="width: 15%; border-right: 1px solid black; padding-right: 5px;"><i>Fail Notes</i></div> <div style="padding-right: 5px;">3-305.11(A)(1)</div> <div style="border-left: 1px solid black; padding-left: 5px;"> <i>Food storage - Except as specified in ¶¶ (B) and (C) of 3-305.11, FOOD shall be protected from contamination by storing the FOOD: in a clean, dry location; where it is not exposed to splash, dust, or other contamination; and at least 15 cm (6 inches) above the floor. [Boxes of marinara sauce and beans were stored on the floor in the dry storage room. Boxes of ground beef were stored on the floor in the walk in freezer.]</i> </div> </div>						
38. Personal cleanliness.	p
39. Wiping cloths: properly used and stored.	p
40. Washing fruits and vegetables.	p
Proper Use of Utensils						
41. In-use utensils: properly stored.	..	p
<div style="display: flex; border-left: 1px solid black; padding-left: 5px;"> <div style="width: 15%; border-right: 1px solid black; padding-right: 5px;"><i>Fail Notes</i></div> <div style="padding-right: 5px;">3-304.12(B)</div> <div style="border-left: 1px solid black; padding-left: 5px;"> <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. [The scoop handle was stored touching the product in the wheat flour storage bin. Cups with no handles were stored touching the food product in the tubs of salt, brown sugar and powdered sugar.]</i> </div> </div>						
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						
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

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Utensils, Equipment and Vending	Y	N	O	A	C	R
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46. Warewashing facilities: installed, maintained, and used; test strips.	p
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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. [There were sauce/food spills on the bottom shelf of the McCall RIC.]</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 ..

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Footnote 1

Notes:

mechanical dish machine 161.6F

Footnote 2

Notes:

ground beef 175F

Footnote 3

Notes:

canned carrots 191F

Footnote 4

Notes:

hot cart
pizza 141F

Footnote 5

Notes:

Milk coolers
milk 43F, 42.6F, 42.4F

WIC
cheese 41F
egg patty 36F
buttermilk 40F

McCall RIC
marinara sauce 38.4F
sour cream 41.6F

True RIC
cottage cheese 40F
lettuce 42F
ham 42F