

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: 6/20/2012 **Business ID:** 102037FR
Business: CORNER POCKET

Inspection: 55001399
Store ID:
Phone: 7856269455
Inspector: KDA55
Reason: 01 Routine
Results: Follow-up

510 MAIN ST STE 1
 ATWOOD, KS 67730

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/20/12	03:20 PM	04:50 PM	1:30	0:05	1:35	0	
Total:			1:30	0:05	1:35	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Critical Violations 10 Lic. Insp. _____
 Address Verified 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.

HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, CRITICAL=Critical Violation, SWING=Swing Violation (May be critical or non-critical), HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

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

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

	Y	N	O	A	C	R
Demonstration of Knowledge						
1. Certification by accredited program, compliance with Code, or correct responses.	p
Employee Health						
2. Management awareness; policy present.	p
3. Proper use of reporting, restriction and exclusion.	p
Good Hygienic Practices						
4. Proper eating, tasting, drinking, or tobacco use	p
5. No discharge from eyes, nose and mouth.	p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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
<i>Fail Notes</i> 6-501.18 <i>Handsink, toilets, and/or urinals maintained clean [Kitchen handsink has a build up of corrosion around the faucet.]</i>						
Approved Source	Y	N	O	A	C	R
9. Food obtained from approved source.	..	p
<i>Fail Notes</i> 3-201.12* <i>CRITICAL - Food in Hermetically Sealed Container [Home canned relish was found in the GE refrigerator.]</i>						
10. Food received at proper temperature.	p
11. Food in good condition, safe and unadulterated.	..	p
<i>Fail Notes</i> 3-101.11* <i>CRITICAL - Safe, Unadulterated, & Honestly Presented [Found two nbottles of liquer contaminated by fruit flies. Set aside on floor. Found a container of moldy gravy in the whirlpool refrigerator.]</i>						
12. Required records available: shellstock tags, parasite destruction.	p
Protection from Contamination	Y	N	O	A	C	R
13. Food separated and protected.	..	p
<i>Fail Notes</i> 3-302.11(A)(1)(a)* <i>CRITICAL - Separation-Raw & raw RTE [Raw hamburger is stored in contact with head lettuce in the Whirlpool refrigerator.]</i>						
<i>Fail Notes</i> 3-302.11(A)(1)(b)* <i>CRITICAL - Separation-Raw & cooked RTE [Raw shell eggs are stored directly on top of packaged tortillas in the GE refrigerator..]</i>						
14. Food-contact surfaces: cleaned and sanitized.	..	p
<i>Fail Notes</i> 4-601.11A* <i>CRITICAL - Food Contact Clean to Sight and Touch [The inside top and the sides of the microwave is splattered wi8th dried food particles.]</i>						
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
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
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
21. Proper date marking and disposition.	..	p
<i>Fail Notes</i> 3-501.18(A)(1)* <i>CRITICAL - RTE PHF, Disposition-discard if >7days at 41°F [Wrapped enchiladas in back refrigerator over a month old according to father of owner have not been discarded.]</i>						
<i>Fail Notes</i> 3-501.18(A)(2)* <i>CRITICAL - RTE PHF, Disposition-discard if in a container w/out a date [Ham, gravy, enchiladas all in containers with not dates.]</i>						
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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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

<i>Fail Notes</i>	7-102.11*	<i>CRITICAL - Common Name, Working Containers</i> <i>[Spray bottles of pine sol according to owner are not labeled.]</i>
	7-201.11(B)*	<i>CRITICAL - Separation, Storage-chemicals above food, etc.</i> <i>[Spray bottle of pinesol stored on top of refrigerator with nozzle over corn bread. Moved.]</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

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

<i>Fail Notes</i>	3-302.12	<i>Food storage containers identified with common name of food</i> <i>[Squirt bottles of prep and soy sauce according to owner are not labeled.]</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; no unauthorized persons. .. p

<i>Fail Notes</i>	6-202.15(A)(3)*	<i>SWING - Outer openings protected-solid, self-closing doors</i> <i>[Non critical - Back room garage door and entry door have gaps large enough to allow pest entry.]</i>
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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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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

	Y	N	O	A	C	R
Utensils, Equipment and Vending						
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Critical items	p
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- non-critical items	p
46. Warewashing facilities: installed, maintained, and used; test strips.	..	p
<i>Fail Notes</i> 4-204.113() <i>Warewash machine-Data plate [Hoem dishwasher not labeled for commercial use.]</i>						
4-204.115() <i>Warewash machine-Temperature measuring devices [Homestyle dishwaasher does not have thermometer.]</i>						
4-204.118() <i>Warewash machine-flow pressure device [Home type dishwasher does not have a pressure gauge.]</i>						
47. Non-food contact surfaces clean.	p
Physical Facilities						
48. Hot and cold water available; adequate pressure.	p
49. Plumbing installed; proper backflow devices.	..	p
<i>Fail Notes</i> 5-205.15(B) <i>SWING - Plumbing system maintained in good repair [Non Critical - Vise grips used for handle on 3 compartment sink.]</i>						
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>Toilet rooms completely enclosed-self closing door [Restroom do not have self closing doors.]</i>						
52. Garbage and refuse properly disposed; facilities maintained.	p
53. Physical facilities installed, maintained and clean.	..	p
<i>Fail Notes</i> 6-201.11 <i>Floors/walls/ceilings smooth & easily cleanable [Ceiling above bar has water damage.]</i>						
54. Adequate ventilation and lighting; designated areas used.	p
Administrative/Other						
55. Other violations	p

EDUCATIONAL MATERIALS

The following educational materials were provided p

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

Material Distributed | Education Title #08 Date Marking

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Chest cooler - Milk 35
GE - Cheese 38
Whirlpool - Hamburger 39
Back refrigerator - Gravy 42

Footnote 2

Notes:

Facility not operating at time of inspection. Owner in process of correcting cited observations.

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

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NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Food Service Establishments and Retail Food Stores. The Kansas Food Code, Section 8-405.11(B) as adopted and amended by K.A.R. 4-28-8 through 15, requires that all critical violations shall be corrected no later than 10 days after this inspection and all noncritical violations shall be corrected no later than 90 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. 36-508, licensees issued authority under the Kansas Food Service and Lodging Act may apply to the secretary for an extension of the time prescribed above.

* The Food Safety Law, effective October 1, 2004, includes K.S.A. 74-581 et seq.; the Kansas Food, Drug and Cosmetic Act, K.S.A. 65-601 et seq.; the Kansas Food Service and Lodging Act, K.S.A. 36-501 et seq.;, and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate mobile retail ice cream vendors; food service establishments located in retail food stores; food vending machines; food vending machine companies and dealers; retail food stores; food processing plants; food service establishments.

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

Follow up Scheduled 07/20/12

Inspection Report Number 55001399 Inspection Report Date 06/20/12

Establishment Name CORNER POCKET

Physical Address 510 MAIN ST STE 1 City ATWOOD
 _____ Zip 67730

Additional Notes
and Instructions

VOLUNTARY DESTRUCTION REPORT

Insp Date: 6/20/2012 **Business ID:** 102037FR
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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 Moldy gravy Qty 0.5 Units gal Value \$ 5

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Home canned relish Qty 1 Units Value \$ 0

Description

Reason Product Destroyed Misbranded Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A