

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: 1/23/2012 **Business ID:** 95038RS
Business: VENTURE FOODS

Inspection: 56002838
Store ID:
Phone: 6206352315
Inspector: KDA56
Reason: 01 Routine
Results: No Follow-up

803 MAIN
 ASHLAND, KS 67831

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
01/23/12	08:20 AM	10:15 AM	1:55	0:50	2:45	0	
Total:			1:55	0:50	2:45	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Fax _____ Critical Violations 2 Lic. Insp. _____

Sent Notification To _____

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

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
4. Proper eating, tasting, drinking, or tobacco use	p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices		Y	N	O	A	C	R
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5. No discharge from eyes, nose and mouth.		p
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Preventing Contamination by Hands		Y	N	O	A	C	R
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6. Hands clean and properly washed.		p
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7. No bare hand contact with RTE foods or approved alternate method properly followed.		p
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8. Adequate handwashing facilities supplied and accessible.		p
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Approved Source		Y	N	O	A	C	R
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9. Food obtained from approved source.		p
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10. Food received at proper temperature.		p
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11. Food in good condition, safe and unadulterated.		..	p	p	..
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<i>Fail Notes</i>	3-101.11*	<i>CRITICAL - Safe, Unadulterated, & Honestly Presented</i> <i>[There were two cans of Similac Neosure, found on the retail shelf, with and expiration date of 1/1/12. (Corrected on site (COS)-removed from retail shelf).]</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
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14. Food-contact surfaces: cleaned and sanitized.		p
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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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17. Proper reheating procedures for hot holding.		p
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18. Proper cooling time and temperatures.		p
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19. Proper hot holding temperatures.		p
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20. Proper cold holding temperatures.		p
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This item has Notes. See Footnote 1 at end of questionnaire.

21. Proper date marking and disposition.		p
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22. Time as a public health control: procedures and record.		p
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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
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26. Toxic substances properly identified, stored and used.		p
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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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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Safe Food and Water		Y	N	O	A	C	R
28. Pasteurized eggs used where required.		þ
29. Water and ice from approved source.		þ
30. Variance obtained for specialized processing methods.		þ
Food Temperature Control		Y	N	O	A	C	R
31. Proper cooling methods used; adequate equipment for temperature control.		þ
32. Plant food properly cooked for hot holding.		þ
33. Approved thawing methods used.		þ
34. Thermometers provided and accurate.		þ
Food Identification		Y	N	O	A	C	R
35. Food properly labeled; original container.		..	þ
<i>Fail Notes</i>	3-602.11(B) <i>Label information (packaged in establishment)</i> <i>[There was no ingredient information on the packages of chocolate almonds or chocolate raisins found on the retail shelf.]</i> 3-602.12(B) <i>Dating information may not be concealed or altered</i> <i>[There was an price sticker placed over the expiration date of a box of Campho Phenique on the retail shelf.]</i>						
Prevention of Food Contamination		Y	N	O	A	C	R
36. Insects, rodents and animals not present; no unauthorized persons.		..	þ
<i>Fail Notes</i>	6-202.15(A)(3)* <i>SWING - Outer openings protected-solid, self-closing doors</i> <i>[There was a gap along the bottom of the west double doors into the store room. There was a gap along the west door by the basement entrance.]</i>						
37. Contamination prevented during food preparation, storage and display.		..	þ
<i>Fail Notes</i>	3-305.11(A)(3) <i>Food stored 6" above floor</i> <i>[There were assorted cases of food stored on the floor in the walk in freezer.]</i> 3-307.11 <i>Food not contaminated by any other source</i> <i>[There was dust accumulation on cans and packages of food on the retail shelf.]</i>						
38. Personal cleanliness.		þ
39. Wiping cloths: properly used and stored.		þ
40. Washing fruits and vegetables.		þ
Proper Use of Utensils		Y	N	O	A	C	R
41. In-use utensils: properly stored.		þ
42. Utensils, equipment and linens: properly stored, dried and handled.		þ
43. Single-use and single-service articles: properly used.		þ
44. Gloves used properly.		þ
Utensils, Equipment and Vending		Y	N	O	A	C	R
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Critical items		þ
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-non-critical items		..	þ
<i>Fail Notes</i>	4-501.11() <i>Equipment in good repair/adjustment</i> <i>[4-501.11(A) Paint was peeling in the top of the dairy cooler.]</i>						

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Meat walk in cooler: 41 F

Produce walk in cooler: 40 F

Produce cooler: bagged salad 43 F

Dairy cooler: 38 F

Lunchables cooler: 39 F

Deli cooler: 41 F

Meat case: 34 F

Beer cooler: 43 F

True beer cooler: 42 F

Coke cooler: 42 F

Pepsi cooler: 41 F

Red Bull cooler: 44 F