

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: 1/14/2014 **Business ID:** 95038FE
Business: VENTURE FOODS

 803 MAIN
 ASHLAND, KS 67831

Inspection: 56004329
Store ID:
Phone: 6206352315
Inspector: KDA56
Reason: 01 Routine
Results: Follow-up

Time In / Time Out

| Date | In | Out | Insp | Travel | Total | Mileage | Notes: |
|---------------|----------|----------|------|--------|-------|---------|--------|
| 01/14/14 | 11:15 AM | 01:20 PM | 2:05 | 0:05 | 2:10 | 0 | |
| Total: | | | 2:05 | 0:05 | 2:10 | 0 | |

FOOD ESTABLISHMENT PROFILE

Insp. Notification Fax Sent Notification To _____ Lic. Insp. _____
 Priority(P) Violations 2 Priority foundation(Pf) Violations 4
 Certified Manager on Staff .. Address Verified p Actual Sq. Ft. 6300
 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

| | Y | N | O | A | C | R |
|---|----|----|----|----|----|----|
| Demonstration of Knowledge | | | | | | |
| 1. Certification by accredited program, compliance with Code, or correct responses. | .. | .. | p | .. | .. | .. |
| <i>This item has Notes. See Footnote 1 at end of questionnaire.</i> | | | | | | |
| Employee Health | | | | | | |
| 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 |
|---|----|----|----|----|----|----|
| 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 |
| 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 |
| 9. Food obtained from approved source. | .. | p | .. | .. | .. | .. |
| <i>Fail Notes</i> 3-201.11(C) Pf - PACKAGED FOOD shall be labeled as specified in LAW. [Packaged of Bonerts pies (cherry, apple, pecan), held in the retail freezer, did not contain any ingredient labeling information or manufacturer information.] | | | | | | |
| 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 |
| 13. Food separated and protected. | .. | p | .. | .. | p | .. |
| <i>Fail Notes</i> 3-302.11(A)(1)(b) P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from Cooked READY-TO-EAT FOOD. [Packages of raw beef and bacon were stored over cases of ready to eat tortillas and ready to eat cheese in the meat walk in cooler. (Corrected on site) (COS)-seperated).] | | | | | | |
| 14. Food-contact surfaces: cleaned and sanitized. | .. | p | .. | .. | .. | .. |
| <i>Fail Notes</i> 4-601.11(A) Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [There was dried food debris in the meat band saw and dried food debris on the meat tenderizer blades, stored in the walk in cooler. from an unknown date, as per owner.] | | | | | | |
| 4-602.11(E)(4) 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 was mold growth on the Coke fountain nozzle. (COS-cleaned).] | | | | | | |
| 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 | .. | .. |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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| Potentially Hazardous Food Time/Temperature | | Y | N | O | A | C | R |
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| 19. Proper hot holding temperatures. | .. | .. | .. | p | .. | .. | |
| 20. Proper cold holding temperatures. | p | .. | .. | .. | .. | .. | |

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

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| 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 |
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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 | .. | .. | .. | .. | |

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| <i>Fail Notes</i> | 7-203.11 P - A container previously used to store POISONOUS OR TOXIC MATERIALS may not be used to store, transport, or dispense FOOD. [There was a clear solution stored in a bottle labeled as window cleaner by the meat grinder in the meat room. The solution in the container was food grade oil for equipment, as per owner.] |
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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 |
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| 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 | .. | .. | |

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| 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 | .. | .. | .. | .. | .. | |

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| Food Identification | | Y | N | O | A | C | R |
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| 35. Food properly labeled; original container. | .. | p | .. | .. | .. | .. | |
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| <i>Fail Notes</i> | 3-602.11(B)(2) Label information (packaged in establishment - Ingredients) Label information shall include, if made from two or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the FOOD. [There was no ingredient labeling information on packages of packed on site Muenster cheese stored in the retail meat case.] |
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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 | .. | .. | .. | .. | |
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| Prevention of Food Contamination | Y | N | O | A | C | R |
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| <i>Fail Notes</i> | 6-202.15(A)(3) | Outer openings (Doors) Outer openings of a FOOD ESTABLISHMENT shall be protected against the entry of insects and rodents by solid, self-closing, tight-fitting doors. [There was a one inch gap in the corners along the bottom of the overhead door in the storage room.] |
| | 6-501.112 | Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the PREMISES at a frequency that prevents their accumulation, decomposition, or the attraction of pests. [There were dead flies on the floor north of the fountain counter and dead files in the east windows on the sales floor.] |

37. Contamination prevented during food preparation, storage and display. .. p

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| <i>Fail Notes</i> | 3-305.11(A)(1) | 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. [Assorted cases of food were stored on the floor in the walk in freezer.] |
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38. Personal cleanliness. p

39. Wiping cloths: properly used and stored. p

40. Washing fruits and vegetables. p

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| 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

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| <i>Fail Notes</i> | 4-903.11(A) | Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored: In a clean, dry location; Where they are not exposed to splash, dust, or other contamination; and, At least 15 cm (6 inches) above the floor. [Single use meat trays were stored on the floor in the meat room and west of the retail meat cooler. A case of single use cups were stored on the floor across from the meat room.] |
| | 4-904.11(A) | SINGLE-SERVICE and SINGLE-USE ARTICLES and cleaned and SANITIZED UTENSILS shall be handled, displayed, and dispensed so that contamination of FOOD- and lip-contact surfaces is prevented. [Single use cups and lids, stored on the beverage counter, were not stored in a dispensing unit.] |

43. Single-use and single-service articles: properly used. p

44. Gloves used properly. p

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| 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

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| <i>Fail Notes</i> | 4-202.11(A)(2) | Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. [There was rust on the bottom of the deck of the meat slicer.] |
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45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Core items .. p

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| <i>Fail Notes</i> | 4-501.11(A) | EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements specified under Parts 4-1 and 4-2. [There was rust and peeling paint in the Lunchables cooler. There was rust on the walls of the meat walk in cooler and rust on the wall behind the produce prep table. The paint was peeling on the top and on the shelves in the dairy cooler.] |
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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

Fail Notes | 4-302.14 *Pf - A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [There were no chlorine sanitizer test strips available.]*

47. Non-food contact surfaces clean. .. p

Fail Notes | 4-601.11(C) *NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [There was dirt and lint accumulation on the front vents in the dairy cooler. There was dark debris under the gallon container of milk in the retail dairy cooler.]*

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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

Fail Notes | 6-202.14 *Except where a toilet room is located outside a FOOD ESTABLISHMENT and does not open directly into the FOOD ESTABLISHMENT, such as a toilet room that is provided by the management of a shopping mall, a toilet room located on the PREMISES shall be completely enclosed and provided with a tight-fitting and self-closing door. [The restroom doors were not self closing.]*

52. Garbage and refuse properly disposed; facilities maintained. p

53. Physical facilities installed, maintained and clean. .. p

Fail Notes | 6-501.11 *PHYSICAL FACILITIES shall be maintained in good repair. [There was a ceiling tile falling over packages of Sweet and Low stored on the retail shelf. There was exposed insulation on the ceiling in the back room and insulation falling over the produce prep table. There were several ceiling tiles with water damage throughout the facility and a few ceiling tiles missing by the mens restroom and by the meat retail cooler. There were several cracked and missing floor tiles throughout the facility.]*

6-501.114(A) *Premises (Unnecessary items) The PREMISES shall be free of items that are unnecessary to the operation or maintenance of the establishment such as EQUIPMENT that is nonfunctional or no longer used. [There was an accumulation of old equipment and shelves in the basement.]*

54. Adequate ventilation and lighting; designated areas used. .. p

Fail Notes | 6-202.11(A) *Except as specified in ¶ 6-202.11(B), light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES. [Light bulbs in the meat room and over the produce prep table did not have protective shields.]*

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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 |
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The following educational materials were provided p

Material Distributed | *Education Title #29* *Labeling*

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

EDUCATIONAL MATERIALS

| | | |
|-----------------------------|----------------------------|---|
| <i>Material Distributed</i> | <i>Education Title #36</i> | <i>Manual Cleaning Sanitizing</i> |
| | <i>Education Title #37</i> | <i>Manual Dishwashing Procedures Sign</i> |
| | <i>Education Title #38</i> | <i>No Smoking, Eating, Drinking</i> |
| | <i>Education Title #43</i> | <i>Storing Food in WIC</i> |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

There was not a certified manager on staff.

Footnote 2

Notes:

Meat walk in cooler: ambient air temperature of 43 F
Produce walk in cooler: ambient air temperature of 42 F
Produce cooler: ambient air temperature of 43 F
Deli meat cooler: ambient air temperature of 38 F
Raw meat cooler: ambient air temperature of 43 F
Lunchables cooler: ambient air temperature of 39 F

