

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: 7/16/2013 **Business ID:** 72030FE
Business: PESCHEL'S FOOD MART

Inspection: 57002507
Store ID:
Phone: 7857362913
Inspector: KDA57
Reason: 01 Routine
Results: Follow-up

405 MAPLE
 AXTELL, KS 66403

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/16/13	08:50 AM	10:50 AM	2:00	0:20	2:20	0	
Total:			2:00	0:20	2:20	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Lic. Insp. No

Priority(P) Violations 6 Priority foundation(Pf) Violations 2

Certified Manager on Staff .. Address Verified p Actual Sq. Ft.

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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	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
Approved Source						
9. Food obtained from approved source.	..	p	p	..
<i>Fail Notes</i> 3-201.11(C) <i>Pf - PACKAGED FOOD shall be labeled as specified in LAW. [Retail reach in freezer: 4 bags of commercially prepared and packaged frozen cinnamon rolls were not labeled with the common name of the product, net weights, ingredient statements, where packaged at, food allergens, and nutritional statements on each package. 4 bags of commercially prepared and frozen marzetti pasta noodles were not labeled with the ingredient statements, nutritional statements, where packaged, food allergens, and net weights on each package. Correction onsite (COS)-removed from the freezer.]</i>						
10. Food received at proper temperature.	p
11. Food in good condition, safe and unadulterated.	..	p	p	..
<i>Fail Notes</i> 3-101.11 <i>P - FOOD shall be safe, UNADULTERATED, and honestly presented. [Produce case: 3 packages of raspberries, and 1 package of strawberries were found with mold growth. Back storage area: 2 tomatoes were found with mold growth on. (COS)-voluntary destruction.]</i>						
12. Required records available: shellstock tags, parasite destruction.	p
Protection from Contamination						
13. Food separated and protected.	..	p	p	..
<i>Fail Notes</i> 3-302.11(A)(1)(b) <i>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. [Meat case; Packages of raw pork chops were being stored directly above packages of ready to eat pineapple ham steaks. (COS)-moved the ham steaks.]</i>						
3-302.11(A)(2) <i>P - Cross Contamination by type (separate equipment) - FOOD shall be protected from cross contamination by separating types of raw animal FOODS from each other such as beef, FISH, lamb, pork, and POULTRY during storage, preparation, holding, and display by: using separate EQUIPMENT for each type; arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented; or, preparing each type of FOOD at different times or in separate areas [Meat Case: A package of raw chicken was being stored directly above packages of raw pork loins. (COS)-moved the pork loins.]</i>						
14. Food-contact surfaces: cleaned and sanitized.	p
15. Proper disposition of returned, previously served, reconditioned and unsafe food.	p
Potentially Hazardous Food Time/Temperature						
16. Proper cooking time and temperatures.	p
17. Proper reheating procedures for hot holding.	p

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

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Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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18. Proper cooling time and temperatures. p

19. Proper hot holding temperatures. .. p p ..

Fail Notes 3-501.16(A)(1) P - PHF/TCS Hot Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 57°C (135°F) or above.
 [Front hot case: Egg and bacon breakfast pizza was hot holding with an internal temperature of 132.2F. Sausage and bacon breakfast pizza was hot holding with an internal temperature of 129.4F. Both products had been there less than 2 hours. (COS)-owner discarded the products.]

20. Proper cold holding temperatures. p

This item has Notes. See Footnote 3 at end of questionnaire.

21. Proper date marking and disposition. .. p p ..

Fail Notes 3-501.18(A)(2) P - RTE PHF/TCS, Disposition (discard if in a container w/out a date) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is not clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5°C (41°F) or less for a maximum of 7 days, with the day of preparation counted as Day 1.
 [Meat case: Packages of commercially prepared and opened P&P loaf, and chopped ham were found with no date marking. The owner stated the products were opened on the 12th. (COS)-labeled.]

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

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

Fail Notes 7-201.11(B) P - Chemical Storage (Not Above Food, etc.) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES.
 [A spray bottle of windex glass cleaner was being stored directly above boxes of Tom Collins drink mix in the back room. Spray bottles of Chlorox green works cleaner was being stored directly above boxes of clean glasses in the back area.]

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	Y	N	O	A	C	R
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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

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Safe Food and Water		Y	N	O	A	C	R
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
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
<i>Fail Notes</i>	<p>3-305.11(A)(1) <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.</i> <i>[A box of squash was found stored directly on the floor by the produce case. (COS)-picked up. Boxes of food product were being stored directly on the floor in the walk in cooler and freezer.]</i></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	p	..
<i>Fail Notes</i>	<p>4-903.11(C) <i>SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored as specified under ¶ 4-903.11(A) and shall be kept in the original protective PACKAGE or stored by using other means that afford protection from contamination until used.</i> <i>[Single use pizza boxes and styrofoam plates were being stored with the food contact surface up. (COS)-inverted.]</i></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
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items		..	p
<i>Fail Notes</i>	<p>4-501.12 <i>Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and SANITIZED, or discarded if they are not capable of being resurfaced.</i> <i>[The meat cutting board has deep skor marks in it.]</i></p>						
46. Warewashing facilities: installed, maintained, and used; test strips.		p
<p><i>This item has Notes. See Footnote 4 at end of questionnaire.</i></p>							

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Utensils, Equipment and Vending	Y	N	O	A	C	R
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47. Non-food contact surfaces clean.	p
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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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<i>Fail Notes</i>	6-201.14(A)	<i>A floor covering such as carpeting or similar material may not be installed as a floor covering in FOOD preparation areas, walk-in refrigerators, WAREWASHING areas, toilet room areas where handwashing lavatories, toilets, and urinals are located, REFUSE storage rooms, or other areas where the floor is subject to moisture, flushing, or spray cleaning methods. [The employee restroom has carpet has a floor covering.]</i>
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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 p

<i>Material Distributed</i>	<i>Education Title #08</i>	<i>Date Marking</i>	
	<i>Education Title #26</i>	<i>Hot and Cold Holding Sign</i>	
	<i>Education Title #29</i>	<i>Labeling</i>	
	<i>Education Title #43</i>	<i>Storing Food in WIC</i>	

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Footnote 1

Notes:

KDA 48 was along for training purposes.

Footnote 2

Notes:

egg and sausage breakfast pizza 206.7F/pizza oven.

Footnote 3

Notes:

milk 42.1F/front reach in cooler; polish sausage 41.3F, ham and cheese loaf 41.4F/meat case; p&p loaf 42.3F/walk in cooler; sharp cheddar 42.4F/dairy reach in cooler; cut watermelon 50.6F/cooler in defrost.

Footnote 4

Notes:

3 vat sink not used during the inspection.

VOLUNTARY DESTRUCTION REPORT

Insp Date: 7/16/2013 **Business ID:** 72030FE
Business: PESCHEL'S FOOD MART

405 MAPLE
 AXTELL, KS 66403

Inspection: 57002507
Store ID:
Phone: 7857362913
Inspector: KDA57
Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/16/13	08:50 AM	10:50 AM	2:00	0:20	2:20	0	
Total:			2:00	0:20	2:20	0	

ACTIONS

Number of products Voluntarily Destroyed 3

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 raspberries Qty 3 Units _____ Value \$ _____

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product whole tomatoes Qty 2 Units _____ Value \$ _____

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

3. Product strawberries Qty 1 Units _____ Value \$ _____

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A