

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: 1/3/2013 **Business ID:** 91559FS
Business: ALMENA MARKET INC

Inspection: 58002304
Store ID:
Phone: 7856692512
Inspector: KDA58
Reason: 01 Routine
Results: No Follow-up

517 MAIN ST BOX 38
 ALMENA, KS 67622

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
01/03/13	11:00 AM	01:20 PM	2:20	1:40	4:00	0	
Total:			2:20	1:40	4:00	0	

FOOD ESTABLISHMENT PROFILE

Updated Risk Category RAC# 04 Medium Risk Updated Sq. Footage 1. Under 5,000 sq feet
 Insp. Notification Email Critical (P) Violations 1 Critical (Pf) Violations 0 Lic. Insp. No
 Sent Notification To _____
 Certified Manager on Staff Certified Manager Present Address Verified

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 OR VISIT www.ksda.gov/food_safety/ 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						

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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
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
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	Y	N	O	A	C	R
16. Proper cooking time and temperatures.	p
17. Proper reheating procedures for hot holding.	p
<i>This item has Notes. See Footnote 1 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 2 at end of questionnaire.</i>						
20. Proper cold holding temperatures.	p
<i>This item has Notes. See Footnote 3 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
23. Consumer advisory provided for raw or undercooked foods.	p
Highly Susceptible Populations	Y	N	O	A	C	R
24. Pasteurized foods used; prohibited foods not offered.	p
Chemical	Y	N	O	A	C	R
25. Food additives: approved and properly used.	p
26. Toxic substances properly identified, stored and used.	..	p	p	..
<i>Fail Notes</i>	7-204.11*	CRITICAL P - Sanitizers, Criteria <i>[Owner, second day of takeover, acknowledged that scented bleach was used for 3 compartment sink sanitizing. COS Immediately replaced with regular bleach as the agent for sanitizing use.]</i>				
Conformance with Approved Procedures	Y	N	O	A	C	R
27. Compliance with variance, specialized process and HACCP plan.	p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

GOOD RETAIL PRACTICES

Safe Food and Water	Y	N	O	A	C	R
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- 28. Pasteurized eggs used where required.
- 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

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

Fail Notes | 3-305.11(A)(3) *Food stored 6" above floor
[one 50 pound mesh bagged whole un-peeled onion laying not
elevated off concrete floor in storeroom COS put on shelf]*

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

Physical Facilities	Y	N	O	A	C	R
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- 48. Hot and cold water available; adequate pressure. p
- This item has Notes. See Footnote 4 at end of questionnaire.***
- 49. Plumbing installed; proper backflow devices. p
- 50. Sewage and waste water properly disposed. p
- 51. Toilet facilities: properly constructed, supplied and cleaned. .. p

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Physical Facilities	Y	N	O	A	C	R
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Fail Notes | 6-202.14 *Toilet rooms completely enclosed-self closing door [mens and womens toilet room door, not self closing, as they open to the retail area of store and round the corner from a food preparation area.]*

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

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

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

Fail Notes | 6-202.11() *Protective shielding on light bulbs over exposed food/utensils/equipment [four pairs of ceiling tube lights in food preparation area with no cover or protective shield. Unknown if these thin types are coated. Local electrician to check them tonight and remedy with covers.]*

Administrative/Other	Y	N	O	A	C	R
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55. Other violations p " " " " "

EDUCATIONAL MATERIALS

The following educational materials were provided p

Material Distributed | *Education Title #22 Focus On Food Safety Manual (on the Website)*

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Lasanga precooked meat night before, cooled and other ingredients added in morning and placed in oven. Taken out and temperature checked at 11:45am @ 180

Footnote 2

Notes:

hot holding in oven through lunch hour

Footnote 3

Notes:

two-door reach in cooler in kitchen area, milk 38
open case Tielks sandwiches 39
open case meat and lunch meats 38
east wall open case, milk, cheeses, eggs, yogurt, bacon 39
walkin cooler meats and milk 34
walking cooler vegetables; lettuce at 39

Footnote 4

Notes:

hot water at 120

KANSAS DEPARTMENT OF AGRICULTURE EGG INSPECTION

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FULL OR LABEL INSPECTION

TYPE OF INSPECTION LABEL

CARTON INFORMATION

USDA/EPIA # PAC 305 Or KS PERMIT # P - 1674

LABEL NAME Shurfresh Grade A CASE TEMPERATURE (° F) 39

BRAND NAME Shurfresh Sell By Jan 16, 2013 COOLER TEMPERATURE (° F)

MANUFACTURER ADDRESS

MANUFACTURER CITY STATE ZIP

DISTRIBUTED BY Topco Asso Inc

DISTRIBUTER ADDRESS 7711 Gross Point Rd

DISTRIBUTER CITY Skokie STATE IL ZIP 60077