

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: 2/3/2014 **Business ID:** 91559FE
Business: ALMENA MARKET

Inspection: 58002677
Store ID:
Phone: 7856692512
Inspector: KDA58
Reason: 02 Follow-up
Results: No Follow-up

517 MAIN ST BOX 38
 ALMENA, KS 67622

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
02/03/14	02:07 PM	03:10 PM	1:03	0:20	1:23	0	Phillipsburg
Total:			1:03	0:20	1:23	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Lic. Insp. No

Priority(P) Violations 0 Priority foundation(Pf) Violations 1

Certified Manager on Staff Address Verified Actual Sq. Ft. 6,400

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

Demonstration of Knowledge	Y	N	O	A	C	R
1. Certification by accredited program, compliance with Code, or correct responses.
Employee Health	Y	N	O	A	C	R
2. Management awareness; policy present.
3. Proper use of reporting, restriction and exclusion.
Good Hygienic Practices	Y	N	O	A	C	R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices		Y	N	O	A	C	R
-------------------------	--	---	---	---	---	---	---

- | | | | | | | | |
|---|--|----|----|----|----|----|----|
| 4. Proper eating, tasting, drinking, or tobacco use | | .. | .. | .. | .. | .. | .. |
| 5. No discharge from eyes, nose and mouth. | | .. | .. | .. | .. | .. | .. |

Preventing Contamination by Hands		Y	N	O	A	C	R
-----------------------------------	--	---	---	---	---	---	---

- | | | | | | | | |
|--|--|----|----|----|----|----|----|
| 6. Hands clean and properly washed. | | .. | .. | .. | .. | .. | .. |
| 7. No bare hand contact with RTE foods or approved alternate method properly followed. | | .. | .. | .. | .. | .. | .. |
| 8. Adequate handwashing facilities supplied and accessible. | | .. | .. | .. | .. | .. | .. |

Approved Source		Y	N	O	A	C	R
-----------------	--	---	---	---	---	---	---

- | | | | | | | | |
|--|--|----|----|----|----|----|----|
| 9. Food obtained from approved source. | | .. | .. | .. | .. | .. | .. |
| 10. Food received at proper temperature. | | .. | .. | .. | .. | .. | .. |
| 11. Food in good condition, safe and unadulterated. | | p | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 1 at end of questionnaire.</i> | | .. | .. | .. | .. | .. | .. |
| 12. Required records available: shellstock tags, parasite destruction. | | .. | .. | .. | .. | .. | .. |

Protection from Contamination		Y	N	O	A	C	R
-------------------------------	--	---	---	---	---	---	---

- | | | | | | | | |
|---|--|----|----|----|----|----|----|
| 13. Food separated and protected. | | p | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 2 at end of questionnaire.</i> | | .. | .. | .. | .. | .. | .. |
| 14. Food-contact surfaces: cleaned and sanitized. | | .. | .. | .. | .. | .. | .. |
| 15. Proper disposition of returned, previously served, reconditioned and unsafe food. | | .. | .. | .. | .. | .. | .. |

Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
---	--	---	---	---	---	---	---

- | | | | | | | | |
|--|--|----|----|----|----|----|----|
| 16. Proper cooking time and temperatures. | | .. | .. | .. | .. | .. | .. |
| 17. Proper reheating procedures for hot holding. | | .. | .. | .. | .. | .. | .. |
| 18. Proper cooling time and temperatures. | | .. | .. | .. | .. | .. | .. |
| 19. Proper hot holding temperatures. | | .. | .. | .. | .. | .. | .. |
| 20. Proper cold holding temperatures. | | .. | .. | .. | .. | .. | .. |
| 21. Proper date marking and disposition. | | p | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 3 at end of questionnaire.</i> | | .. | .. | .. | .. | .. | .. |
| 22. Time as a public health control: procedures and record. | | .. | .. | .. | .. | .. | .. |

Consumer Advisory		Y	N	O	A	C	R
-------------------	--	---	---	---	---	---	---

- | | | | | | | | |
|--|--|----|----|----|----|----|----|
| 23. Consumer advisory provided for raw or undercooked foods. | | .. | .. | .. | .. | .. | .. |
|--|--|----|----|----|----|----|----|

Highly Susceptible Populations		Y	N	O	A	C	R
--------------------------------	--	---	---	---	---	---	---

- | | | | | | | | |
|---|--|----|----|----|----|----|----|
| 24. Pasteurized foods used; prohibited foods not offered. | | .. | .. | .. | .. | .. | .. |
|---|--|----|----|----|----|----|----|

Chemical		Y	N	O	A	C	R
----------	--	---	---	---	---	---	---

- | | | | | | | | |
|--|--|----|----|----|----|----|----|
| 25. Food additives: approved and properly used. | | .. | .. | .. | .. | .. | .. |
| 26. Toxic substances properly identified, stored and used. | | p | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 4 at end of questionnaire.</i> | | .. | .. | .. | .. | .. | .. |

Conformance with Approved Procedures		Y	N	O	A	C	R
--------------------------------------	--	---	---	---	---	---	---

- | | | | | | | | |
|---|--|----|----|----|----|----|----|
| 27. Compliance with variance, specialized process and HACCP plan. | | .. | .. | .. | .. | .. | .. |
|---|--|----|----|----|----|----|----|

GOOD RETAIL PRACTICES

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

		Y	N	O	A	C	R		
Safe Food and Water									
28. Pasteurized eggs used where required.			
29. Water and ice from approved source.			
30. Variance obtained for specialized processing methods.			
Food Temperature Control									
31. Proper cooling methods used; adequate equipment for temperature control.		..	þ	þ	..		
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%; vertical-align: top;"><i>Fail Notes</i></td> <td style="vertical-align: top;"> <p>3-501.15(A) <i>Pf - TCS Cooling (Methods) - Cooling shall be accomplished in accordance with the required time and temperature criteria by using one or more of the following methods based on the type of FOOD being cooled: placing the FOOD in shallow pans; separating the FOOD into smaller or thinner portions; using rapid cooling EQUIPMENT; stirring the FOOD in a container placed in an ice water bath; using containers that facilitate heat transfer; adding ice as an ingredient; or, other effective methods.</i> <i>[Observed one closed plastic container of cooked chilli stored in kitchen two-door RIC, found to be 143 and according to cook, it was placed in unit 45 minutes prior. COS Education done and set up proper method to cool product (ice bath). With a little stirring every 15 minutes product was brought down to the warmest part being 78 within 40 minutes.]</i></p> <p>3-501.15(B) <i>TCS Cooling (Placement) When placed in cooling or cold holding EQUIPMENT, FOOD containers in which FOOD is being cooled shall be: arranged in the EQUIPMENT to provide maximum heat transfer through the container walls; and, loosely covered, or uncovered if protected from overhead contamination, during the cooling period to facilitate heat transfer from the surface of the FOOD.</i> <i>[Observed leftover chili stored in plastic food container sealed top without allowing heat to vent off. COS Education]</i></p> </td> </tr> </table>	<i>Fail Notes</i>	<p>3-501.15(A) <i>Pf - TCS Cooling (Methods) - Cooling shall be accomplished in accordance with the required time and temperature criteria by using one or more of the following methods based on the type of FOOD being cooled: placing the FOOD in shallow pans; separating the FOOD into smaller or thinner portions; using rapid cooling EQUIPMENT; stirring the FOOD in a container placed in an ice water bath; using containers that facilitate heat transfer; adding ice as an ingredient; or, other effective methods.</i> <i>[Observed one closed plastic container of cooked chilli stored in kitchen two-door RIC, found to be 143 and according to cook, it was placed in unit 45 minutes prior. COS Education done and set up proper method to cool product (ice bath). With a little stirring every 15 minutes product was brought down to the warmest part being 78 within 40 minutes.]</i></p> <p>3-501.15(B) <i>TCS Cooling (Placement) When placed in cooling or cold holding EQUIPMENT, FOOD containers in which FOOD is being cooled shall be: arranged in the EQUIPMENT to provide maximum heat transfer through the container walls; and, loosely covered, or uncovered if protected from overhead contamination, during the cooling period to facilitate heat transfer from the surface of the FOOD.</i> <i>[Observed leftover chili stored in plastic food container sealed top without allowing heat to vent off. COS Education]</i></p>							
<i>Fail Notes</i>	<p>3-501.15(A) <i>Pf - TCS Cooling (Methods) - Cooling shall be accomplished in accordance with the required time and temperature criteria by using one or more of the following methods based on the type of FOOD being cooled: placing the FOOD in shallow pans; separating the FOOD into smaller or thinner portions; using rapid cooling EQUIPMENT; stirring the FOOD in a container placed in an ice water bath; using containers that facilitate heat transfer; adding ice as an ingredient; or, other effective methods.</i> <i>[Observed one closed plastic container of cooked chilli stored in kitchen two-door RIC, found to be 143 and according to cook, it was placed in unit 45 minutes prior. COS Education done and set up proper method to cool product (ice bath). With a little stirring every 15 minutes product was brought down to the warmest part being 78 within 40 minutes.]</i></p> <p>3-501.15(B) <i>TCS Cooling (Placement) When placed in cooling or cold holding EQUIPMENT, FOOD containers in which FOOD is being cooled shall be: arranged in the EQUIPMENT to provide maximum heat transfer through the container walls; and, loosely covered, or uncovered if protected from overhead contamination, during the cooling period to facilitate heat transfer from the surface of the FOOD.</i> <i>[Observed leftover chili stored in plastic food container sealed top without allowing heat to vent off. COS Education]</i></p>								
32. Plant food properly cooked for hot holding.			
33. Approved thawing methods used.			
34. Thermometers provided and accurate.			
Food Identification									
35. Food properly labeled; original container.			
Prevention of Food Contamination									
36. Insects, rodents and animals not present.			
37. Contamination prevented during food preparation, storage and display.			
38. Personal cleanliness.			
39. Wiping cloths: properly used and stored.			
40. Washing fruits and vegetables.			
Proper Use of Utensils									
41. In-use utensils: properly stored.			
42. Utensils, equipment and linens: properly stored, dried and handled.		þ		
<i>This item has Notes. See Footnote 5 at end of questionnaire.</i>									
43. Single-use and single-service articles: properly used.			
44. Gloves used properly.			
Utensils, Equipment and Vending									
		Y	N	O	A	C	R		

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items
46. Warewashing facilities: installed, maintained, and used; test strips.
47. Non-food contact surfaces clean.

Physical Facilities	Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.
49. Plumbing installed; proper backflow devices. <i>This item has Notes. See Footnote 6 at end of questionnaire.</i>	p
50. Sewage and waste water properly disposed.
51. Toilet facilities: properly constructed, supplied and cleaned. <i>This item has Notes. See Footnote 7 at end of questionnaire.</i>	p
52. Garbage and refuse properly disposed; facilities maintained.
53. Physical facilities installed, maintained and clean. <i>This item has Notes. See Footnote 8 at end of questionnaire.</i>	p
54. Adequate ventilation and lighting; designated areas used. <i>This item has Notes. See Footnote 9 at end of questionnaire.</i>	p

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

EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #06 Cooling</i>
	<i>Education Title #28 Ice Bath Cooling</i>
	<i>Education Title #49 Two-Stage Cooling</i>

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

In Compliance with no mold on food

Footnote 2

Notes:

In Compliance with separation of raw meat (not above RTE)

Footnote 3

Notes:

In Compliance with date marking on open packages of Time/Temperature sensitive foods

Footnote 4

Notes:

In Compliance with proper storage of chemicals away from and below foods.

Footnote 5

Notes:

In Compliance with lip contact self service (wrapped straws)
In Compliance with handles-up self service single use utensils

Footnote 6

Notes:

In Compliance with air gap for hose at mop sink. (hanging up high) still intent on providing a back flo device on faucet part, according to manager, lumber yard did not have one.

Footnote 7

Notes:

In compliance with self closing door. fixed door hinge.

Footnote 8

Notes:

In Compliance with floor cleaned in produce WIC

Footnote 9

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Notes:

In Compliance with providing new bulb protection sleeves over the produce open case lighting
In Compliance with light in Produce WIC and (and covered also)

FIELD WARNING LETTER

Insp Date: 2/3/2014 **Business ID:** 91559FE
Business: ALMENA MARKET

517 MAIN ST BOX 38
ALMENA, KS 67622

Inspection: 58002677
Store ID:
Phone: 7856692512
Inspector: KDA58
Reason: 02 Follow-up

Reference:

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
02/03/14	02:07 PM	03:10 PM	1:03	0:20	1:23	0	Phillipsburg
Total:			1:03	0:20	1:23	0	

FIELD WARNING LETTER

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012, K.S.A. 65-619 *et seq.* and regulations promulgated pursuant thereto, grants the Kansas Department of Agriculture authority to regulate food establishments and food processing plants. The Kansas Food Code is adopted and amended by K.A.R. 4-28-8 through 15.

During the inspection today of the Food Establishment listed above, violations of the Kansas Food Code were observed. The violations are documented in the attached Kansas Food Establishment Inspection Report.

Although we will not take further action at this time based on this inspection report, repeated violations observed during future inspections 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 Kansas Food, Drug and Cosmetic Act;
- and/or any other penalty authorized by law.

Future inspections will be initiated during the next routine inspection cycle, unless we receive a complaint about the food establishment.