

**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:** 6/8/2011      **Business ID:** 72030FS  
**Business:** PESCHEL'S FOOD MART

**Inspection:** 60001139  
**Store ID:**  
**Phone:** 7857362913  
**Inspector:** KDA60  
**Reason:** 01 Routine  
**Results:** No Follow-up

405 MAPLE  
 AXTELL, KS 66403

**Time In / Time Out**

| Date     | In       | Out      | Insp | Travel | Total | Mileage | Notes: |
|----------|----------|----------|------|--------|-------|---------|--------|
| 06/08/11 | 12:45 PM | 01:30 PM | 0:45 | 0:05   | 0:50  | 0       |        |
| Total:   |          |          | 0:45 | 0:05   | 0:50  | 0       |        |

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification    Print                      Critical Violations                               Lic. Insp. No  
 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**

|   |   |    |    |    |    |    |
|---|---|----|----|----|----|----|
| <b>Demonstration of Knowledge</b>   | Y | N  | O  | A  | C  | R  |
| 1. Certification by accredited program, compliance with Code, or correct responses. | p | .. | .. | .. | .. | .. |
| <b>Employee Health</b>  | Y | N  | O  | A  | C  | R  |
| 2. Management awareness; policy present.  | p | .. | .. | .. | .. | .. |
| 3. Proper use of reporting, restriction and exclusion.                              | p | .. | .. | .. | .. | .. |
| <b>Good Hygienic Practices</b>  | Y | N  | O  | A  | C  | R  |
| 4. Proper eating, tasting, drinking, or tobacco use                                 | p | .. | .. | .. | .. | .. |
| 5. No discharge from eyes, nose and mouth.  | p | .. | .. | .. | .. | .. |

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|  |    |    |    |    |    |    |
|--|----|----|----|----|----|----|
| 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  | .. | .. | .. |
| 18. Proper cooling time and temperatures.  | .. | .. | .. | p  | .. | .. |
| 19. Proper hot holding temperatures.   | p  | .. | .. | .. | .. | .. |
| <b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>             |    |    |    |    |    |    |
| 20. Proper cold holding temperatures.  | p  | .. | .. | .. | .. | .. |
| <b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>             |    |    |    |    |    |    |
| 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  | .. | .. | .. | .. | .. |
| Conformance with Approved Procedures   | Y  | N  | O  | A  | C  | R  |
| 27. Compliance with variance, specialized process and HACCP plan.                      | .. | .. | .. | p  | .. | .. |
| <b>GOOD RETAIL PRACTICES</b>   |    |    |    |    |    |    |
| Safe Food and Water  | Y  | N  | O  | A  | C  | R  |
| 28. Pasteurized eggs used where required.  | .. | .. | .. | p  | .. | .. |
| 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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| 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.   | .. | .. | .. | .. | .. | .. |
| <i>Fail Notes</i>   4-204.112(A) <i>Thermometers located in refrigerators/hot holding units to measure ambient air in warmest/coolest areas of units [No thermometer in the Haier reach in cooler.]</i> |    |    |    |    |    |    |
| 4-302.12 <i>Food thermometers provided &amp; accessible; Appropriate thermometer for measuring thin foods provided [No probe thermometer to take internal temperatures of food with.]</i>               |    |    |    |    |    |    |

| Food Identification   | Y  | N | O  | A  | C  | R  |
|---|----|---|----|----|----|----|
| 35. Food properly labeled; original container.  | .. | p | .. | .. | .. | .. |
| <i>Fail Notes</i>   3-302.12 <i>Food storage containers identified with common name of food [Bottle of water not labeled with the common name.]</i> |    |   |    |    |    |    |

| Prevention of Food Contamination   | Y  | N  | O  | A  | C  | R  |
|--|----|----|----|----|----|----|
| 36. Insects, rodents and animals not present; no unauthorized persons.   | p  | .. | .. | .. | .. | .. |
| 37. Contamination prevented during food preparation, storage and display.  | .. | p  | .. | .. | .. | .. |
| <i>Fail Notes</i>   3-305.11(A)(3) <i>Food stored 6" above floor [Boxes of chips stored on the floor in pizza area.]</i> |    |    |    |    |    |    |
| 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  | .. | .. | .. | .. |
| <i>Fail Notes</i>   4-903.11(A)(3) <i>Equipment/utensil/linen storage-6" above floor [Single use pizza boxes stored on floor in pizza area.]</i> |    |    |    |    |    |    |
| 43. Single-use and single-service articles: properly used.   | .. | .. | .. | .. | .. | .. |
| 44. Gloves used properly.  | .. | .. | .. | .. | .. | .. |

| 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   | 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  | .. | .. | .. | .. |
| <i>Fail Notes</i>   4-601.11(C) <i>Nonfood contact surfaces of equipment clean [In the walk in cooler, accumulation of dust debris found on the ceiling.]</i> |    |    |    |    |    |    |

| Physical Facilities                                  | Y  | N  | O  | A  | C  | R  |
|--|----|----|----|----|----|----|
| 48. Hot and cold water available; adequate pressure. | p  | .. | .. | .. | .. | .. |
| 49. Plumbing installed; proper backflow devices.     | .. | p  | .. | .. | .. | .. |

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|                     |   |   |   |   |   |   |
|---------------------|---|---|---|---|---|---|
| Physical Facilities | Y | N | O | A | C | R |
|---------------------|---|---|---|---|---|---|

*Fail Notes* | 5-203.13 *Service sink available for cleaning of mops & disposal of liquid waste  
[No mop sink to dump mop water.]*

- |  |   |    |    |    |    |    |
|--|---|----|----|----|----|----|
| 50. Sewage and waste water properly disposed.                      | p | .. | .. | .. | .. | .. |
| 51. Toilet facilities: properly constructed, supplied and cleaned. | p | .. | .. | .. | .. | .. |
| 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 | .. | .. | .. | .. | .. |

|                      |   |   |   |   |   |   |
|----------------------|---|---|---|---|---|---|
| Administrative/Other | Y | N | O | A | C | R |
|----------------------|---|---|---|---|---|---|

- |                      |   |    |    |    |    |    |
|----------------------|---|----|----|----|----|----|
| 55. Other violations | p | .. | .. | .. | .. | .. |
|----------------------|---|----|----|----|----|----|

|                       |
|-----------------------|
| EDUCATIONAL MATERIALS |
|-----------------------|

The following educational materials were provided      p

*Material Distributed* | *Education Title #45*    *Food Temperatures*

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## **Footnote 1**

### **Notes:**

Warmer/meat pizza 139 degrees Fahrenheit (F)

## **Footnote 2**

### **Notes:**

Haier reach in cooler/ham 41°