

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:** 72030RS
Business: PESCHEL'S FOOD MART

Inspection: 60001140
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	01:36 PM	02:40 PM	1:04	0:01	1:05	0	
Total:			1:04	0:01	1:05	0	

FOOD ESTABLISHMENT PROFILE

Updated Risk Category _____ Updated Sq. Footage _____
 Insp. Notification Print Critical Violations 5 Lic. Insp. _____
 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

	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						
4. Proper eating, tasting, drinking, or tobacco use	p

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Good Hygienic Practices	Y	N	O	A	C	R
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	p	..
<i>Fail Notes</i> 3-302.11(A)(1)(b)* <i>CRITICAL - Separation-Raw & cooked RTE [In the meat case, raw bratwurst stored next fully cooked polish sausages. In the walk in cooler, raw pork chops stored next to ready to eat cheese. (corrected on site (cos)-moved.)]</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	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
20. Proper cold holding temperatures.	..	p
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
<i>Fail Notes</i> 3-501.16(A)(2)(a)* <i>CRITICAL - PHF Cold Holding-<41°F [In the open dairy case, cream cheese 50, shredded cheese 51, real butter 49, milk 46. All temperatures in degrees Fahrenheit (F). Note: manager states that the cooler goes into defrost 4 times a day. (cos-moved to walk in cooler)]</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	..

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	Y	N	O	A	C	R
Chemical						
<i>Fail Notes</i> 7-201.11(B)* <i>CRITICAL - Separation, Storage-chemicals above food, etc. [In the back storage room, Windshield cleaner stored above cans of cream of chicken. (cos-moved)]</i>						
Conformance with Approved Procedures						
27. Compliance with variance, specialized process and HACCP plan.	p
GOOD RETAIL PRACTICES						
Safe Food and Water						
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						
31. Proper cooling methods used; adequate equipment for temperature control.	..	p
<i>Fail Notes</i> 4-301.11 <i>SWING - Cooling, heating, & holding equipment sufficient in number & capacity (in good repair) [Dairy cooler not maintaining 41 degrees or below. Ambient 46 degrees Fahrenheit.]</i>						
32. Plant food properly cooked for hot holding.	p
33. Approved thawing methods used.	p
34. Thermometers provided and accurate.	..	p
<i>Fail Notes</i> 4-302.12 <i>Food thermometers provided & accessible; Appropriate thermometer for measuring thin foods provided [No probe thermometer to check internal food temperatures.]</i>						
Food Identification						
35. Food properly labeled; original container.	..	p
<i>Fail Notes</i> 3-602.11(B) <i>Label information (packaged in establishment) [No ingredients on packaged on site potato salad.]</i>						
Prevention of Food Contamination						
36. Insects, rodents and animals not present; no unauthorized persons.	p
37. Contamination prevented during food preparation, storage and display.	p
38. Personal cleanliness.	p
39. Wiping cloths: properly used and stored.	p
40. Washing fruits and vegetables.	p
Proper Use of Utensils						
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 meat trays and baggies stored on floor.]</i>						
43. Single-use and single-service articles: properly used.	p
44. Gloves used properly.	p
Utensils, Equipment and Vending						
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Critical items	p

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Utensils, Equipment and Vending	Y N O A C R
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|---|----|----|----|----|----|----|
| 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
[Accumulation of dust found on ceiling in the walk in cooler.]</i> | | | | | | |

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 | .. | .. | .. | .. |
| <i>Fail Notes</i> 5-203.13 <i>Service sink available for cleaning of mops & disposal of liquid waste
[No mop sink to dump mop water.]</i> | | | | | | |
| 5-203.14* <i>CRITICAL - Backflow prevention device or air gap provided on plumbing fixtures as required
[Hose attached to faucet with no backflow preventor. Hose below flood rim of sink.]</i> | | | | | | |
| 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 | .. | .. | .. | .. |
| <i>Fail Notes</i> 6-202.11() <i>Protective shielding on light bulbs over exposed food/utensils/equipment
[No protective shields on lights in the meat room. Note: Only one set of lights have them.]</i> | | | | | | |

Administrative/Other	Y N O A C R
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|---|----|---|----|----|----|----|
| 55. Other violations | .. | p | .. | .. | .. | .. |
| <i>Fail Notes</i> K.S.A. 65-657(b) <i>Adulteration of drugs
[Excedrin expired on 4/11. Located on the retail shelf. (cos-pulled)]</i> | | | | | | |

EDUCATIONAL MATERIALS

The following educational materials were provided p

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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

walk in cooler/pork chops 41°F, reach in cooler/milk 41°F, meat case/ham 40°F

