

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Preventing Contamination by Hands	Y N O A C R
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| 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
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| 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
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| 13. Food separated and protected. | .. p p .. | | | |
| <table border="0" style="width: 100%;"> <tr> <td style="width: 15%; border-right: 1px solid black; padding-right: 5px;"><i>Fail Notes</i></td> <td style="padding-right: 10px;">3-302.11(A)(1)(b)*</td> <td><i>CRITICAL - Separation-Raw & cooked RTE
[In the walk in cooler, raw shell eggs stored above ready to eat cheese. (corrected on site (cos)-moved raw shell eggs below ready to eat cheese.)]</i></td> </tr> </table> | <i>Fail Notes</i> | 3-302.11(A)(1)(b)* | <i>CRITICAL - Separation-Raw & cooked RTE
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| 14. Food-contact surfaces: cleaned and sanitized. | p |
| <i>This item has Notes. See Footnote 1 at end of questionnaire.</i> | |
| 15. Proper disposition of returned, previously served, reconditioned and unsafe food. | p |

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

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

<i>Fail Notes</i>	3-501.16(A)(2)(a)*	<i>CRITICAL - PHF Cold Holding-<41°F [In the retail open air reach in cooler, cream cheese 50.6F, 51.8F, 53.9F, 61.4F and canadian bacon 62.8F and yogurt 54.2F. (cos-voluntary destroyed)]</i>
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| 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
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| 23. Consumer advisory provided for raw or undercooked foods. | p |
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Highly Susceptible Populations	Y N O A C R
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| 24. Pasteurized foods used; prohibited foods not offered. | p |
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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 |

Conformance with Approved Procedures	Y N O A C R
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| 27. Compliance with variance, specialized process and HACCP plan. | p |
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GOOD RETAIL PRACTICES

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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
31. Proper cooling methods used; adequate equipment for temperature control.		..	p
<i>Fail Notes</i>	4-301.11 SWING - Cooling, heating, & holding equipment sufficient in number & capacity (in good repair) [Critical--In the retail open air reach in cooler, ambient air temperature 50F.]						
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; no unauthorized persons.		p
37. Contamination prevented during food preparation, storage and display.		..	p
<i>Fail Notes</i>	3-305.11(A)(3) Food stored 6" above floor [Squash, yams, and watermelons stored on the floor. In the walk in cooler, box of broccoli stored on the floor.]						
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
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- 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
48. Hot and cold water available; adequate pressure.		p
49. Plumbing installed; proper backflow devices.		p
50. Sewage and waste water properly disposed.		p

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Physical Facilities	Y	N	O	A	C	R
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51. Toilet facilities: properly constructed, supplied and cleaned. .. p

Fail Notes | 5-501.17 *Receptacle in women's toilet room covered
[No covered trash can in the unisex restroom.]*

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
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55. Other violations p

EDUCATIONAL MATERIALS

The following educational materials were provided p

Material Distributed | *Education Title #26 Hot and Cold Holding Sign*

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Footnote 1

Notes:

Three vat sink not set up

Footnote 2

Notes:

retail reach in cooler/milk 42F

meat case/raw chicken 41F, ham 39F, bratwurst 37F

true reach in cooler/milk 43F

VOLUNTARY DESTRUCTION REPORT

Insp Date: 6/19/2012 **Business ID:** 72030RS
Business: PESCHEL'S FOOD MART

405 MAPLE
 AXTELL, KS 66403

Inspection: 60001539
Store ID:
Phone: 7857362913
Inspector: KDA60
Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/19/12	02:46 PM	03:45 PM	0:59	0:01	1:00	0	
Total:			0:59	0:01	1:00	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 Yogarts Qty 83 Units _____ Value \$.55 piece

Description Improper cold holding

Reason Product Destroyed Adulterated Method Product Destroyed Dumpster

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Cream Cheese Qty 36 Units _____ Value \$ 1.49 piece

Description Improper cold holding

Reason Product Destroyed Adulterated Method Product Destroyed Dumpster

Disposal Location Firm Embargo Hold Tag # N/A

VOLUNTARY DESTRUCTION REPORT

VOLUNTARY DESTRUCTION REPORT

3. Product Canadian Bacon Qty 5 Units Value \$ 1.53 piece

Description Improper cold holding

Reason Product Destroyed Adulterated Method Product Destroyed Dumpster

Disposal Location Firm Embargo Hold Tag # N/A