

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 PROCESSING PLANT INSPECTION REPORT

Violations cited in this report must be corrected immediately unless otherwise noted.

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.

Insp Date: 1/10/2013 **Business ID:** 75692FP
Business: GRANDMA HOERNER'S FOODS INC

Inspection: 60001711
Store ID:
Phone: 7857652300
Inspector: KDA60
Reason: 01 Routine
Results: Follow-up

31862 THOMPSON RD
 ALMA, KS 66401

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
01/10/13	01:00 PM	04:00 PM	3:00	0:30	3:30	0	
Total:			3:00	0:30	3:30	0	

PROCESSING PLANT PROFILE

Insp. Notification Fax _____ No. of Violations 7 Lic. Insp. No
 Notification Sent To 7857653369

Address Verified p

BUILDING AND GROUNDS

Y N O A C R

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| <p>1. Are premises free of harborage which may attract rodents, insects and other pests?</p> <p>2. Is adequate drainage provided to avoid contamination of facilities and products?</p> <p>3. Is sufficient space provided for the placement of equipment, storage of materials and for production operations?</p> <p>4. Are floors, walls and ceilings constructed of easily cleanable materials and kept clean and in good repair?</p> <p><i>Fail Notes</i> 21 CFR 110.20(b)(4) <i>Floors, walls, and ceilings in good repair</i>
 <i>[A rubberized ceiling coating is starting to peel off above two kettles in the processing room.]</i></p> <p>5. Are food and food contact surfaces protected from contamination in working areas?</p> <p>6. Are food processing areas effectively separated from other operations which may cause contamination of food being processed?</p> <p>7. Are food products and processing areas protected against contamination from breakage of light bulbs and other glass fixtures? Is interior lighting sufficient?</p> <p><i>Fail Notes</i> 21 CFR 110.20(b)(5) <i>Provide adequate lighting</i>
 <i>[No protective shield on one light in the walk in freezer. Employee stated the light cover was broken.]</i></p> <p>8. Is air quality and ventilation adequate to prevent contamination by dust and/or other airborne substances?</p> | <p>p </p> <p>p </p> <p>p </p> <p>.. p </p> <p>p </p> <p>.. p </p> <p>p </p> |
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BUILDING AND GROUNDS	Y	N	O	A	C	R
9. Are doors, windows and other openings protected to eliminate entry by insects, rodents and other pests?	..	p
<i>Fail Notes</i> 21 CFR 110.20(b)(7) <i>Provide adequate screening or other protection against pests [Approximately 1/2 inch gap found on the bottom side of the large east roll up door. Gap large enough for pest entry.]</i>						
EQUIPMENT AND UTENSILS	Y	N	O	A	C	R
10. Are all utensils and equipment constructed of materials suitable for their intended use and easily cleanable? Is the equipment designed and used in a manner that precludes contamination with lubricants, metal fragments, or other sources? Is the equipment installed and maintained so as to facilitate the cleaning of equipment and adjacent areas?	..	p
<i>Fail Notes</i> 21 CFR 110.40(a) <i>Equipment and utensil easily cleanable and maintained properly, installed to allow cleaning. Food contact surfaces non-toxic and durable. [In the measuring room, four rubber spatulas found with deep crevices and one paddle found flaking around the edges. These items were stored as clean on the storage shelf. (corrected on site (cos)-spatulas thrown away and the paddle sanded around the edges)]</i>						
11. Is non-food contact equipment in manufacturing or food-handling areas easily cleanable?	p
12. Are refrigerator/freezer units equipped with suitable thermometers?	p
SANITARY FACILITIES AND CONTROLS	Y	N	O	A	C	R
13. Is the water supply from an approved source and adequate in quantity for its intended uses?	p
14. Are the water temperatures and pressures maintained at suitable levels for its intended use?	p
15. Is sewage disposed of through a public sewer system and/or an on site sewage disposal system that is operated and maintained according to applicable requirements?	p
16. Is the plumbing adequately designed, installed and maintained in a manner to prevent contamination including backflow, back siphonage and cross connection?	..	p
<i>Fail Notes</i> 21 CFR 110.37(b)(3) <i>Plumbing-must not be a source of contamination [In the processing room, backflow preventer leaking onto floor next to the water meter. Also, the backflow preventer next to the handsink is leaking onto the floor in the food processing room. Dishmachine is leaking water onto the floor.]</i>						
17. Are adequate toilet rooms provided, equipped and maintained clean and in good repair?	p
18. Are adequate handwashing facilities provided and supplied with hot and cold water, soap and sanitary towels?	p
19. Is all refuse properly stored and protected where necessary from insects, rodents and other pests and disposed of in an adequate manner?	p
SANITARY OPERATIONS	Y	N	O	A	C	R
20. Is the facility kept clean and in good physical repair?	..	p
<i>Fail Notes</i> 21 CFR 110.35(a) <i>Buildings, fixtures, and other physical facilities of the plant maintained in sanitary condition and good repair [Five old mice droppings found along the wall next to the east roll up doors.]</i>						
21. Are detergents, sanitizers, hazardous materials and other supplies used in a safe and effective manner, kept in original containers, and stored separate from raw materials?	p
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
22. Are all areas maintained free of insects, rodents, birds and other pests?	p
23. Are all utensils and equipment cleaned and sanitized, and at frequent enough intervals to avoid contamination of food products?	..	p

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SANITARY OPERATIONS	Y	N	O	A	C	R
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<i>Fail Notes</i>	21 CFR 110.35(d)(3) <i>Non food contact surfaces-cleaned as needed to prevent contamination [In the walk in cooler, dust debris found on the fan guards and an accumulation of dried syrup found on a 50 gallon drum of white grape juice.]</i>
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| 24. Are single use items stored, handled, dispensed, used and disposed of in a manner that prevents contamination? | p | .. | .. | .. | .. | .. |
| 25. Are clean utensils and portable equipment stored so as to protect them from splash, dust and other contamination? | p | .. | .. | .. | .. | .. |

PROCESSES AND CONTROLS	Y	N	O	A	C	R
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| 26. Is responsibility for overall plant sanitation specifically assigned to an individual and are chemical microbiological or extraneous material testing procedures used where necessary to identify sanitation failures or food contamination? Is the facility licensed? | p | .. | .. | .. | .. | .. |
| 27. Are raw materials and ingredients adequately inspected and stored to assure that only clean, wholesome materials are used? | p | .. | .. | .. | .. | .. |
| 28. Is food processing conducted in a manner to prevent contamination and minimize harmful microbiological growth? | p | .. | .. | .. | .. | .. |
| 29. Are packaging processes and materials adequate to prevent contamination? | p | .. | .. | .. | .. | .. |
| 30. Are only approved food and/or color additives used? | p | .. | .. | .. | .. | .. |
| 31. Are products coded to enable positive lot identification, and are records maintained in excess of expected shelf-life? | p | .. | .. | .. | .. | .. |
| 32. Are weighing and measuring practices adequate to ensure the declared quantity of contents? | p | .. | .. | .. | .. | .. |
| 33. Are labels of products covered during inspection in compliance (submit violative labels as exhibits)? | p | .. | .. | .. | .. | .. |
| 34. Are finished products stored and shipped under conditions which will avoid contamination and deterioration? | p | .. | .. | .. | .. | .. |
| 35. Does firm have a HACCP Plan? | p | .. | .. | .. | .. | .. |

PERSONNEL	Y	N	O	A	C	R
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| 36. Are personnel with sores, infections, etc., restricted from handling food products? | p | .. | .. | .. | .. | .. |
| 37. Do employees wear clean outer garments, use adequate hair restraints and remove excess jewelry when handling food? | p | .. | .. | .. | .. | .. |
| 38. Do employees thoroughly wash hands as necessary? | p | .. | .. | .. | .. | .. |
| 39. Do employees refrain from eating, drinking and smoking and observe good food handling techniques in processing areas? | p | .. | .. | .. | .. | .. |

TRANSPORTATION PRACTICES	Y	N	O	A	C	R
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| 40. Are food delivery vehicles clean and in good repair? | .. | .. | p | .. | .. | .. |
| 41. Are food stuffs loaded in the same vehicle with toxic chemicals or other potential contaminants? | .. | .. | p | .. | .. | .. |
| 42. Are vehicles delivering refrigerated and/or frozen foods equipped to maintain temperatures specified? | .. | .. | .. | p | .. | .. |

EDUCATIONAL MATERIALS

The following educational materials were provided p

Materials Distributed | FDA Handout F.I.R.S.T. Handout

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EDUCATIONAL MATERIALS

Materials Distributed | FDA Handout | Reportable Food Registry

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Footnote 1

Notes:

wiping cloth bucket: 300 parts per million quaternary ammonia

Commercial dishmachine not in operation during inspection. Observed no detectable sanitizer in the dishmachine when ran. Instructed and educated person in charge about the situation.

