

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: 5/19/2011 **Business ID:** 68298RS
Business: AUBURN APPLE MARKET

Inspection: 65002070
Store ID:
Phone: 7852562223
Inspector: KDA65
Reason: 21 Standardization
Next Inspection on or near: 5/29/2011

1431 N WASHINGTON ST
 AUBURN, KS 66402

Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
05/19/11	09:20 PM	09:20 PM	0:00	0:20	0:20	0	
Total:			0:00	0:20	0:20	0	

FOOD ESTABLISHMENT PROFILE

Physical Address 1431 N WASHINGTON ST City AUBURN
 Zip 66402
 Owner CBC INC License Type _____
 Risk Category _____ RAC/Size Confirmed p Sq. Footage Over 15,000 sq feet
 Insp. Notification Print Critical Violations 9 Lic. Insp. _____
 Address Verified _____

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

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

Demonstration of Knowledge

Y N O A C R

1. Certification by accredited program, compliance with Code, or correct responses.

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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Demonstration of Knowledge	Y	N	O	A	C	R
<i>Fail Notes</i> 2-101.11* CRITICAL - Assignment [Over six critical violations.]						
Employee Health	Y	N	O	A	C	R
2. Management awareness; policy present.	p
3. Proper use of reporting, restriction and exclusion.	p
Good Hygienic Practices	Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use	p
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
<i>Fail Notes</i> 6-301.12 Hand Drying Provision. [No hand towels in womens room in break area.]						
Approved Source	Y	N	O	A	C	R
9. Food obtained from approved source.	p
11. Food in good condition, safe and unadulterated.	..	p
<i>Fail Notes</i> 3-202.15* CRITICAL - Package Integrity [Wonder Bread Smart Wheat bread bag has holes in it.]						
10. Food received at proper temperature.	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
<i>Fail Notes</i> 3-302.11(A)(1)(a)* CRITICAL - Separation-Raw & raw RTE [Raw chorizo stored in self service cooler over ready-to-eat gravy and smoked sausage. No dividers between ready-to-eat cheese and raw Italian Sausage,]						
3-302.11(A)(1)(b)* CRITICAL - Separation-Raw & cooked RTE [Raw salt pork stored over fully cooked off the bone ham.]						
3-302.11(A)(2)(b)* CRITICAL - Species Separation-separation in equipment [Chicken Gizzards stored over Beef ribeye in self-service meat cooler.]						
14. Food-contact surfaces: cleaned and sanitized.	..	p
<i>Fail Notes</i> 4-601.11A* CRITICAL - Food Contact Clean to Sight and Touch [Meat Dept: Blades of tenderizer and meat grinder still contain stuck on food debris after cleaning.]						
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

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

<i>Fail Notes</i>	7-201.11(B)* <i>CRITICAL - Separation, Storage-chemicals above food, etc. [Meat Dept: Air freshener and hydrogen peroxide stored over meat slicer, Warehouse: Glade stored over meat absorbers, Dollar Aisle: body powder and chest rub stored over cereal and snack cakes.]</i>
7-206.12*	<i>CRITICAL - Rodent Bait Stations [Warehouse: Found three containers of open decon rodent bait.]</i>

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

Safe Food and Water		Y	N	O	A	C	R
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| 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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| 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. | | p | | | | | |

Food Identification		Y	N	O	A	C	R
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| 35. Food properly labeled; original container. | | .. | p | .. | .. | .. | .. |
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| <i>Fail Notes</i> | 3-602.11(B) <i>Label information (packaged in establishment) [jalapeno/Roast Beef Sandwich and Colby/Roast Beef sandwich not labeled with an ingredient statement. Cilantro, packed in establishment not labeled with common name.]</i> |
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Prevention of Food Contamination		Y	N	O	A	C	R
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| 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		Y	N	O	A	C	R
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Proper Use of Utensils	Y N O A C R
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| 41. In-use utensils: properly stored. | .. p |
| <i>Fail Notes</i> 3-304.12(C) <i>In-use utensil storage-on cleaned/sanitized surface [Ice scoop stored on top of ice machine]</i> | |
| 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
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| 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 |
| <i>Fail Notes</i> 4-302.14 <i>Sanitizer test kit [No test strips in meat dept.]</i> | |
| 47. Non-food contact surfaces clean. | p |

Physical Facilities	Y N O A C R
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| 48. Hot and cold water available; adequate pressure. | .. p |
| <i>Fail Notes</i> 5-103.11(B)* <i>CRITICAL - Hot water capacity [Hot water in meat department only reaching 57 degrees F.]</i> | |
| 49. Plumbing installed; proper backflow devices. | .. p |
| <i>Fail Notes</i> 5-203.14* <i>CRITICAL - Backflow prevention device or air gap provided on plumbing fixtures as required [Meat Department: No back flow preventer or air gap for spray hose. Hose nozzle was on and sitting directly in the 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 |
| <i>Fail Notes</i> 5-501.110 <i>Receptacles for refuse inaccessible to insects/rodents [Lid for dumpsters were open.]</i> | |
| 53. Physical facilities installed, maintained and clean. | .. p |
| <i>Fail Notes</i> 6-501.12(A) <i>Physical facilities clean [Food debris on tables and walls in meat department, debris behind cardboard compacter.]</i> | |
| 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 |
| <i>Fail Notes</i> K.S.A. 65-657(b) <i>Adulteration of drugs [44 Custom Care Body Aches expired 02/11, Diabetic Tussen expired 06/10]</i> | |

EDUCATIONAL MATERIALS

The following educational materials were provided p

Material Distributed | *Education Title #22 Focus On Food Safety Manual (on the Website)*

