

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: 10/11/2011 **Business ID:** 110189FS
Business: SNACKS

Inspection: 69001817
Store ID:
Phone: 7852631866
Inspector: KDA69
Reason: 01 Routine
Results: Follow-up

2000 N BUCKEYE
 ABILENE, KS 67410

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
10/11/11	09:10 AM	10:00 AM	0:50	0:25	1:15	0	
Total:			0:50	0:25	1:15	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Critical Violations 2 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

Demonstration of Knowledge

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

Y N O A C R
 p " " " " "

Employee Health

- 2. Management awareness; policy present.
- 3. Proper use of reporting, restriction and exclusion.

Y N O A C R
 p " " " " "
 p " " " " "

Good Hygienic Practices

- 4. Proper eating, tasting, drinking, or tobacco use
- 5. No discharge from eyes, nose and mouth.

Y N O A C R
 " " p " " "
 p " " " " "

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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>	6-301.11 <i>Handwash cleanser provided [No soap at handsink by ice machine]</i> 6-301.12 <i>Hand Drying Provision. [No papertowels at handsink by ice machine.]</i> 6-501.18 <i>Handsink, toilets, and/or urinals maintained clean [Bathroom handsinks are dirty.]</i>						
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
<i>Fail Notes</i>	4-602.11(E)(4)(b) <i>Non-PHF Food Contact Surface Cleaning Frequency-ice bins, soda nozzles-to preclude mold/soil build up [Pop machine nozzles, cappuccino nozzle/dispenser parts, and powder creamer dispenser parts are dirty with a build up of old food. Ice machine has build up of mold on lip inside machine.]</i>						
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>							
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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Conformance with Approved Procedures	Y	N	O	A	C	R
--------------------------------------	---	---	---	---	---	---

27. Compliance with variance, specialized process and HACCP plan. p

GOOD RETAIL PRACTICES

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

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

Fail Notes 3-305.11(A)(3) *Food stored 6" above floor
[Bag of pop from bag in box system laying on floor in back room.
Boxes of condensed soup on floor in walk in cooler.]*

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

Fail Notes 4-101.11* *CRITICAL - Utensils/food-contact surfaces of safe materials
[Ice bucket is gray and not labeled as NSF, and facility does not have
documentation stating the bucket is food grade.]*

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

Fail Notes 4-302.14 *Sanitizer test kit
[No sanitizer test strips.]*

47. Non-food contact surfaces clean. p

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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities	Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.	p
49. Plumbing installed; proper backflow devices. <i>Fail Notes</i> 5-203.15* <i>CRITICAL - Backflow prevention device-Carbonator</i> <i>[No vented back flow preventer on Coke machine carbonator.]</i>	..	p
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. <i>Fail Notes</i> 6-501.12(A) <i>Physical facilities clean</i> <i>[Pop syrup spilled on floor under bag in box system in back room.]</i>	..	p
54. Adequate ventilation and lighting; designated areas used. <i>Fail Notes</i> 6-303.11() <i>Lighting intensity adequate in food prep, storage & service areas</i> <i>[Light bulbs in 3 vat sink and handwash area are not working. It is very hard to see what is in the sink.]</i>	..	p
Administrative/Other	Y	N	O	A	C	R
55. Other violations <i>Fail Notes</i> 8-304.11(A) <i>Post the license in a location in the Food Establishment</i> <i>[2011 Food Service license is not posted.]</i>	..	p

EDUCATIONAL MATERIALS

The following educational materials were provided p

Material Distributed | *Education Title #01* *Boil Water Advisory*

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Cold holding: walk in cooler: ambient 39;

