

**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:** 11/6/2012      **Business ID:** 6923111E  
**Business:** Corner Sweet Shop  
 102 NW 3rd  
  
 Abilene, KS 67410

**Inspection:** 69002441  
**Store ID:**  
**Phone:**  
**Inspector:** KDA69  
**Reason:** 10 Licensing  
**Results:** No Follow-up

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
11/06/12	10:05 AM	11:25 AM	1:20	0:35	1:55	0	
<b>Total:</b>			1:20	0:35	1:55	0	

**FOOD ESTABLISHMENT PROFILE**

Updated Risk Category RAC# 06 High Risk      Updated Sq. Footage Under 5,000 sq feet  
 Insp. Notification Print      Critical Violations 2      Lic. Insp. Yes  
 Left App. No      Lic. Approved Yes  
 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 OR VISIT [www.ksda.gov/food\\_safety/](http://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.

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

<b>Demonstration of Knowledge</b>	Y	N	O	A	C	R
1. Certification by accredited program, compliance with Code, or correct responses.	p	..	..	..	..	..
<b>Employee Health</b>	Y	N	O	A	C	R
2. Management awareness; policy present.	p	..	..	..	..	..
3. Proper use of reporting, restriction and exclusion.	p	..	..	..	..	..
<b>Good Hygienic Practices</b>	Y	N	O	A	C	R

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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	..	..	..	..	..
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	..	..	..	..	..
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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
19. Proper hot holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>						
20. Proper cold holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>						
21. Proper date marking and disposition.	..	p	..	..	p	..
<i>Fail Notes</i>						
3-501.18(A)(1)*						
CRITICAL - RTE PHF, Disposition-discard if >7days at 41°F						
[Reach in cooler: cooked egg rounds dated 10/28 are held past the discard dated. corrected on site, egg rounds were discarded.]						
3-501.18(A)(2)*						
CRITICAL - RTE PHF, Disposition-discard if in a container w/out a date						
[Reach in cooler: sausage patty and ground sausage with no pull from freezer date. corrected on site, items were dated.]						
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	..	..	..	..	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

<b>Conformance with Approved Procedures</b>	Y	N	O	A	C	R
---	---	---	---	---	---	---

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

<b>GOOD RETAIL PRACTICES</b>	Y	N	O	A	C	R
------------------------------	---	---	---	---	---	---

<b>Safe Food and Water</b>	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	..	..
---	----	----	----	---	----	----

<b>Food Temperature Control</b>	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.	..	..	..	..	..	..
---	----	----	----	----	----	----

<b>Food Identification</b>	Y	N	O	A	C	R
----------------------------	---	---	---	---	---	---

35. Food properly labeled; original container.	p	..	..	..	..	..
--	---	----	----	----	----	----

<b>Prevention of Food Contamination</b>	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	..	..	..	..	..
---	---	----	----	----	----	----

38. Personal cleanliness.	p	..	..	..	..	..
---------------------------	---	----	----	----	----	----

39. Wiping cloths: properly used and stored.	..	..	p	..	..	..
--	----	----	---	----	----	----

40. Washing fruits and vegetables.	..	..	p	..	..	..
------------------------------------	----	----	---	----	----	----

<b>Proper Use of Utensils</b>	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	..	..	..
---------------------------	----	----	---	----	----	----

<b>Utensils, Equipment and Vending</b>	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	..	..	..	..	..
--------------------------------------	---	----	----	----	----	----

<b>Physical Facilities</b>	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	..	..	..	..	..
---	---	----	----	----	----	----

51. Toilet facilities: properly constructed, supplied and cleaned.	p	..	..	..	..	..
--	---	----	----	----	----	----

52. Garbage and refuse properly disposed; facilities maintained.	p	..	..	..	..	..
--	---	----	----	----	----	----

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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

53. Physical facilities installed, maintained and clean.      .. p .. .. ..

*Fail Notes* | 6-501.11    *Physical facilities maintained in good repair  
[Holes in vinyl floor in kitchen.]*

54. Adequate ventilation and lighting; designated areas used.      p .. .. .. ..

Administrative/Other	Y	N	O	A	C	R
----------------------	---	---	---	---	---	---

55. Other violations      p .. .. .. ..

EDUCATIONAL MATERIALS
-----------------------

The following educational materials were provided      p

<i>Material Distributed</i>	<i>Education Title #08    Date Marking</i>
	<i>Education Title #09    Did You Wash 'Em Flier</i>
	<i>Education Title #22    Focus On Food Safety Manual (on the Website)</i>
	<i>Education Title #36    Manual Cleaning Sanitizing</i>

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

**Notes:**

Cooling: gravy 65

## **Footnote 2**

**Notes:**

Hot holding: crock pot: sausage gravy 160;

## **Footnote 3**

**Notes:**

Cold holding: reach in cooler: sausage patty 39, reach in cooler2: milk 40;

## VOLUNTARY DESTRUCTION REPORT

**Insp Date:** 11/6/2012      **Business ID:** 6923111E  
**Business:** Corner Sweet Shop  
 102 NW 3rd  
 Abilene, KS 67410

**Inspection:** 69002441  
**Store ID:**  
**Phone:**  
**Inspector:** KDA69  
**Reason:** 10 Licensing

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
11/06/12	10:05 AM	11:25 AM	1:20	0:35	1:55	0	
<b>Total:</b>			1:20	0:35	1:55	0	

**ACTIONS**

Number of products Voluntarily Destroyed   1  

**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 egg rounds Qty            Units            Value \$           

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A