

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: 12/17/2012 **Business ID:** 55446RS
Business: ZEY'S MARKET

Inspection: 69002507
Store ID:
Phone: 7852631862
Inspector: KDA69
Reason: 01 Routine
Results: Follow-up

1020 W 1ST
 ABILENE, KS 67410

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
12/17/12	10:00 AM	01:10 PM	3:10	0:30	3:40	0	
Total:			3:10	0:30	3:40	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Critical (P) Violations 2 Critical (Pf) Violations 1 Lic. Insp. _____
 Certified Manager on Staff Certified Manager Present 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, 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/ 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.	p	"	"	"	"	"
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	"	"	p	"

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Good Hygienic Practices	Y	N	O	A	C	R
<i>Fail Notes</i> 2-401.11* <i>CRITICAL - Eating, Drinking, or Using Tobacco [Employee in meat department has toothpick in his mouth while cutting up meat. corrected on site, toothpick was removed.]</i>						
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	p	..
<i>Fail Notes</i> 3-302.11(A)(1)(b)* <i>CRITICAL P - Separation-Raw & cooked RTE food [Raw pork belly over ready to eat ham in meat retail reach in cooler, corrected on site, ham was moved.]</i>						
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
19. Proper hot holding temperatures.	p
20. Proper cold holding temperatures.	..	p	p	..
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
<i>Fail Notes</i> 3-501.16(A)(2)(a)* <i>CRITICAL P - PHF Cold Holding-<41°F [Romaine lettuce 49, coleslaw mix 52.5 in produce retail reach in cooler, corrected on site, items were moved to produce retail reach in cooler2, ambient 39]</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

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Utensils, Equipment and Vending	Y N O A C R
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| 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
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|---|----------------------------|
| 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 |
| <i>Fail Notes</i> 6-202.14 <i>Toilet rooms completely enclosed-self closing door [Employee bathroom door is not self closing.]</i> | |
| 52. Garbage and refuse properly disposed; facilities maintained. | p |
| 53. Physical facilities installed, maintained and clean. | .. p |
| <i>Fail Notes</i> 6-501.11 <i>Physical facilities maintained in good repair [Floor in meat department by walk in cooler has tile missing.]</i> | |
| 6-501.12(A) <i>Physical facilities clean [Build up of old food on floor by walk in cooler.]</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 p .. |
| <i>Fail Notes</i> K.S.A. 65-657(b) <i>Adulteration of drugs [KSA 65-657a Tylenol meltaways expired 6/12; Allrest PE 18 tab expired 2/2012; Tavist Allergy 8 tab expired May 11; Acti-Pe Cold & Allergy 24 tab 11/11. corrected on site, removed from sales floor.]</i> | |

EDUCATIONAL MATERIALS

The following educational materials were provided p

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| <i>Material Distributed</i> | <i>Education Title #26</i> | <i>Hot and Cold Holding Sign</i> |
| | <i>Education Title #33</i> | <i>Refrigeration Temperature Log</i> |
| | <i>Education Title #45</i> | <i>Food Temperatures</i> |

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Footnote 1

Notes:

Cold holding: dairy/produce walk in cooler: milk 36; meat walk in cooler: ham 36, pork loin 35; meat open retail reach in cooler: sliced ham 34, crab meat 35, hot dog 40, turkey 42; dairy retail reach in cooler: cream 40, raw shell egg 41, meringue pie 41;

