

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: 9/12/2013 **Business ID:** 68172FE
Business: HARPERS COUNTRY STORE

Inspection: 71002455
Store ID:
Phone: 6205686430
Inspector: KDA71
Reason: 01 Routine
Results: Follow-up

226 E 13TH PO BOX 114
 ALTOONA, KS 66710

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
09/12/13	12:35 PM	02:25 PM	1:50	0:10	2:00	0	
Total:			1:50	0:10	2:00	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Lic. Insp. No

Priority(P) Violations 4 Priority foundation(Pf) Violations 4

Certified Manager on Staff Address Verified p Actual Sq. Ft. _____

Certified Manager Present

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.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT www.agriculture.ks.gov, EMAIL fsl@kda.ks.gov, OR CALL (785) 296-5600.

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

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	p	..
<i>Fail Notes</i>	6-301.11 <i>Pf - Each HANDWASHING SINK or group of two adjacent HANDWASHING SINKS shall be provided with a supply of hand cleaning liquid, powder, or bar soap. [No soap was available at the counter handwash sink on entry> (COS-Added)]</i>						
	6-301.12 <i>Pf - Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with: Individual, disposable towels; a continuous towel system that supplies the user with a clean towel; a heated-air hand drying device; or a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures. [No papetoweling was available at the counter handwash sink on entry. (COS-Added)]</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	p	..
<i>Fail Notes</i>	3-101.11 <i>P - FOOD shall be safe, UNADULTERATED, and honestly presented. [A Ham & American cheese sandwich in the retail frig unit, prepared in the owners other store location in Neodesha had a fly wrapped inside of the packaging. (COS-Mgr. discarded)]</i>						
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
19. Proper hot holding temperatures.		p
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>							
20. Proper cold holding temperatures.		p
<i>This item has Notes. See Footnote 2 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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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 .. . p ..

<i>Fail Notes</i>	7-202.12(A)(2)	<i>P - POISONOUS OR TOXIC MATERIALS shall be used according to manufacturer's use directions included in labeling, and, for a pesticide, manufacturer's label instructions that state that use is allowed in a FOOD ESTABLISHMENT. [A can of Raid Ant & Roach spray EPA#4822-447, without labeling allowing for use in foodservice or retail food store establishments was found stored and available for use at the front counter pizza prep area. (COS-Discarded)]</i>
	7-206.12	<i>P - Rodent bait shall be contained in a covered, tamper-resistant bait station. [An open box of D-Con rodent pellet poison was found utilized in the store on the floor in the office area next to the floor safe.]</i>

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

<i>Fail Notes</i>	4-302.12(A)	<i>Pf - Food Temperature Measuring Devices (Provided & Accessible) FOOD TEMPERATURE MEASURING DEVICES shall be provided and readily accessible for use in ensuring attainment and maintenance of required FOOD temperatures. [No food probe thermometer is available on premises to internally check and maintain PHF temperatures. Employee unaware of having one.]</i>
-------------------	-------------	--

Food Identification	Y	N	O	A	C	R
----------------------------	---	---	---	---	---	---

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

<i>Fail Notes</i>	3-602.11(B)(4)	<i>Label information (packaged in establishment - Business Information) Label information shall include the name and place of business of the manufacturer, packer, or distributor. [No business identification labeling is available on ice that is bagged on premises.]</i>
-------------------	----------------	---

Prevention of Food Contamination	Y	N	O	A	C	R
---	---	---	---	---	---	---

36. Insects, rodents and animals not present. .. p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination	Y	N	O	A	C	R		
<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 15%; border-right: 1px solid black; padding-right: 5px;"><i>Fail Notes</i></td> <td style="padding-left: 5px;">6-501.111(A) <i>P - Pests (Prohibited) The PREMISES shall be maintained free of insects, rodents, and other pests. [About a dozen (12) or so live flies were observed in the pizza area, landing and setting on utensils, work tables and food equipment. No evidence observed of any methods utilized to control or deter fly problems.]</i></td> </tr> </table>	<i>Fail Notes</i>	6-501.111(A) <i>P - Pests (Prohibited) The PREMISES shall be maintained free of insects, rodents, and other pests. [About a dozen (12) or so live flies were observed in the pizza area, landing and setting on utensils, work tables and food equipment. No evidence observed of any methods utilized to control or deter fly problems.]</i>						
<i>Fail Notes</i>	6-501.111(A) <i>P - Pests (Prohibited) The PREMISES shall be maintained free of insects, rodents, and other pests. [About a dozen (12) or so live flies were observed in the pizza area, landing and setting on utensils, work tables and food equipment. No evidence observed of any methods utilized to control or deter fly problems.]</i>							
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		
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-P and Pf items	p		
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items	p		
46. Warewashing facilities: installed, maintained, and used; test strips.	..	p		
<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 15%; border-right: 1px solid black; padding-right: 5px;"><i>Fail Notes</i></td> <td style="padding-left: 5px;">4-302.14 <i>Pf - A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [Employee unaware of having a test kit to measure chlorine sanitizer at the 3 vat warewash sink and none observed during inspection.]</i></td> </tr> </table>	<i>Fail Notes</i>	4-302.14 <i>Pf - A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [Employee unaware of having a test kit to measure chlorine sanitizer at the 3 vat warewash sink and none observed during inspection.]</i>						
<i>Fail Notes</i>	4-302.14 <i>Pf - A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [Employee unaware of having a test kit to measure chlorine sanitizer at the 3 vat warewash sink and none observed during inspection.]</i>							
47. Non-food contact surfaces clean.	p		
Physical Facilities	Y	N	O	A	C	R		
48. Hot and cold water available; adequate pressure.	p		
49. Plumbing installed; proper backflow devices.	..	p		
<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 15%; border-right: 1px solid black; padding-right: 5px;"><i>Fail Notes</i></td> <td style="padding-left: 5px;">5-203.13(A) <i>At least 1 service sink or 1 curbed cleaning facility equipped with a floor drain shall be provided and conveniently located for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water and similar liquid waste. [No mop sink exist in facility. Operator per employee is currently pouring mop water into a restroom stool. Need add amop sink within 90 days or request and receive a VARIANCE from the KDA Topeka office not to have to install and be allowed to continue to pour into the restroom stools.]</i></td> </tr> </table>	<i>Fail Notes</i>	5-203.13(A) <i>At least 1 service sink or 1 curbed cleaning facility equipped with a floor drain shall be provided and conveniently located for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water and similar liquid waste. [No mop sink exist in facility. Operator per employee is currently pouring mop water into a restroom stool. Need add amop sink within 90 days or request and receive a VARIANCE from the KDA Topeka office not to have to install and be allowed to continue to pour into the restroom stools.]</i>						
<i>Fail Notes</i>	5-203.13(A) <i>At least 1 service sink or 1 curbed cleaning facility equipped with a floor drain shall be provided and conveniently located for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water and similar liquid waste. [No mop sink exist in facility. Operator per employee is currently pouring mop water into a restroom stool. Need add amop sink within 90 days or request and receive a VARIANCE from the KDA Topeka office not to have to install and be allowed to continue to pour into the restroom stools.]</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		
53. Physical facilities installed, maintained and clean.	p		
54. Adequate ventilation and lighting; designated areas used.	p		
Administrative/Other	Y	N	O	A	C	R		
55. Other violations	p		

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #10</i>	<i>Did You Wash 'Em Sign / Sticker [Left one today.]</i>
	<i>Education Title #22</i>	<i>Focus On Food Safety Manual (on the Website) [FOFS booklet left today with employee.]</i>

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Temperatures: Box with slice of sausage pizza sampled at 158F in the hot cabinet.

Footnote 2

Notes:

Temperatures: Pepperoni 36F and sausage 32F in counter area prep frig.
Milk frig unit 40A amb. air.
Walkin cooler 39F amb. air.
Freezers maintaining foods frozen.

