

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: 1/20/2015
Business: WB MEATS

Business ID: 95473FE

Inspection: 79000448

423 S SUMMIT
 ARKANSAS CITY, KS 67005

Store ID:
Phone: 6204422277
Inspector: KDA79
Reason: 01 Routine
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
01/20/15	10:40 AM	01:00 PM	2:20	0:25	2:45	0	
Total:			2:20	0:25	2:45	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Sent Notification To _____ Lic. Insp. No

Priority(P) Violations 3 Priority foundation(Pf) Violations 3

Certified Manager on Staff Address Verified p Actual Sq. Ft. 0

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) 564-6767.

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
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|---|---|----|----|----|----|----|
| 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
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|-------------------------------------|----|---|----|----|---|----|
| 6. Hands clean and properly washed. | .. | p | .. | .. | p | .. |
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<i>Fail Notes</i>	2-301.14(D)	<p><i>P - Wash Hands (Eating) FOOD EMPLOYEES shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in FOOD preparation including working with exposed FOOD, clean EQUIPMENT and UTENSILS, and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES and after coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking</i></p> <p><i>[An employee was drying their hands after washing them. After drying their hands took a drink from a Powerade bottle, drinking directly from the rim of the bottle. They then grabbed a fresh pair of gloves, put them on, and continued slicing raw beef steaks. Corrected on Site (COS) - educated employee on proper hand washing after drinking.]</i></p>
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|--|----|----|----|----|----|----|
| 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>	6-301.14	<p><i>A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES. [The hand sink in the prep room does not have a hand washing sign posted. COS - provided with a sign to be posted.]</i></p>
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Approved Source	Y	N	O	A	C	R
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| 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
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| 13. Food separated and protected. | p | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 1 at end of questionnaire.</i> | | | | | | |
| 14. Food-contact surfaces: cleaned and sanitized. | .. | p | .. | .. | .. | .. |

<i>Fail Notes</i>	4-601.11(A)	<p><i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch.</i></p> <p><i>[There is a Patty-O-Matic machine in the prep room. The blade inside of this machine has a buildup of rust on the blade inside of the machine. Spoke with owner about this needing to be replaced.</i></p> <p><i>The tub of the meat grinder for ground beef is rusting on the inside of the tub near the hole the meat goes into before being ground. Spoke with owner about this needing to be replaced.]</i></p>
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| 15. Proper disposition of returned, previously served, reconditioned and unsafe food. | p | .. | .. | .. | .. | .. |
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Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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|--|----|----|---|----|----|----|
| 16. Proper cooking time and temperatures. | .. | .. | p | .. | .. | .. |
| 17. Proper reheating procedures for hot holding. | .. | .. | p | .. | .. | .. |
| 18. Proper cooling time and temperatures. | .. | .. | p | .. | .. | .. |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
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19. Proper hot holding temperatures. p

20. Proper cold holding temperatures. p

This item has Notes. See Footnote 3 at end of questionnaire.

21. Proper date marking and disposition. p

This item has Notes. See Footnote 4 at end of questionnaire.

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

Highly Susceptible Populations		Y	N	O	A	C	R
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24. Pasteurized foods used; prohibited foods not offered. p

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 p ..

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| <i>Fail Notes</i> | 7-102.11 | <i>Pf - Common Name (Working Containers) Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. [Near the 3 vat sink there was an unlabeled spray bottle with a yellow liquid inside. Staff identified this as being Smokehouse Cleaner. COS - labeled.]</i> |
| | 7-201.11(A) | <i>P - Chemical Storage (spacing/partitioning) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by separating the POISONOUS OR TOXIC MATERIALS by spacing or partitioning. [Near the 3 vat sink there was a spray bottle of food equipment oil hanging directly next to spray bottles of Sani-Quad and cleaner. COS - the food grade oil was moved away from the chemicals.]</i> |
| | 7-201.11(B) | <i>P - Chemical Storage (Not Above Food, etc.) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES. [Near the 3 vat sink there was a jug of Food Equipment Oil being stored directly underneath Exhaust Hood Cleaner, Glass Cleaner, and Sani-Quad. COS - the food grade oil was moved away from the chemicals.]</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

This item has Notes. See Footnote 5 at end of questionnaire.

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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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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>	3-302.12	<p><i>Food storage containers (Common Name) Except for containers holding FOOD that can be readily and unmistakably recognized such as dry pasta, working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD.</i></p> <p><i>[There was an unlabeled spray bottle with a clear liquid inside. Staff identified this as being food equipment oil. In the back there is an unlabeled container of white powder, identified by staff as sugar.]</i></p>
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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. | p |
| 37. Contamination prevented during food preparation, storage and display. | . . p |

<i>Fail Notes</i>	3-305.11(A)(1)	<p><i>Food storage - Except as specified in ¶¶ (B) and (C) of 3-305.11, FOOD shall be protected from contamination by storing the FOOD: in a clean, dry location; where it is not exposed to splash, dust, or other contamination; and at least 15 cm (6 inches) above the floor.</i></p> <p><i>[In the walk-in-freezer there are plastic bags with packaged meat inside sitting directly on the floor.]</i></p>
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| 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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| 41. In-use utensils: properly stored. | p |
| 42. Utensils, equipment and linens: properly stored, dried and handled. | . . p |

<i>Fail Notes</i>	4-903.11(A)	<p><i>Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored: In a clean, dry location; Where they are not exposed to splash, dust, or other contamination; and, At least 15 cm (6 inches) above the floor.</i></p> <p><i>[In the prep room there is a box of parchment paper sitting directly on the floor near the tables close to the smoker.]</i></p>
	4-903.11(B)	<p><i>Clean EQUIPMENT and UTENSILS shall be stored as specified under ¶ (A) of this section and shall be stored: In a self-draining position that allows air drying; and, Covered or inverted.</i></p> <p><i>[In the prep room there are stainless steel pans and bowls on the shelf of a table that are neither covered nor inverted.]</i></p>

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| 43. Single-use and single-service articles: properly used. | . . p |
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<i>Fail Notes</i>	4-903.11(C)	<p><i>SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored as specified under ¶ 4-903.11(A) and shall be kept in the original protective PACKAGE or stored by using other means that afford protection from contamination until used.</i></p> <p><i>[In the prep room there are aluminum trays that are outside of their original protective packaging and are neither covered nor inverted.]</i></p>
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| 44. Gloves used properly. | p |
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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- P and Pf items .. p

<i>Fail Notes</i>	4-202.11(A)(2) <i>Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. [There are two plastic pitchers in the prep room, identified by staff as being used for food, that have cracks along the bottoms and sides of the pitchers.]</i>
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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

This item has Notes. See Footnote 6 at end of questionnaire.

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>	5-501.17 <i>A toilet room used by females shall be provided with a covered receptacle for sanitary napkins. [There is no covered trashcan in the unisex restroom.]</i>
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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
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55. Other violations p

EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<table border="0" style="width: 100%;"> <tr> <td style="width: 30%;"><i>Education Title #07</i></td> <td><i>Corrective Actions</i></td> </tr> <tr> <td><i>Education Title #10</i></td> <td><i>Did You Wash 'Em Sign / Sticker</i></td> </tr> <tr> <td><i>Education Title #25</i></td> <td><i>Handwashing</i></td> </tr> </table>	<i>Education Title #07</i>	<i>Corrective Actions</i>	<i>Education Title #10</i>	<i>Did You Wash 'Em Sign / Sticker</i>	<i>Education Title #25</i>	<i>Handwashing</i>
<i>Education Title #07</i>	<i>Corrective Actions</i>						
<i>Education Title #10</i>	<i>Did You Wash 'Em Sign / Sticker</i>						
<i>Education Title #25</i>	<i>Handwashing</i>						

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

In the walk-in-cooler there was a personal box of beer that was on a shelf below raw beef loin. This is not being cited as a violation due to the establishment identifying the beer as personal use only and not something they can or would sell to customers.

Footnote 2

Notes:

The quaternary ammonia sanitizer dispenser at the 3 vat sink dispensers 200ppm sanitizer. The bottle label dictates that 150-400ppm is an appropriate concentration.

Footnote 3

Notes:

Walk-in-Cooler:
Cheese - 41.3 F

Raw Meat Case:
Beef - 41.3 F

Lunch Meat Case:
Turkey - 37.8 F

Footnote 4

Notes:

The establishment does not put dates on the open packages; they put their dates on a dry erase board posted on the door of the cooler.

Footnote 5

Notes:

The establishment does vacuum packaging on smoked meats cooked in the establishment. They have provided an appropriate HACCP plan for their processes.

Footnote 6

Notes:

Test strips provided.

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 1/20/2015
Business: WB MEATS

Business ID: 95473FE

Inspection: 79000448

Store ID:

Phone: 6204422277

Inspector: KDA79

Reason: 01 Routine

423 S SUMMIT
 ARKANSAS CITY, KS 67005

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
01/20/15	10:40 AM	01:00 PM	2:20	0:25	2:45	0	
Total:			2:20	0:25	2:45	0	

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 01/30/15

Inspection Report Number 79000448

Inspection Report Date 01/20/15

Establishment Name WB MEATS

Physical Address 423 S SUMMIT City ARKANSAS CITY

Zip 67005

Additional Notes and Instructions

Please have all P and Pf violations corrected for the follow up inspection.