

**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:** 9/15/2014      **Business ID:** 108097FE  
**Business:** ALTAMONT GROCERY

**Inspection:** 81000244  
**Store ID:**  
**Phone:** 6207845800  
**Inspector:** KDA81  
**Reason:** 01 Routine  
**Results:** Follow-up

404 S HUSTON  
 ALTAMONT, KS 67330

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
09/15/14	10:30 AM	01:45 PM	3:15	0:05	3:20	0	
<b>Total:</b>			3:15	0:05	3:20	0	

<b>FOOD ESTABLISHMENT PROFILE</b>	
Updated Risk Category _____	Updated Size Range _____
Insp. Notification <u>  Email  </u> Sent Notification To _____	Lic. Insp. <u>  No  </u>
Priority(P) Violations <u>  4  </u> Priority foundation(Pf) Violations <u>  1  </u>	
Certified Manager on Staff <u>  "  </u> Address Verified <u>  p  </u>	Actual Sq. Ft. <u>  3600  </u>
Certified Manager Present <u>  "  </u>	

**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](http://www.agriculture.ks.gov), EMAIL [fsl@kda.ks.gov](mailto: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**

<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	..	..	..	..	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

		Y	N	O	A	C	R	
<b>Good Hygienic Practices</b>								
4. Proper eating, tasting, drinking, or tobacco use		p	..	..	..	..	..	
5. No discharge from eyes, nose and mouth.		p	..	..	..	..	..	
<b>Preventing Contamination by Hands</b>								
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	..	..	..	..	..	
<b>Approved Source</b>								
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. [The deli meat RIC was holding salami, ham, pickle loaf, bologna without open dates. PIC did not know when the items had been opened. COS-VD. Three containers of cooked chili were being held in the three door TRUE RIC without a make date. PIC diid not know when the chili was cooked. COS-VD.]</i>						
12. Required records available: shellstock tags, parasite destruction.		..	..	..	p	..	..	
<b>Protection from Contamination</b>								
13. Food separated and protected.		..	p	..	..	p	..	
<i>Fail Notes</i>	3-302.11(A)(1)(b)	<i>P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from Cooked READY-TO-EAT FOOD. [Raw brisket slabs are being held over RTE hot dogs in the three door TRUE RIC. COS-rearranged shelves. Raw shell eggs are being stored over tomatoes in the WIC. COS-rearranged shelves.]</i>						
14. Food-contact surfaces: cleaned and sanitized.		..	p	..	..	p	..	
<i>Fail Notes</i>	4-602.11(E)(4)	<i>Non-PHF/TCS Food Contact Surface Cleaning Frequency (ice bins, soda nozzles) Surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cleaned, in EQUIPMENT such as ice bins and BEVERAGE dispensing nozzles and enclosed components of EQUIPMENT such as ice makers, cooking oil storage tanks and distribution lines, BEVERAGE and syrup dispensing lines or tubes, coffee bean grinders, and water vending EQUIPMENT: at a frequency specified by the manufacturer; or, absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold. [The pop nozzles and ice chute have mold. COS-cleaned.]</i>						
15. Proper disposition of returned, previously served, reconditioned and unsafe food.		p	..	..	..	..	..	
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>								
<b>Potentially Hazardous Food Time/Temperature</b>								
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	..	..	..	..	..	
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>								

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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

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

Fail Notes	3-501.16(A)(2) P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less. [The deli meat RIC is holding ham at 44.1F, hard salami at 45.7F, bologna at 45.6F, ham at 47.3F, beans and beef at 46.4F, pasta salad at 46.6F, potato salad at 45.0F, opened colby cheese at 46.8F, and opened pepperjack cheese at 46.9F. PIC stated the PHF's had been placed in the cooler on 9/14 or before. The ambient temperature of the unit measured 44.4F. COS-VD.]
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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 ..

Fail Notes	7-201.11(A) 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. [Window glass cleaner is being stored directly next to flour bags and apples on the deli prep table. COS-placed cleaner on bottom shelf of table.]
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Conformance with Approved Procedures	Y	N	O	A	C	R
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27. Compliance with variance, specialized process and HACCP plan. .. .. .. p .. ..

GOOD RETAIL PRACTICES						
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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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31. Proper cooling methods used; adequate equipment for temperature control. .. p .. .. ..

Fail Notes	4-301.11 Pf - Temperature Capacity - EQUIPMENT for cooling and heating FOOD, and holding cold and hot FOOD, shall be sufficient in number and capacity to provide FOOD temperatures as specified under Chapter 3. [The deli meat RIC is not holding potentially hazardous foods at 41F or below. PIC is going to discontinue using unit until it can be fully defrosted. The ambient temperature of the unit measured 44.4F. (The PIC is familiar with this unit having issues and said that it needed to be unplugged and defrosted regularly).]
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32. Plant food properly cooked for hot holding. .. .. p .. ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

	Y	N	O	A	C	R
<b>Food Temperature Control</b>						
33. Approved thawing methods used.	p	..	..	..	..	..
34. Thermometers provided and accurate.	..	p	..	..	..	..
<i>Fail Notes</i>   4-204.112(B) <i>Temperature Measuring Devices (Integrated or Affixed) Cold or hot holding EQUIPMENT used for POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be designed to include and shall be equipped with at least one integral or permanently affixed TEMPERATURE MEASURING DEVICE that is located to allow easy viewing of the device's temperature display. [The three door TRUE RIC, the bacon RIC, and milk RIC do not have affixed thermometers.]</i>						
<b>Food Identification</b>						
35. Food properly labeled; original container.	p	..	..	..	..	..
<b>Prevention of Food Contamination</b>						
36. Insects, rodents and animals not present.	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>						
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>						
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	..	..	..	..
<i>Fail Notes</i>   4-501.11(A) <i>EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements specified under Parts 4-1 and 4-2. [The door of the walk in cooler is rusted and the metal has delaminated from the frame.]</i>  4-501.11(B) <i>EQUIPMENT components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications. [The door seal on the walk in cooler is damaged and not sealing properly.]</i>						
46. Warewashing facilities: installed, maintained, and used; test strips.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 5 at end of questionnaire.</i></b>						
47. Non-food contact surfaces clean.	p	..	..	..	..	..
<b>Physical Facilities</b>						
48. Hot and cold water available; adequate pressure.	p	..	..	..	..	..
49. Plumbing installed; proper backflow devices.	p	..	..	..	..	..
50. Sewage and waste water properly disposed.	p	..	..	..	..	..

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities	Y	N	O	A	C	R
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51. Toilet facilities: properly constructed, supplied and cleaned.	p	..	..	..	..	..
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52. Garbage and refuse properly disposed; facilities maintained.	p	..	..	..	..	..
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53. Physical facilities installed, maintained and clean.	..	p	..	..	..	..
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<i>Fail Notes</i>	6-501.11	<i>PHYSICAL FACILITIES shall be maintained in good repair. [Several ceiling tiles are stained and sagging in front of the walk in coolers. Drywall is missing from several places along the walls and ceiling in the receiving room.]</i>
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54. Adequate ventilation and lighting; designated areas used.	p	..	..	..	..	..
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Administrative/Other	Y	N	O	A	C	R
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55. Other violations	p	..	..	..	..	..
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EDUCATIONAL MATERIALS
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The following educational materials were provided      p

*Material Distributed | Education Title #43   Storing Food in WIC*

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

PIC places outdated pieces of meat in the WIF until they can coordinate with trash pick up so that large amounts of rotten meat are not sitting in the dumpster for long periods of time.

## **Footnote 2**

### **Notes:**

Chicken in the deli warmer-156F

## **Footnote 3**

### **Notes:**

WIC-  
raw ground beef-39F

Two door TRUE RIC-  
raw chicken-39F

Bacon RIC-  
smoked brat-38F

Milk RIC-  
Milk-37F

## **Footnote 4**

### **Notes:**

All cooked products were not date marked in the coolers. All items were adulterated and discarded.

## **Footnote 5**

### **Notes:**

3 vat-  
Quat-200ppm.

## NOTICE OF NON COMPLIANCE WITH KANSAS LAW

**Insp Date:** 9/15/2014      **Business ID:** 108097FE  
**Business:** ALTAMONT GROCERY

**Inspection:** 81000244  
**Store ID:**  
**Phone:** 6207845800  
**Inspector:** KDA81  
**Reason:** 01 Routine

404 S HUSTON  
 ALTAMONT, KS 67330

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
09/15/14	10:30 AM	01:45 PM	3:15	0:05	3:20	0	
Total:			3:15	0:05	3:20	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 09/25/14

Inspection Report Number 81000244                      Inspection Report Date 09/15/14

Establishment Name      ALTAMONT GROCERY

Physical Address      404 S HUSTON                      City ALTAMONT

Zip 67330

Additional Notes  
and Instructions

## VOLUNTARY DESTRUCTION REPORT

**Insp Date:** 9/15/2014      **Business ID:** 108097FE  
**Business:** ALTAMONT GROCERY

404 S HUSTON  
 ALTAMONT, KS 67330

**Inspection:** 81000244  
**Store ID:**  
**Phone:** 6207845800  
**Inspector:** KDA81  
**Reason:** 01 Routine

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
09/15/14	10:30 AM	01:45 PM	3:15	0:05	3:20	0	
Total:			3:15	0:05	3:20	0	

**ACTIONS**

Number of products Voluntarily Destroyed   3  

**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   Deli cheeses   Qty   25   Units   lbs   Value \$   120  

Description

Reason Product Destroyed   Adulterated   Method Product Destroyed   Trash Can  

Disposal Location   Firm   Embargo Hold Tag #   N/A  

2. Product   deli meats   Qty   50   Units   lbs   Value \$   200  

Description

Reason Product Destroyed   Adulterated   Method Product Destroyed   Trash Can  

Disposal Location   Firm   Embargo Hold Tag #   N/A  

3. Product   Chili   Qty   4   Units   lbs   Value \$   8.00  

Description

Reason Product Destroyed   Adulterated   Method Product Destroyed   Trash Can  

Disposal Location   Firm   Embargo Hold Tag #   N/A