

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: 6/11/2014 **Business ID:** 114013FE
Business: JUMPSTART

Inspection: 84000108
Store ID:
Phone: 3164256047
Inspector: KDA84
Reason: 10 Licensing
Results: No Follow-up

115 E 7TH AVE
 AUGUSTA, KS 67010

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/11/14	09:20 AM	11:30 AM	2:10	0:05	2:15	0	
Total:			2:10	0:05	2:15	0	

FOOD ESTABLISHMENT PROFILE	
Updated Risk Category _____	Updated Size Range _____
Insp. Notification <u>Print</u> _____	Lic. Insp. <u>Yes</u> _____
Priority(P) Violations <u>1</u> _____ Priority foundation(Pf) Violations <u>2</u> _____ Left App. <u>No</u> _____	Lic. Approved <u>Yes</u> _____
Certified Manager on Staff <u>..</u> _____ Address Verified <u>p</u> _____	Actual Sq. Ft. <u>3000</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, 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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

	Y	N	O	A	C	R
Good Hygienic Practices						
4. Proper eating, tasting, drinking, or tobacco use	p
5. No discharge from eyes, nose and mouth.	p
Preventing Contamination by Hands						
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> 6-301.12 <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 towels were located by the hand sink. Corrected on site (COS): Employee placed towels by the hand sink.]</i>						
Approved Source						
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						
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						
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	p	..
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
<i>Fail Notes</i> 3-501.16(A)(1) <i>P - PHF/TCS Hot Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 57°C (135°F) or above. [On the roller grill, 2 taquitos (114.3F) and 4 breakfast sausage links (115.3F, 113.2F, 118.5, & 113.3F) were not maintained at 135F. Employee stated that they had been on there since 6am this morning. COS: Employee voluntarily discarded items in the trash.]</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						
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

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

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

35. Food properly labeled; original container. p

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

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

<i>Fail Notes</i>	6-501.111(B)(2)	<i>Inspecting premises for evidence of pests. [There were mouse droppings by the soda fountain syrup boxes by the hand sink in the back room. No mice were seen in the establishment.]</i>
-------------------	-----------------	--

37. Contamination prevented during food preparation, storage and display. p

38. Personal cleanliness. p

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

<i>Fail Notes</i>	3-304.14(B)(1)	<i>Wiping cloths (Storage) Cloths in-use for wiping counters and other EQUIPMENT surfaces shall be held between uses in a chemical sanitizer solution at an appropriate concentration. [There was a wet wiping cloth stored on the side of the 3 vat sink. COS: Employee placed wiping cloth in the dirty wiping cloth basket.]</i>
-------------------	----------------	---

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 p ..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Proper Use of Utensils	Y	N	O	A	C	R
------------------------	---	---	---	---	---	---

Fail Notes | 4-903.11(C) *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.
[In the back room 4 sleeves of styrofoam cups were stored on the floor. COS: Employee moved items off of floor.]*

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

Fail Notes | 4-501.11(A) *EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements specified under Parts 4-1 and 4-2.
[The ice machine has no door. Employee taped plastic over the ice machine until equipment can be repaired to prevent contamination of ice.]*

46. Warewashing facilities: installed, maintained, and used; test strips. . . p p . .

Fail Notes | 4-302.14 *Pf - A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided.
[No test kit was available for testing chlorine. COS: Employee demonstrated how to make proper sanitizing solution at 100 parts per million.]*

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

Fail Notes | 5-205.15(B) *Plumbing system (Maintained) A PLUMBING SYSTEM shall be maintained in good repair.
[The mop sink is dripping from the faucet.]*

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

Fail Notes | 6-202.11(A) *Except as specified in ¶ 6-202.11(B), light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.
[In the walk in cooler, the center light bulb has no protective shielding.]*

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

55. Other violations . . p p . .

Fail Notes | K.S.A. 65-657(a) *The following acts and the causing thereof within the state of Kansas are hereby prohibited: The processing, storage or distribution of any food, drug, device or cosmetic that is adulterated or misbranded.
[Expired Drugs
The Drug Store Pain Relief - 6 dated 10/13. COS: Items pulled from retail shelf.]*

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

EDUCATIONAL MATERIALS

The following educational materials were provided

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Nacho Cheese Dispenser: 149.0F
Sausage Egg and Cheese Biscuit: 145.7F

Footnote 2

Notes:

Walk in Cooler
Ambient Air Temperature: 36.0F

Milk Reach in Cooler
Milk: 42.3F

Deli Express Reach in Cooler
Italian Sandwich: 33.3F

FIELD WARNING LETTER

Insp Date: 6/11/2014 **Business ID:** 114013FE

Business: JUMPSTART

115 E 7TH AVE
AUGUSTA, KS 67010

Inspection: 84000108

Store ID:

Phone: 3164256047

Inspector: KDA84

Reason: 10 Licensing

Reference:

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
06/11/14	09:20 AM	11:30 AM	2:10	0:05	2:15	0	
Total:			2:10	0:05	2:15	0	

FIELD WARNING LETTER

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012, K.S.A. 65-619 *et seq.* and regulations promulgated pursuant thereto, grants the Kansas Department of Agriculture authority to regulate food establishments and food processing plants. The Kansas Food Code is adopted and amended by K.A.R. 4-28-8 through 15.

During the inspection today of the Food Establishment listed above, violations of the Kansas Food Code were observed. The violations are documented in the attached Kansas Food Establishment Inspection Report.

Although we will not take further action at this time based on this inspection report, repeated violations observed during future inspections 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 Kansas Food, Drug and Cosmetic Act;
- and/or any other penalty authorized by law.

Future inspections will be initiated during the next routine inspection cycle, unless we receive a complaint about the food establishment.

VOLUNTARY DESTRUCTION REPORT

Insp Date: 6/11/2014 **Business ID:** 114013FE
Business: JUMPSTART

115 E 7TH AVE
 AUGUSTA, KS 67010

Inspection: 84000108
Store ID:
Phone: 3164256047
Inspector: KDA84
Reason: 10 Licensing

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/11/14	09:20 AM	11:30 AM	2:10	0:05	2:15	0	
Total:			2:10	0:05	2:15	0	

ACTIONS

Number of products Voluntarily Destroyed 2

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 Breakfast Sausage Qty 0.25 Units lbs Value \$ 4.00

Description 4 sausages

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Taquito Qty 0.1 Units lbs Value \$ 2.00

Description 2 Taquitos

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A