

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: 8/20/2014 **Business ID:** 74363fe
Business: RICKE'S HOMETOWN FOODS

Inspection: 86000028
Store ID:
Phone: 6202547913
Inspector: KDA86
Reason: 24 Verification
Results: Follow-up

202 N MAIN ST
 ATTICA, KS 67009

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
08/20/14	09:05 AM	04:00 PM	6:55	0:40	7:35	0	
Total:			6:55	0:40	7:35	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Sent Notification To _____ Lic. Insp. _____
 Priority(P) Violations 4 Priority foundation(Pf) Violations 1
 Certified Manager on Staff Address Verified 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.

This item has Notes. See Footnote 1 at end of questionnaire.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

	Y	N	O	A	C	R
Demonstration of Knowledge						
1. Certification by accredited program, compliance with Code, or correct responses.	p
Employee Health						
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
Approved Source	Y	N	O	A	C	R
9. Food obtained from approved source.	p	p	..
<i>Fail Notes</i> 3-201.11(C) <i>Pf - PACKAGED FOOD shall be labeled as specified in LAW. [12 packages of Traditional Jerky Seasoning, on retail shelf, did not have the manufacture/distributor city, state, or zip code on the label. COS, PIC removed items from shelf.]</i>						
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
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 2 at end of questionnaire.</i>						
<i>Fail Notes</i> 3-501.16(A)(2) <i>P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less. [4 packages of raw ground beef, held in the retail meat counter display cooler over 6 hours, temperature at 50.1F. COS, PIC voluntarily removed and destroyed the meat.]</i>						
21. Proper date marking and disposition.	..	p	p	..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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Fail Notes	3-501.18(A)(2) <i>P - RTE PHF/TCS, Disposition (discard if in a container w/out a date) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is not clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5°C (41°F) or less for a maximum of 7 days, with the day of preparation counted as Day 1. [Located in meat display cooler, 7 packages of deli sliced ham, packaged on site 8/17, and 11 packages of sliced smoked turkey, packaged on site 8/15, did not have any expiration or use by date marking. COS, PIC confirmed the date each item was prepared and properly marked each package with the appropriate expiration or use by date.]</i>
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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

Fail Notes	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. [In the pizza prep area, under the cash register counter, there are 2 cans of spray air freshener stored next to cardboard pizza boxes.]</i>
7-207.11(B)	<i>P - Except for medicines that are stored or displayed for retail sale, Medicines that are in a FOOD ESTABLISHMENT for the EMPLOYEES' use shall be labeled as specified under § 7-101.11 and located to prevent the contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES. [In the pizza prep area, under the cash register counter, there is a open bottle of Aspirin stored in direct contact with the cardboard to-go pizza boxes.]</i>
7-209.11	<i>Personal Care Items (Storage) EMPLOYEES shall store their PERSONAL CARE ITEMS in lockers or other suitable facilities. [In the pizza prep area, under the cash register counter, there are several open personal care items (hand lotion, nail polish remover, deoderant), stored on the open shelf next to cardboard pizza boxes.]</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 . . .

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 . . .

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

	Y	N	O	A	C	R									
Food Temperature Control															
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															
35. Food properly labeled; original container.	p									
Prevention of Food Contamination															
36. Insects, rodents and animals not present.	p									
37. Contamination prevented during food preparation, storage and display.	..	p									
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%; vertical-align: top;"><i>Fail Notes</i></td> <td style="width: 15%; vertical-align: top;">3-305.11(A)(1)</td> <td style="vertical-align: top;"> <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> <i>[There were 3 cases of meat on the floor of the walk-in freezer, several boxes of meat on the floor in the small WIC, and 1 box of produce and 2 boxes of deli meat on the floor in the large WIC.]</i> </td> </tr> </table>	<i>Fail Notes</i>	3-305.11(A)(1)	<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> <i>[There were 3 cases of meat on the floor of the walk-in freezer, several boxes of meat on the floor in the small WIC, and 1 box of produce and 2 boxes of deli meat on the floor in the large WIC.]</i>												
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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															
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															
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									
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46. Warewashing facilities: installed, maintained, and used; test strips.	p									

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

accompanied by KDA10

Footnote 2

Notes:

pizza prep, make table;
cooked beef 41.3F
chopped green pepper 41.7F
cubed chicken 39.3F

meat counter, display cooler;
link sausage 40.7F
potato salad 40.9F
ground sausage 41.4F

4 door, RIC;
Milk 38.8F
eggs 39.7F

VOLUNTARY DESTRUCTION REPORT

Insp Date: 8/20/2014 **Business ID:** 74363fe
Business: RICKE'S HOMETOWN FOODS

202 N MAIN ST
 ATTICA, KS 67009

Inspection: 86000028
Store ID:
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Reason: 24 Verification

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
08/20/14	09:05 AM	04:00 PM	6:55	0:40	7:35	0	
Total:			6:55	0:40	7:35	0	

ACTIONS

Number of products Voluntarily Destroyed 1

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 ground hamburger Qty 4 Units lbs Value \$ \$15.00

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A