

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: 5/14/2015 **Business ID:** 105377fe
Business: LONG JOHN SILVERS

 626 MAIN
 ATCHISON, KS 66002

Inspection: 87000294
Store ID:
Phone: 9133671308
Inspector: KDA87
Reason: 12 Expired License
Results: No Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
05/14/15	03:45 PM	05:00 PM	1:15	0:00	1:15	0	
Total:			1:15	0:00	1:15	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Sent Notification To _____ Lic. Insp. Yes
 Priority(P) Violations 2 Priority foundation(Pf) Violations 3 Left App. Yes Lic. Approved Yes
 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

	Y	N	O	A	C	R
Demonstration of Knowledge
1. Certification by accredited program, compliance with Code, or correct responses.						
Employee Health
2. Management awareness; policy present.						
3. Proper use of reporting, restriction and exclusion.						
Good Hygienic Practices	Y	N	O	A	C	R

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Good Hygienic Practices	Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use
5. No discharge from eyes, nose and mouth.
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
<i>Fail Notes</i> 5-205.11(B) Pf - A HANDWASHING SINK may not be used for purposes other than handwashing. [In the hand washing sink in the service area was a bucket of sanitizer. COS, moved.]						
Approved Source	Y	N	O	A	C	R
9. Food obtained from approved source.
10. Food received at proper temperature.
11. Food in good condition, safe and unadulterated.	p
12. Required records available: shellstock tags, parasite destruction.
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.
Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
16. Proper cooking time and temperatures.
17. Proper reheating procedures for hot holding.
18. Proper cooling time and temperatures.
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	p	..
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
<i>Fail Notes</i> 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. [In the small RIC in the kitchen were container of raw fish with the following temperatures: alaskan pollock temp 49 F, cod 46 F, small container of shrimp 48 F, larger container of fish 52 F. PIC said she put in at 11:00 AM. COS, VD. Owner said they were having issues with the RIC last week. Ambient 48 F.]						
21. Proper date marking and disposition.
22. Time as a public health control: procedures and record.
Consumer Advisory	Y	N	O	A	C	R
23. Consumer advisory provided for raw or undercooked foods.
Highly Susceptible Populations	Y	N	O	A	C	R
24. Pasteurized foods used; prohibited foods not offered.
Chemical	Y	N	O	A	C	R

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Chemical	Y N O A C R
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| 25. Food additives: approved and properly used. | |
| 26. Toxic substances properly identified, stored and used. | .. p . . . p .. |

<i>Fail Notes</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 by locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES. [In the back storage room a container of hand soap was sitting on a box of concentrated soda. COS, moved.]</i>
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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. | |
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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. | |
| 29. Water and ice from approved source. | p |
| 30. Variance obtained for specialized processing methods. | |

Food Temperature Control	Y N O A C R
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| 31. Proper cooling methods used; adequate equipment for temperature control. | .. p . . . p .. |
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<i>Fail Notes</i>	4-301.11	<i>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 small RIC in the kitchen is not holding PHF's at 41 F or below. Ambient 48 F. COS, no longer using for cooling PHF's. There is adequate refrigeration to make up for the loss of the unit.]</i>
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| 32. Plant food properly cooked for hot holding. | |
| 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. | |
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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. | |
| 38. Personal cleanliness. | |
| 39. Wiping cloths: properly used and stored. | |
| 40. Washing fruits and vegetables. | |

Proper Use of Utensils	Y N O A C R
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|---|---------------|
| 41. In-use utensils: properly stored. | |
| 42. Utensils, equipment and linens: properly stored, dried and handled. | |
| 43. Single-use and single-service articles: properly used. | |
| 44. Gloves used properly. | |

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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 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. [A food storage container was chipped on the corner making it difficult to clean. COS, VD.]</i>
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45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-
Core items

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

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

47. Non-food contact surfaces clean.

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

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

<i>Fail Notes</i>	K.S.A. 65-689(a) <i>It shall be unlawful for any person to engage in the business of conducting a food establishment or food processing plant unless such person shall have in effect a valid license therefor issued by the secretary. [Establishment has been operating without a valid food establishment license.]</i>
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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 #33</i></td> <td><i>Refrigeration Temperature Log</i></td> </tr> <tr> <td><i>Education Title #42</i></td> <td><i>Daily Self-Inspection Checklist</i></td> </tr> </table>	<i>Education Title #07</i>	<i>Corrective Actions</i>	<i>Education Title #33</i>	<i>Refrigeration Temperature Log</i>	<i>Education Title #42</i>	<i>Daily Self-Inspection Checklist</i>
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Footnote 1

Notes:

Cres Cor
macaroni and cheese

hot hold for fried foods
hush puppies 146 F
fish 150 F

Footnote 2

Notes:

WIC
seafood salad 41 F

MT in service area
cole slaw 42 F

Footnote 3

Notes:

test strips provided.

FOOD ESTABLISHMENT 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 below, 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.

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Business: LONG JOHN SILVERS

626 MAIN
 ATCHISON, KS 66002

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Phone: 9133671308
Inspector: KDA87
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