

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

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

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.

HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, CRITICAL=Critical Violation, SWING=Swing Violation (May be critical or non-critical), HSP=Highly Susceptible Population

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.

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

Insp Date: 6/8/2010 **Business ID:** 109065FR
Business: RIVER HOUSE (THE)
 101 COMMERCIAL
 ATCHISON, KS 66002

Inspection: 12002614
Store ID:
Phone: 9133671010
Inspector: KDA12
Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes
06/08/10	12:45 PM	02:00 PM	1:15	0:10	1:25	0	
Total:			1:15	0:10	1:25	0	

Reference:

Time In: 12:45
Travel Time: 10 min
Educational Material:
Risk Control Plan:
Voluntary Destruction:
Embargo Release:
Left Application:
Square Footage:

Time Out: 2:00
Risk Category:
Notice of Non-compliance:
Voluntary Closure:
Embargo Notification:
License Approved:
CRITICAL VIOLATIONS: 4

FOODBORNE ILLNESS RISK FACTORS	Notes
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AND PUBLIC HEALTH INTERVENTIONS	Notes
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Demonstration of Knowledge	Y	N	O	A	C	R	Notes
1. Certification by accredited program, compliance with Code, or correct responses.	X						

Employee Health	Y	N	O	A	C	R	Notes
2. Management awareness policy present.	X						
3. Proper use of reporting, restriction and exclusion.	X						

Good Hygienic Practices	Y	N	O	A	C	R	Notes
4. Proper eating, tasting, drinking, or tobacco use	X						
5. No discharge from eyes, nose and mouth.	X						

Preventing Contamination by Hands	Y	N	O	A	C	R	Notes
6. Hands clean and properly washed.	X						
7. No bare hand contact with RTE foods or approved alternate method properly followed.		X			X		CRITICAL 3-301.11(B)* No BHC w/ RTE food
8. Adequate handwashing facilities supplied and accessible.	X						

Approved Source	Y	N	O	A	C	R	Notes
9. Food obtained from approved source.	X						
10. Food received at proper temperature.			X				
11. Food in good condition, safe and unadulterated.	X						
12. Required records available: shellstock tags, parasite destruction.				X			

Protection from Contamination	Y	N	O	A	C	R	Notes
13. Food separated and protected.	X						
14. Food-contact surfaces: cleaned and sanitized.	X						
15. Proper disposition of returned, previously served, reconditioned and unsafe food.	X						

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R	Notes
16. Proper cooking time and temperatures.	X						
17. Proper reheating procedures for hot holding.	X						
18. Proper cooling time and temperatures.	X						
19. Proper hot holding temperatures.	X						
20. Proper cold holding temperatures.		X			X		CRITICAL 3-501.16(A)(2)(a)* PHF Cold Holding-<41°F
21. Proper date marking and disposition.	X						
22. Time as a public health control: procedures and record.				X			

Consumer Advisory	Y	N	O	A	C	R	Notes

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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

23. Consumer advisory provided for raw or undercooked foods.				X			
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Highly Susceptible Populations	Y	N	O	A	C	R	Notes
24. Pasteurized foods used							
prohibited foods not offered.				X			

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

Conformance with Approved Procedures	Y	N	O	A	C	R	Notes
27. Compliance with variance, specialized process and HACCP plan.				X			

GOOD RETAIL PRACTICES	Notes
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Safe Food and Water	Y	N	O	A	C	R	Notes
28. Pasteurized eggs used where required.				X			
29. Water and ice from approved source.	X						
30. Variance obtained for specialized processing methods.				X			

Food Temperature Control	Y	N	O	A	C	R	Notes
31. Proper cooling methods used							
adequate equipment for temperature control.		X			X		SWING 4-301.11 Cooling, heating, & holding equipment sufficient in number & capacity (in good repair)
32. Plant food properly cooked for hot holding.	X						
33. Approved thawing methods used.		X			X		3-501.12 Frozen PHF slacked at proper temperature
34. Thermometers provided and accurate.		X					4-204.112(A) Thermometers located in refrigerators/hot holding units to measure ambient air in warmest/coolest areas of units

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Food Identification	Y	N	O	A	C	R	Notes
35. Food properly labeled original container.	X						

Prevention of Food Contamination	Y	N	O	A	C	R	Notes
36. Insects, rodents and animals not present no unauthorized persons.	X						
37. Contamination prevented during food preparation, storage and display.		X			X		3-305.11(A)(2) Food storage-protected from contamination
38. Personal cleanliness.	X						
39. Wiping cloths: properly used and stored.	X						
40. Washing fruits and vegetables.	X						

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

Utensils, Equipment and Vending	Y	N	O	A	C	R	Notes
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Critical items	X						
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-non-critical items	X						
46. Warewashing facilities: installed, maintained, and used test strips.	X						
47. Non-food contact surfaces clean.	X						

Physical Facilities	Y	N	O	A	C	R	Notes
48. Hot and cold water available adequate pressure.	X						
49. Plumbing installed proper backflow devices.	X						
50. Sewage and waste water properly disposed.	X						
51. Toilet facilities: properly constructed, supplied and cleaned.	X						
52. Garbage and refuse properly disposed facilities maintained.	X						
53. Physical facilities installed, maintained and clean.	X						
54. Adequate ventilation and lighting designated areas used.	X						

Administrative/Other	Y	N	O	A	C	R	Notes
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

55. Other violations		X					8-304.11(A) Post the license in a location in the Food Establishment
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Result:No Follow-up

Notes:

- 7*** Cook put cooked french fries on plate with bare hands. Cook put cooked chicken strips on top of salad with bare hands. (Corrected-thrown away)
- 20*** Top of prep table sliced tomatoes 46°F, deli ham 46°F, deli turkey 46°F, hard boiled eggs 46°F, out of temperature, cook stated they had been in this cooler for a couple of hours. (Corrected thrown away)
- 31*** Prep table not keeping food cold enough. This shall not be used for PHF's unless it can keep these foods at proper temperature. Containers with ice shall be used to keep PHF's cold held at 41°F or lower.
- 33*** Fozen chicken was sitting in a pan of water without the cold water running on it. Cook stated that the water was running. (COS-turned the water on).
- 34** No thermometer in the prep table RIC, or the salad and dressing RIC.
- 37** Baked bread sitting on tray on top of baking rack stored in the back store room next to tiki lamp oil, and under a unfinished ceiling that has exposed fiberglass insulation.
- 55** No posted license at this facility.

Hot Hold:
 gravy 147°F,
 beef & medalions 159°F

Cooked:
 chicken patty 168°F
 steak 169°F
 hamburger 170°F

WIC:
 shrimp 40°F
 fish 38°F
 ham 40°F

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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.

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PRODUCT	Y	Notes
PRODUCT 1	X	VALUE: \$ WEIGHT/AMT: 1 meal DESCRIPTION:chicken strip salad
PRODUCT 2	X	VALUE: \$ WEIGHT/AMT: .5 lb DESCRIPTION:sliced tomatoes
PRODUCT 3	X	VALUE: \$ WEIGHT/AMT: 1 lb DESCRIPTION:ham
PRODUCT 4	X	VALUE: \$ WEIGHT/AMT:1 lb DESCRIPTION:turkey
PRODUCT 5		
PRODUCT 6		
PRODUCT 7		
PRODUCT 8		
PRODUCT 9		
PRODUCT 10		
OTHER PRODUCTS		

REASON	R	Notes
REASON PRODUCT DESTROYED	X	ADULTERATION TEMPERATURE ABUSE

METHOD	M	Notes
METHOD PRODUCT DESTROYED	X	GARBAGE CAN

LOCATION	L	Notes
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VOLUNTARY DESTRUCTION REPORT

PRODUCT WAS DISPOSED OF:	X	KITCHEN
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EMBARGO	Y	N	Notes
PRODUCT EMBARGOED		X	

Notes:

Inspector

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