

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 PROCESSING PLANT 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.

Insp Date: 7/15/2010 **Business ID:** 74205FP
Business: ANACON FOODS COMPANY

Inspection: 12002675
Store ID:
Phone: 9133672885
Inspector: KDA12
Reason: 02 Follow-up

1145 MAIN ST
 ATCHISON, KS 66002

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes
07/15/10	10:50 PM	10:50 PM	0:00	0:50	0:50	0	
07/15/10	12:07 PM		0:00	0:00	0:00	0	
Total:			0:00	0:50	0:50	0	

Reference:

Time In: 10:50
Travel time: 50 min
Risk Category: RAC# 01 Low Risk
Notice of Non-compliance: Yes
Voluntary Destruction:
Embargo Release:
Left Application:

Time Out: 12:20
Approved to post online:
Educational Materials:
Voluntary Closure:
Embargo Notification:
License Approved:
Square Footage: 10,001 - 50,000 sq feet

BUILDING AND GROUNDS	Y	N	O	A	C	R	Notes
1. Are premises free of harborage which may attract rodents, insects and other pests?							
2. Is adequate drainage provided to avoid contamination of facilities and products?	X						
3. Is sufficient space provided for the placement of equipment, storage of materials and for production operations?							
4. Are floors, walls and ceilings constructed of easily cleanable materials and kept clean and in good repair?	X						
5. Are food and food contact surfaces protected from contamination in working areas?	X						

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6. Are food processing areas effectively separated from other operations which may cause contamination of food being processed?		X					X	110.20(b)(2)-Food protected from contamination, separated from operation likely to cause contamination.
7. Are food products and processing areas protected against contamination from breakage of light bulbs and other glass fixtures? Is interior lighting sufficient?								
8. Is air quality and ventilation adequate to prevent contamination by dust and/or other airborne substances?								
9. Are doors, windows and other openings protected to eliminate entry by insects, rodents and other pests?								

EQUIPMENT AND UTENSILS	Y	N	O	A	C	R	Notes
10. Are all utensils and equipment constructed of materials suitable for their intended use and easily cleanable? Is the equipment designed and used in a manner that precludes contamination with lubricants, metal fragments, or other sources? Is the equipment installed and maintained so as to facilitate the cleaning of equipment and adjacent areas?	X						
11. Is non-food contact equipment in manufacturing or food-handling areas easily cleanable?							
12. Are refrigerator/freezer units equipped with suitable thermometers?							

SANITARY FACILITIES AND CONTROLS	Y	N	O	A	C	R	Notes
13. Is the water supply from an approved source and adequate in quantity for its intended uses?							
14. Are the water temperatures and pressures maintained at suitable levels for its intended use?							
15. Is sewage disposed of through a public sewer system and/or an on site sewage disposal system that is operated and maintained according to applicable requirements?							
16. Is the plumbing adequately designed, installed and maintained in a manner to prevent contamination including backflow, back siphonage and cross connection?							
17. Are adequate toilet rooms provided, equipped and maintained clean and in good repair?							
18. Are adequate handwashing facilities provided and supplied with hot and cold water, soap and sanitary towels?		X				X	21 CFR 110.37(e)(1)-Handwashing facilities-location

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19. Is all refuse properly stored and protected where necessary from insects, rodents and other pests and disposed of in an adequate manner?							
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SANITARY OPERATIONS	Y	N	O	A	C	R	Notes
20. Is the facility kept clean and in good physical repair?	X						
21. Are detergents, sanitizers, hazardous materials and other supplies used in a safe and effective manner, kept in original containers, and stored separate from raw materials?							
22. Are all areas maintained free of insects, rodents, birds and other pests?							
23. Are all utensils and equipment cleaned and sanitized, and at frequent enough intervals to avoid contamination of food products?	X						
24. Are single use items stored, handled, dispensed, used and disposed of in a manner that prevents contamination?	X						
25. Are clean utensils and portable equipment stored so as to protect them from splash, dust and other contamination?	X						

PROCESSES AND CONTROLS	Y	N	O	A	C	R	Notes
26. Is responsibility for overall plant sanitation specifically assigned to an individual and are chemical microbiological or extraneous material testing procedures used where necessary to identify sanitation failures or food contamination?							
27. Are raw materials and ingredients adequately inspected and stored to assure that only clean, wholesome materials are used?							
28. Is food processing conducted in a manner to prevent contamination and minimize harmful microbiological growth?							
29. Are packaging processes and materials adequate to prevent contamination?	X						
30. Are only approved food and/or color additives used?							
31. Are products coded to enable positive lot identification, and are records maintained in excess of expected shelf-life?							
32. Are weighing and measuring practices adequate to ensure the declared quantity of contents?							
33. Are labels of products covered during inspection in compliance (submit violative labels as exhibits)?							
34. Are finished products stored and shipped under conditions which will avoid contamination and deterioration?							
35. Does firm have a HACCP Plan?							

PERSONNEL	Y	N	O	A	C	R	Notes

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36. Are personnel with sores, infections, etc., restricted from handling food products?							
37. Do employees wear clean outer garments, use adequate hair restraints and remove excess jewelry when handling food?							
38. Do employees thoroughly wash hands as necessary?	X						
39. Do employees refrain from eating, drinking and smoking and observe good food handling techniques in processing areas?							

TRANSPORTATION PRACTICES	Y	N	O	A	C	R	Notes
40. Are food delivery vehicles clean and in good repair?							
41. Are food stuffs loaded in the same vehicle with toxic chemicals or other potential contaminants?							
42. Are vehicles delivering refrigerated and/or frozen foods equipped to maintain temperatures specified?							

Result:Administrative Review

Notes:

6 Capper room filler had food debris along spout edges. This filler has not been used since Tuesday 7/13/10.

18 No hand sink in the PET room. Owner researching on purchasing this sink.

21CFR 1105.62(c) Flavor Bits are still not labeled with proper advisory of wheat product exposure.

Note: Discussed sanitizing of food contact surface procedures with employees. Currently the employee's explained that the food contact surfaces of the equipment is cleaned with hot water. I discussed the need of sanitizing with an approved food contact sanitizer that is mixed to the proper PPM and tested with a test kit.

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NOTICE OF NON-COMPLIANCE WITH KANSAS LAW

This is to notify you that violations of the Kansas food safety laws* were observed during an inspection conducted at the above establishment and documented on the inspection report attached hereto. **REINSPECTION OF YOUR ESTABLISHMENT WILL BE MADE TO DETERMINE IF THE VIOLATIONS INDICATED ON THE INSPECTION REPORT HAVE BEEN CORRECTED. REINSPECTION WILL OCCUR ON OR SHORTLY AFTER THE DATE SPECIFIED BELOW.**

Food Service Establishments and Retail Food Stores. The Kansas Food Code, Section 8-405.11(B) as adopted and amended by K.A.R. 4-28-8 through 16, requires that all critical violations shall be corrected no later than 10 days after this inspection and all noncritical violations shall be corrected no later than 90 days after this inspection.

Food Processing Plants and Food Warehouses. Violations must be corrected by the date specified below.

Failure to comply with the Kansas food safety laws 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 Kansas food safety laws; and/or any other penalty authorized by law. Pursuant to K.S.A. 36-508, licensees issued authority under the Kansas Food Service and Lodging Act may apply to the secretary for an extension of the time prescribed above.

* The Kansas food safety laws include K.S.A. 74-581 et seq.; the Kansas Food, Drug and Cosmetic Act, K.S.A. 65-619 et seq.; the Kansas Food Service and Lodging Act, K.S.A. 36-501 et seq., and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate: food service establishments; retail food stores; mobile retail ice cream vendors; food vending machines; food vending machine companies and dealers; and food processing plants;

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

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FOLLOW UP	Y	N	Notes
Follow up scheduled	X		Date:7/27/10

ATTACHMENTS	Y	N	A	Notes
Inspection Report	X			Food Processing Inspection Report- Date:7/15/10

Notes:

 Inspector

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