

**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:** 10/27/2010      **Business ID:** 95422RS  
**Business:** LEUPOLD GREENHOUSE ORCHARD  
  
 1201 HWY 59  
 ATCHISON, KS 66002

**Inspection:** 12002864  
**Store ID:**  
**Phone:** 9133671930  
**Inspector:** KDA12  
**Reason:** 01 Routine

**Reference:**

**Time In:** 12:00  
**Travel Time:** 10 min  
**Educational Material:**  
**Risk Control Plan:**  
**Voluntary Destruction:**  
**Embargo Release:**  
**Left Application:**  
**Square Footage:** Under 5,000 sq feet

**Time Out:** 1:30  
**Risk Category:**  
**Notice of Non-compliance:**  
**Voluntary Closure:**  
**Embargo Notification:**  
**License Approved:**  
**CRITICAL VIOLATIONS:** 5

<b>FOODBORNE ILLNESS RISK FACTORS</b>	<b>Notes</b>
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<b>AND PUBLIC HEALTH INTERVENTIONS</b>	<b>Notes</b>
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<b>Demonstration of Knowledge</b>	Y	N	O	A	C	R	Notes
1. Certification by accredited program, compliance with Code, or correct responses.	X						

<b>Employee Health</b>	Y	N	O	A	C	R	Notes
2. Management awareness							

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## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

policy present.	X						
3. Proper use of reporting, restriction and exclusion.	X						

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

<b>Preventing Contamination by Hands</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>	<b>Notes</b>
6. Hands clean and properly washed.	X						
7. No bare hand contact with RTE foods or approved alternate method properly followed.				X			
8. Adequate handwashing facilities supplied and accessible.	X						

<b>Approved Source</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>	<b>Notes</b>
9. Food obtained from approved source.		X			X		CRITICAL 3-201.11(A)* Food from approved source CRITICAL 3-201.11(C)* Packaged food labeled according to LAW
10. Food received at proper temperature.			X				
11. Food in good condition, safe and unadulterated.		X			X		CRITICAL 3-202.15* Package Integrity
12. Required records available: shellstock tags, parasite destruction.				X			

<b>Protection from Contamination</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>	<b>Notes</b>
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						

<b>Potentially Hazardous Food Time/Temperature</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>	<b>Notes</b>
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						
21. Proper date marking and disposition.		X			X		CRITICAL 3-501.17(C)* RTE PHF, Discarded by most recent date marked on container

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22. Time as a public health control: procedures and record.				X			
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<b>Consumer Advisory</b>	Y	N	O	A	C	R	Notes
23. Consumer advisory provided for raw or undercooked foods.				X			

<b>Highly Susceptible Populations</b>	Y	N	O	A	C	R	Notes
24. Pasteurized foods used prohibited foods not offered.				X			

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

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

<b>GOOD RETAIL PRACTICES</b>	<b>Notes</b>
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<b>Safe Food and Water</b>	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			

<b>Food Temperature Control</b>	Y	N	O	A	C	R	Notes
31. Proper cooling methods used adequate equipment for temperature control.	X						
32. Plant food properly cooked for hot holding.				X			
33. Approved thawing methods used.				X			
34. Thermometers provided and accurate.	X						

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

<b>Prevention of Food Contamination</b>	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						
38. Personal cleanliness.	X						
39. Wiping cloths: properly used and stored.	X						
40. Washing fruits and vegetables.				X			

<b>Proper Use of Utensils</b>	Y	N	O	A	C	R	Notes
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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			

<b>Utensils, Equipment and Vending</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>	<b>Notes</b>
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						

<b>Physical Facilities</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>	<b>Notes</b>
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						

<b>Administrative/Other</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>	<b>Notes</b>
55. Other violations		X			X		8-404.11 Imminent Health Hazard reporting

**Result:**No Follow-up

**Notes:**

- 9\*** Madrugada Chimarrao (a mexican tea according to employee) 7 bags on retail shelf for sale. No english on the labeling of the bags. (Corrected throw away).
- 9\*** Four jars of relish without labels, and one bottle of pancake sryup for sale on retail shelf had no labeling on on them. (Corrected- thrown away).
- 11\*** 18 cans of food on retail shelf had sharp crease or dents on the seams of the cans. (Corrected-thrown away) Jello's, puddings, and fruit packages that (were not packaged for individual sale) were for sale on retail shelf. (Corrected, thrown away).
- 21\*** Good start baby formula out of date Jan 23 2010, Good Start baby formula on retail shelf out of date 29 Jun 2010 (Thrown away)

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## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

**55\*** 65-657A Out of date Tums 3 large bottles dated 2/2010, and 4 small bottles expired 2/2010.

RIC cheese 42°F

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