

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: 2/23/2011 **Business ID:** 58403RS
Business: ATCHISON COUNTRY MART

 2016 W 59 HWY PO BOX 690
 ATCHISON, KS 66002

Inspection: 12003081
Store ID:
Phone:
Inspector: KDA12
Reason: 01 Routine

Reference:

Time In: 11:16

Travel Time: 1 min

Educational Material:

Risk Control Plan:

Voluntary Destruction: Yes

Embargo Release:

Left Application:

Square Footage: Over 15,000 sq feet

Time Out: 1:30

Risk Category: RAC# 06 High Risk

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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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							

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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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						
8. Adequate handwashing facilities supplied and accessible.		X			X		6-301.12 Hand Drying Provision.

Approved Source	Y	N	O	A	C	R	Notes
9. Food obtained from approved source.		X			X		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						
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
23. Consumer advisory provided for raw or undercooked foods.				X			

Highly Susceptible Populations	Y	N	O	A	C	R	Notes
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24. Pasteurized foods used prohibited foods not offered.				X			
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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			X		SWING 7-201.11(A)* Separation, Storage-spacing/partitioning

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					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						
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

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

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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

original container.		X						3-302.12 Food storage containers identified with common name of food 3-602.12(B) Dating information may not be concealed or altered
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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						
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							

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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

facilities maintained.	X							
53. Physical facilities installed, maintained and clean.		X						6-501.11 Physical facilities maintained in good repair
54. Adequate ventilation and lighting								
designated areas used.	X							
Administrative/Other	Y	N	O	A	C	R	Notes	
55. Other violations	X							

Result:No Follow-up

Notes:

- 8 NC Bakery hand sink had no paper towels at the hand sink. (Corrected)
- 9* Roma Feta Pasta, Ambrosia Delight Salad packages for sale in retail RIC did not have ingredient labeling on the containers. (Corrected - Pulled from retail RIC).**
- 20* Deli Chicken BBQ sandwiches 18, Pork Roast Sandwiches 4, Box of Shrimp 2) in the Deli were out of temperature (49°F) in the retail RIC. These sandwiches had been stored in this cooler for more than 4 hours. (Corrected-VD)**
- 26* Two cans of insect spray and a can of oven cleaner stored next to food plastic wrap on a shelf under a bakery table. (Corrected moved)**
- 55* Tyler retail RIC in front of the Deli ambient air temperature was 55°F and was not keeping PHF's at proper temperature. (Corrected-removed all PHF's. This RIC shall not be used to store PHF's unless it is repaired and can keep PHF's at 41F or colder).**
- 34 NC No thermometer in the Tyler retail Deli RIC.
- 35 NC No label on bottle of butter in the bakery.
- 35 NC Label information of the date marking on the retail deli sandwiches were concealed by the mark down labels. (Corrected-these sandwiches were VD'ed due to temperature violations).
- 53 NC Meat room swinging doors into the WIC have duck tape around the windows making them not easily cleanable. Meat room floor near the entrance has some broken out areas making it not easily cleanable.

Temps:

- Produce: Bulk Bean Sprouts 43°F
- RIC Bologna 43°F
- RIC Sausage 39°F
- RIC Round Steak 42°F
- RIC Chicken Wings 40°F, Catfish 38°F
- RIC Cream Cheese 42°F, cottage cheese 42°F, milk 37°F, eggs 43°F, sour cream 38°F

- * Critical Violation
- NC Non Critical Violation
- RIC Reach in Cooler
- VD Voluntarily Destroyed
- PHF's Potentially Hazardous Foods

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KANSAS DEPARTMENT OF AGRICULTURE EGG INSPECTION

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Reference:

TIME IN:

CASE TEMP:

TIME OUT:

COOLER TEMP:

QUESTIONS	Y	Notes
USDA/EPIA #	X	
PERMIT #	X	P-177
LABEL NAME	X	Best Choice
NAME ON CONTAINER	X	Moark Productions
ADDRESS ON CONTAINER	X	1100 Blair Avenue, Neosho MO
DOZEN ON HAND	X	30
GRADE & SIZE	X	A Jumbo
PACK DATE	X	041
CARTON SIZE	X	12 eggs
SAMPLE SIZE	X	100
AA%		
A%		
B%		
CHECK%	X	2
DIRTY %		
LEAKER%	X	1
PERMITTED LOSS (MEAT OR BLOOD SPOTS)		
OTHER TYPES OF LOSS (ROT, STUCK YOLK, ETC)		
DOZEN STOP SALE		
REASON FOR STOP SALE		
PURCHASED FROM		
PURCHASED FROM ADDRESS		
DELIVERED BY		

Result: NO FOLLOW-UP

Notes:

Dairy Manager threw away the dozen eggs that had a leaker in them.

 Inspector

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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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Reference:

PRODUCT	Y	Notes
PRODUCT 1	X	VALUE: \$ WEIGHT/AMT: 18 DESCRIPTION:BBQ Chicken sandwiches
PRODUCT 2	X	VALUE: \$ WEIGHT/AMT:4 DESCRIPTION:Pork Roast Sandwiches
PRODUCT 3	X	VALUE: \$ WEIGHT/AMT:2 boxes DESCRIPTION:Shrimp
PRODUCT 4		
PRODUCT 5		
PRODUCT 6		
PRODUCT 7		
PRODUCT 8		
PRODUCT 9		
PRODUCT 10		
OTHER PRODUCTS		

REASON	R	Notes
REASON PRODUCT DESTROYED	X	TEMPERATURE ABUSE

METHOD	M	Notes
METHOD PRODUCT DESTROYED	X	GARBAGE CAN

LOCATION	L	Notes
PRODUCT WAS DISPOSED OF:	X	KITCHEN

EMBARGO	Y	N	Notes
PRODUCT EMBARGOED		X	

Notes:

 Inspector

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