

**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:** 3/16/2011      **Business ID:** 110770FS  
**Business:** SURF N GO  
 1029 MAIN ST  
 ATCHISON, KS 66002

**Inspection:** 12003101  
**Store ID:**  
**Phone:** 9133677109  
**Inspector:** KDA12  
**Reason:** 12 Expired License

**Reference:**

**Time In:** 9:50  
**Travel Time:** 5 min  
**Educational Material:** Yes  
**Risk Control Plan:** Yes  
**Voluntary Destruction:** Yes  
**Embargo Release:**  
**Left Application:**  
**Square Footage:**

**Time Out:** 10:30  
**Risk Category:** 6  
**Notice of Non-compliance:** Yes  
**Voluntary Closure:** No  
**Embargo Notification:**  
**License Approved:** Yes  
**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						
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			

<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			X		4-602.11(E)(4)(b) Non-PHF Food Contact Surface Cleaning Frequency-ice bins, soda nozzles-to preclude mold/soil build up
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			X		CRITICAL 3-501.16(A)(2)(a)* PHF Cold Holding-<41°F

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21. Proper date marking and disposition.		X				X		CRITICAL 3-501.18(A)(2)* RTE PHF, Disposition- discard if in a container w/out a date
22. Time as a public health control: procedures and record.					X			

<b>Consumer Advisory</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>	<b>Notes</b>
23. Consumer advisory provided for raw or undercooked foods.				X			

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

<b>Chemical</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>	<b>Notes</b>
25. Food additives: approved and properly used.	X						
26. Toxic substances properly identified, stored and used.		X				X	CRITICAL 7-202.12(A)(2)* Used per instructions/Appro ved for food establishments

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

<b>GOOD RETAIL PRACTICES</b>	<b>Notes</b>

<b>Safe Food and Water</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>	<b>Notes</b>
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>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>	<b>Notes</b>
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)

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

<b>Prevention of Food Contamination</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>	<b>Notes</b>
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			X		3-304.14(B)(1) Wet wiping cloths stored in sanitizer
40. Washing fruits and vegetables.				X			

<b>Proper Use of Utensils</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>	<b>Notes</b>
41. In-use utensils: properly stored.		X			X		3-304.12(C) In-use utensil storage-on cleaned/sanitized surface
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					4-302.14 Sanitizer test kit
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							

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proper backflow devices.		X					SWING 5-205.15(B) Plumbing system maintained in good repair
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				X	6-501.12(A) Physical facilities clean
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					8-304.11(A) Post the license in a location in the Food Establishment

**Result:**No Follow-up

**Notes:**

20\* (Critical Violation) Prep table sausage 46°F, hamburger 48°F, gravy 46°F, open bag of sausage 53°F, open bag of pepperoni 47°F out of temperature. PIC-Person in Charge stated that all of these items had been in this cooler since late night. (Corrected-VD-Voluntary Destruction).

21\* No date marking on open package of sausage, and open package of pepperoni in the RIC-(Reach in Cooler). Corrected - VD due to temperature violation).

26\* (Critical Violation) Observed two open cans of Rid a Bug Ant & Roach Killer, EPA Reg No. 9688-230, and one open can of Rid a Bug Wasp & Hornet Killer, EPA Reg No. 9688-233 stored under the kitchen hand sink. (Corrected-Removed from facility).

31\* Prep Table RIC (Reach in Cooler) ambient temperature 5 52°F, and is not keeping PHF's (Potentially Hazardous Foods) at proper temperature.

49\* The hand sink at the food service counter has a slow drip coming out of the faucet.

14 NC Ice scoop sitting on top of ice machine on a soiled towel. (Corrected-put into ware washing sink to be properly warewashed).

39 NC Dirty wiping cloth balled up and sitting under the cup dispenser on the counter. (Corrected).

41 NC Ice scoop stored on top of the ice machine top. This shall be stored in a clean and sanitized surface. (Corrected)

46 NC No test kit for testing the sanitizer with.

53 NC Floor under sryup dispenser had buildup of sryup spilled onto the store room floor.

55 NC- This facility has only an expired license posted at this facility.

Approved for license as per office

Notice of non compliance issued. Follow up scheduled for on or after 3/28/11.

Note: Left handouts temperature, date marking.

The Prep table RIC has been turned to a colder temperature and this cooler shall not be used unless it can keep PHF's at

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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

the proper temperature of 41°F or colder.

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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.**

**Insp Date:** 3/16/2011      **Business ID:** 110770FS  
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1029 MAIN ST  
 ATCHISON, KS 66002

**Inspection:** 12003101  
**Store ID:**  
**Phone:** 9133677109  
**Inspector:** KDA12  
**Reason:** 12 Expired License

**Reference:**

<b>FOLLOW UP</b>	<b>Y</b>	<b>N</b>	<b>Notes</b>
Follow up scheduled	X		Date:3/28/11

<b>ATTACHMENTS</b>	<b>Y</b>	<b>N</b>	<b>A</b>	<b>Notes</b>
Inspection Report	X			Food Service in Retail Inspection Report-Date:3/16/11

**Notes:**

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 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.

**Insp Date:** 3/16/2011      **Business ID:** 110770FS  
**Business:** SURF N GO

1029 MAIN ST  
 ATCHISON, KS 66002

**Inspection:** 12003101  
**Store ID:**  
**Phone:** 9133677109  
**Inspector:** KDA12  
**Reason:** 12 Expired License

**Reference:**

PRODUCT	Y	Notes
PRODUCT 1	X	VALUE: \$ WEIGHT/AMT: 1 quart and 1 bag DESCRIPTION:sausage
PRODUCT 2	X	VALUE: \$ WEIGHT/AMT: 1 quart DESCRIPTION:hamburger
PRODUCT 3	X	VALUE: \$ WEIGHT/AMT: 5 lb container DESCRIPTION:gravy
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:**

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 Inspector

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