

**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:** 4/13/2011      **Business ID:** 111078FR  
**Business:** WILLIES FAMILY INC  
  
 701 COMMERCIAL  
 ATCHISON, KS 66002

**Inspection:** 12003171  
**Store ID:**  
**Phone:** 7853413046  
**Inspector:** KDA12  
**Reason:** 01 Routine

**Reference:**

**Time In:** 1:10  
**Travel Time:** 10 min  
**Educational Material:**  
**Risk Control Plan:**  
**Voluntary Destruction:**  
**Embargo Release:**  
**Left Application:**  
**Square Footage:**

**Time Out:** 2:15  
**Risk Category:** 6  
**Notice of Non-compliance:**  
**Voluntary Closure:**  
**Embargo Notification:**  
**License Approved:**  
**CRITICAL VIOLATIONS:** 2

|                                       |              |
|---------------------------------------|--------------|
| <b>FOODBORNE ILLNESS RISK FACTORS</b> | <b>Notes</b> |
|---------------------------------------|--------------|

|  |              |
|--|--------------|
| <b>AND PUBLIC HEALTH INTERVENTIONS</b> | <b>Notes</b> |
|--|--------------|

| <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

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|--|---|--|--|--|--|--|--|
| 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        |          |          | X        |          | CRITICAL 3-101.11* Safe, Unadulterated, & Honestly Presented |
| 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        |          |          |          |          |          |              |
| 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        |          |          |              |

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## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

| <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 7-102.11* Common Name, Working Containers |

| <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        |          |          |          |          |          |              |
| 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        |          |          |          |          |          |              |
| 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        |          |          |          |          |          |              |
| 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> |
|--|----------|----------|----------|----------|----------|----------|--------------|
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|---|---|--|--|--|--|--|--|
| 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        |          |          |          |          |          |              |

**Result:**No Follow-up

**Notes:**

11\* Deli ham slices (2) laying directly on wire shelf in kitchen RIC. (Corrected thrown away by manager before I could get a picture)

26\* Spray bottle of orange liquid that the manager stated was degreaser had no common name on the bottle. Manager stated that the bottles are color coded to identify what is in them. (Corrected-labeled)

\*=Critical Violation

RIC=Reach in Cooler

RIF=Reach in Freezer

WIC=Walk in Cooler

PPM=Parts Per Million

**Temps:**

Grill Room

Prep Table RIC: diced tomatoes 41°F, chili 39°F

RIC: coleslaw 40°F, pork steak 37°F, cottage cheese 38°F

Hot Hold: mashed potatoes 137°F, gravy 142°F, jambalaya 162°F

RIC Drawer: raw shrimp 40°F, chicken 37°F

Prep Table Sandwiches: ham 40°F, turkey 39°F, corned beef 37°F

WIC: Hamburger patties 37°F, deli ham 40°F, milk 32°F, eggs 33°F, corned beef 34°F

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**Sanitizer in dishwashing machine 150 PPM**

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