

**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:** 4/13/2011      **Business ID:** 107192FP  
**Business:** ANDOVER POPCORN COMPANY

**Inspection:** 20003019

**Store ID:**

**Phone:** 3167330099

**Inspector:** KDA20

**Reason:** 06 FDA Contract

528 N ANDOVER RD PO BOX 425  
 ANDOVER, KS 67002

**Reference:**

**Time In:** 12:15 pm

**Travel time:** 30 min.

**Risk Category:** 02

**Notice of Non-compliance:**

**Voluntary Destruction:**

**Embargo Release:**

**Left Application:**

**Time Out:** 3:00 pm

**Approved to post online:** Yes

**Educational Materials:** Yes

**Voluntary Closure:**

**Embargo Notification:**

**License Approved:**

**Square Footage:**

<b>BUILDING AND GROUNDS</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>	<b>Notes</b>
1. Are premises free of harborage which may attract rodents, insects and other pests?	X						
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?	X						
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						
6. Are food processing areas effectively separated from other operations which may cause contamination of food being processed?	X						
7. Are food products and processing areas protected against contamination from breakage of light bulbs and other glass fixtures? Is interior lighting sufficient?	X						
8. Is air quality and ventilation adequate to prevent contamination by dust and/or other airborne substances?	X						

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9. Are doors, windows and other openings protected to eliminate entry by insects, rodents and other pests?	X						
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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			X		21 CFR 110.40(a)- Equipment and utensil easily cleanable and maintained properly, installed to allow cleaning. Food contact surfaces non-toxic and durable.
11. Is non-food contact equipment in manufacturing or food-handling areas easily cleanable?		X					21 CFR 110.40(c)- Equipment shall be constructed that it can be kept in a clean condition
12. Are refrigerator/freezer units equipped with suitable thermometers?	X						

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?	X						
14. Are the water temperatures and pressures maintained at suitable levels for its intended use?	X						
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?	X						
16. Is the plumbing adequately designed, installed and maintained in a manner to prevent contamination including backflow, back siphonage and cross connection?	X						
17. Are adequate toilet rooms provided, equipped and maintained clean and in good repair?	X						
18. Are adequate handwashing facilities provided and supplied with hot and cold water, soap and sanitary towels?	X						
19. Is all refuse properly stored and protected where necessary from insects, rodents and other pests and disposed of in an adequate manner?	X						

SANITARY OPERATIONS	Y	N	O	A	C	R	Notes
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20. Is the facility kept clean and in good physical repair?		X					110.35(a)- Buildings, fixtures, and other physical facilities of the plant maintained in sanitary condition and good repair
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?		X				X	110.35(b)(1)- Cleaners and Sanitizers-safe 110.35(B)(2)- Toxic materials identified and stored to prevent contamination
22. Are all areas maintained free of insects, rodents, birds and other pests?	X						
23. Are all utensils and equipment cleaned and sanitized, and at frequent enough intervals to avoid contamination of food products?		X					21 CFR 110.35(d)(3)-Non food contact surfaces-cleaned as needed to prevent contamination
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						

<b>PROCESSES AND CONTROLS</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>	<b>Notes</b>
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?	X						
27. Are raw materials and ingredients adequately inspected and stored to assure that only clean, wholesome materials are used?	X						
28. Is food processing conducted in a manner to prevent contamination and minimize harmful microbiological growth?	X						
29. Are packaging processes and materials adequate to prevent contamination?	X						
30. Are only approved food and/or color additives used?			X				
31. Are products coded to enable positive lot identification, and are records maintained in excess of expected shelf-life?				X			

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32. Are weighing and measuring practices adequate to ensure the declared quantity of contents?			X				
33. Are labels of products covered during inspection in compliance (submit violative labels as exhibits)?	X						
34. Are finished products stored and shipped under conditions which will avoid contamination and deterioration?	X						
35. Does firm have a HACCP Plan?				X			

<b>PERSONNEL</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>	<b>Notes</b>
36. Are personnel with sores, infections, etc., restricted from handling food products?	X						
37. Do employees wear clean outer garments, use adequate hair restraints and remove excess jewelry when handling food?	X						
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?	X						

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

**Result:**No Follow-up

**Notes:**

#10 White dust pan used as a food scoop for popcorn in cooling pan of Cornado popcorn machine. Corrected on site (COS) Owner discarded in trash.

#20 Buildup of food and debris on floor under Cornado popcorn machine, mixers and in ware washing / storage room areas.

#21 In cabinet under hand sink in production area, one can of Ultra Hot Shot Ant & Roach Killer (EPA #9688-246-8845) and one can of Hot Shot Kitchen Bug Killer (EPA #9688-129-8845) has labels which state "Home Use Only". COS Owner discarded.

#21 In ware wash / food storage area, gallon containers of lecithin stored on shelf next to container of Sokoff grease and carbon cleaner and container of Heat & Clean kettle cleaner. COS Gallon containers of lecithin.

#23 Buildup of grease and food debris on control panel, stand and kettle of Cornado popcorn machine. Build up of chocolate on sides of cooling pans.

All temperatures in degrees Fahrenheit (°F). Reach in cooler - butter 37°F, freezer okay

Handout: FDA registration and FDA FIRST

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