

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: 5/26/2010 **Business ID:** 74205FP
Business: ANACON FOODS COMPANY

Inspection: 22000296

Store ID:

Phone: 9133672885

Inspector: KDA22

Reason: 06 FDA Contract

1145 MAIN ST
 ATCHISON, KS 66002

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes
05/26/10	08:30 AM	12:30 PM	4:00	0:30	4:30	0	
Total:			4:00	0:30	4:30	0	

Reference:

Time In: 8:30

Travel time: 30

Risk Category: RAC# 01 Low Risk

Notice of Non-compliance:

Voluntary Destruction:

Embargo Release:

Left Application:

Time Out: 12:30

Approved to post online:

Educational Materials:

Voluntary Closure:

Embargo Notification:

License Approved:

Square Footage: 10,001 - 50,000 sq feet

BUILDING AND GROUNDS	Y	N	O	A	C	R	Notes
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					21 CFR 110.37(b)(4)-Plant-Adequate floor drains
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					21 CFR 110.20(b)(4)- Floors, walls, and ceilings easily cleanable

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5. Are food and food contact surfaces protected from contamination in working areas?		X					21 CFR 110.20(b)(2)-Food protected from contamination, separated from operation likely to cause contamination.
6. Are food processing areas effectively separated from other operations which may cause contamination of food being processed?		X					110.20(b)(2)-Food protected from contamination, separated from operation likely to cause contamination.
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?							
9. Are doors, windows and other openings protected to eliminate entry by insects, rodents and other pests?	X						

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					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						

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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					21 CFR 110.37(e)(1)- Handwashing facilities-location
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
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						
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)- Food contact surfaces-cleaning frequency
24. Are single use items stored, handled, dispensed, used and disposed of in a manner that prevents contamination?		X					21 CFR 110.35(d)(4)- Single-serve articles stored in appropriate containers and shall be handled in a manner that protects against contamination

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25. Are clean utensils and portable equipment stored so as to protect them from splash, dust and other contamination?		X						21 CFR 110.35(e)- Cleaned and sanitized surfaces and utensils stored in a location and manner that protects from contamination
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PROCESSES AND CONTROLS	Y	N	O	A	C	R	Notes
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					21 CFR 110.80(b)(13)- Packaging operations performed in a way that protects food against contamination
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						
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			

PERSONNEL	Y	N	O	A	C	R	Notes
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						

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38. Do employees thoroughly wash hands as necessary?		X					21 CFR 110.10(b)(3)- Washing hands as necessary
39. Do employees refrain from eating, drinking and smoking and observe good food handling techniques in processing areas?	X						

TRANSPORTATION PRACTICES	Y	N	O	A	C	R	Notes
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:Follow-up

Notes:

- 2. Stagnate pooling water in the PET line room causing foul odor and potential contamination.
- 4. Walls and ceiling in Wheat Nut packaging room have a build-up of dirt, dust and soil.
- 5. The overhead protection for the products in the drier rooms and the filling rooms are not complete. There are areas where contamination can occur from dusty fans, heaters, etc. No protection from contaminants on the balcony above food.
- 6. The capper machine is dirty at the food container contact surface. The filler room has metal shavings on the work table next to the filler. A metal rod used to move the caps is soiled and is not easily cleanable.
- 10. PET line room has several equipment brackets, funnels, diverters, and other equipment with bolts, wire, duct tape, and other equipment that has the potential for contamination. Sewer pipe is used in areas for food. This is not a food grade material. The Coater has missing bolts. The bolts there are rusty.
- 18. No handwashing facility is available in or near the PET line room.
- 20. The driers have several areas with a build-up of dirt, dust and left over food products.
- 23. The conveyors, mixer, and coater in the PET line room are unsanitary.
- 24. Empty Wheat Nut containers stored on the floor next to the handwashing sink.
- 25. Clean totes and boxes stored under the conveyor before the drier in an area for possible recontamination.
- 29. Caps and containers for the Wheat Nuts that fall on the floor and become stuck in equipment are reused. The shields for open containers before filling are missing. Compressed air is disconnected from the line used to clean the containers before filling.
- 38. An employee was observed picking up trash from the floor, and returning to the capping machine and touching the Wheat Nuts without washing hands. All employees were observed returning from a break and touching the Wheat Nut without washing hands.

21CFR 105.62(c) Flavor Bits manufactured in the same room and use some common equipment as the manufacture of Wheat Nuts that contain wheat. They have a potential for cross-contamination. The Flavor Bits are not labeled with proper advisory.

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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.

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FOLLOW UP	Y	N	Notes
Follow up scheduled	X		Date: June 28, 2010

ATTACHMENTS	Y	N	A	Notes
Inspection Report	X			Food Processing Inspection Report- Date: May 26, 2010

Notes:

 Inspector

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