

**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:** 1/18/2011      **Business ID:** 91559RS  
**Business:** ALMENA MARKET INC  
  
 517 MAIN ST BOX 38  
 ALMENA, KS 67622

**Inspection:** 25002611  
**Store ID:**  
**Phone:** 7856692512  
**Inspector:** KDA25  
**Reason:** 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes
01/18/11	12:46 PM	01:15 PM	0:29	0:01	0:30	0	
Total:			0:29	0:01	0:30	0	

**Reference:**

**Time In:** 12:46  
**Travel Time:** 1  
**Educational Material:** Yes  
**Risk Control Plan:** No  
**Voluntary Destruction:** No  
**Embargo Release:** No  
**Left Application:**  
**Square Footage:** Under 5,000 sq feet

**Time Out:** 1:15  
**Risk Category:** RAC# 02 Low Risk  
**Notice of Non-compliance:** No  
**Voluntary Closure:** No  
**Embargo Notification:** No  
**License Approved:**  
**CRITICAL VIOLATIONS:** 2

<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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 Inspector

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## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

<b>Demonstration of Knowledge</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>	<b>Notes</b>
1. Certification by accredited program, compliance with Code, or correct responses.	X						

<b>Employee Health</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>	<b>Notes</b>
2. Management awareness 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			X		CRITICAL 3-302.11(A)(1)(b)* Separation-Raw & cooked RTE CRITICAL 3-302.11(A)(2)(b)* Species Separation-separation in equipment
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						

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## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

22. Time as a public health control: procedures and record.				X			
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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
24. Pasteurized foods used prohibited foods not offered.				X			

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						

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

<b>GOOD RETAIL PRACTICES</b>	<b>Notes</b>
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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			
32. Plant food properly cooked for hot holding.				X			
33. Approved thawing methods used.	X						
34. Thermometers provided and accurate.	X						

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

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
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## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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>
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:**

Degrees Fahrenheit=F

#13 Critical\* in the display case 2 packages of Johnsonville raw cheddar brats displayed above containers of Mrs. Gerry's assorted salads Corrected on site rearrange per code  
 #13 Critical\* in the refrigerator, raw pork stored below raw ground beef COS rearrange per code  
 ambient air of the fresh meat case=33F  
 ambient air of the egg case=37F  
 ambient air of the dairy case=37F  
 ambient air of the walk in cooler=32.8F  
 ambient air of the produce cooler=38.9F

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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Handout #43

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