

**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:** 4/27/2011      **Business ID:** 84509FS  
**Business:** POTTER COUNTRY STORE & BAKERY  
  
 18345 KANSAS HWY 74  
 ATCHISON, KS 66002

**Inspection:** 57001544  
**Store ID:**  
**Phone:** 9137735657  
**Inspector:** KDA57  
**Reason:** 20 Shadow

**Reference:**

**Time In:** 11:35 am  
**Travel Time:** 185 mins  
**Educational Material:** Yes  
**Risk Control Plan:** No  
**Voluntary Destruction:** No  
**Embargo Release:**  
**Left Application:**  
**Square Footage:**

**Time Out:** 12:20 am  
**Risk Category:** RAC# 06 High Risk  
**Notice of Non-compliance:** No  
**Voluntary Closure:** No  
**Embargo Notification:**  
**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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<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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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)(a)* Separation-Raw & raw RTE
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			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			

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<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					SWING 7-201.11(A)* Separation, Storage-spacing/partitioning

<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					3-302.12 Food storage containers identified with common name of food

<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					SWING 6-202.15(A)(3)* Outer openings protected-solid, self-closing doors

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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					4-904.11(A) Food-/lip-contact surfaces of utensils/single-service articles protected from contamination 4-904.11(B) Utensils touched only by handles
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							
proper backflow devices.		X					5-203.13 Service sink available for cleaning of mops & disposal of liquid waste
50. Sewage and waste water properly disposed.	X						

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51. Toilet facilities: properly constructed, supplied and cleaned.		X					5-501.17 Receptacle in women's toilet room covered 6-202.14 Toilet rooms completely enclosed-self closing door
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					6-202.11() Protective shielding on light bulbs over exposed food/utensils/equipment 6-304.11 Mechanical ventilation of adequate capacity to remove steam/heat/vapors /odors/smoke

Administrative/Other	Y	N	O	A	C	R	Notes
55. Other violations	X						

**Result:**No Follow-up

**Notes:**

**13 \* (critical) A package of raw bacon was being stored directly above packages of raw, ready to eat salad and salad toppings. Correction onsite (COS)-moved the bacon below.**

**21 \* Stainless reach in cooler: A container of ready to eat, onsite prepared white gravy was held over 24 hours with no labeled consume by date. The owner stated it was made on Monday (4/25). Packages of ready to eat, commercially prepared and opened sliced turkey and bagged lettuce was held over 24 hours with no labeled consume by date. The owner stated these products were opened on Monday (4/25). (COS)-products were labeled.**

26 Non Critical (NC) A jug of handsoap was being stored next to a package of single use napkins in the bar area. (COS)-moved the soap.

35 NC Containers of chocolate, caramel, and vanilla frostings are not labeled with the common name of the product. 2 containers of sanding sugar are no labeled with the common name of the product. The person in charge stated what was in each container.

36 NC The white north side screen door has a 1/4 inch gap at the bottom of the door. (possible point of pest entry)

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(COS)-closed the main door.

42 NC Front soda fountain: Single use coffee stirrers and swivel straws are being stored for consumer self service with no protective packaging.

42 NC A container of knives, forks, and spoons in the kitchen are being stored with the lip contact surface up. A container of knives, forks, and spoons at the soda fountain are stored with the lip contact surface up and they are for consumer self service.

46 NC The establishment does not have any quaternary ammonia sanitizer test strips to measure the concentration of sanitizer being used in the 3 vat sink for food contact surfaces.

49 NC The establishment does not have a service sink to dump their dirty mop bucket water. The owner stated they dump it outside. They will start dumping it down the stool instead of dumping it outside.

51 NC There is no covered receptacle for sanitary napkins in the women's restroom.

51 NC There are no self closures on the men's and women's restroom doors.

54 NC The 3 lightbulbs above the 3 vat sink do not have any shielding in case they would break.

54 NC There is no mechanical ventilation in the men's or women's restrooms.

Temperatures in degrees Fahrenheit (°F)

milk 42°F/bar reach in cooler; white gravy 137°F/stove top; potato salad 39°F/stainless steel reach in cooler.

Handout: #8 (datemarking), #43 (storing raw foods in the cooler), and handwashing stickers.

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