

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:** 84509RS
Business: POTTER COUNTRY STORE & BAKERY

 18345 KANSAS HWY 74
 ATCHISON, KS 66002

Inspection: 57001545
Store ID:
Phone: 9137735657
Inspector: KDA57
Reason: 20 Shadow

Reference:

Time In: 12:21 pm
Travel Time: 1 mins
Educational Material: Yes
Risk Control Plan: No
Voluntary Destruction: No
Embargo Release:
Left Application:
Square Footage: Under 5,000 sq feet

Time Out: 1:40 pm
Risk Category: RAC# 02 Low Risk
Notice of Non-compliance: No
Voluntary Closure: No
Embargo Notification:
License Approved:
CRITICAL VIOLATIONS: 1

FOODBORNE ILLNESS RISK FACTORS	Notes
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AND PUBLIC HEALTH INTERVENTIONS	Notes
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Demonstration of Knowledge	Y	N	O	A	C	R	Notes
1. Certification by accredited program, compliance with Code, or correct responses.	X						

Employee Health	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						

Good Hygienic Practices	Y	N	O	A	C	R	Notes
4. Proper eating, tasting, drinking, or tobacco use	X						
5. No discharge from eyes, nose and mouth.	X						

Preventing Contamination by Hands	Y	N	O	A	C	R	Notes
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						

Approved Source	Y	N	O	A	C	R	Notes
9. Food obtained from approved source.		X			X		CRITICAL 3-201.11(C)* Packaged food labeled according to LAW
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			

Protection from Contamination	Y	N	O	A	C	R	Notes
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			

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R	Notes
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			

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			

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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			

GOOD RETAIL PRACTICES	Notes
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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					3-602.11(B) Label information (packaged in establishment)

Prevention of Food Contamination	Y	N	O	A	C	R	Notes
36. Insects, rodents and animals not present							
no unauthorized persons.		X			X		SWING 6- 202.15(A)(3)* Outer openings protected-solid, self-closing doors
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
41. In-use utensils: properly stored.	X						
42. Utensils, equipment and linens: properly stored, dried and handled.	X						

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43. Single-use and single-service articles: properly used.	X						
44. Gloves used properly.			X				

Utensils, Equipment and Vending	Y	N	O	A	C	R	Notes
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						

Physical Facilities	Y	N	O	A	C	R	Notes
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						
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					6-304.11 Mechanical ventilation of adequate capacity to remove steam/heat/vapors /odors/smoke

Administrative/Other	Y	N	O	A	C	R	Notes
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55. Other violations		X					KSA 65-657 (b) Over the counter drugs expired.
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Result:No Follow-up

Notes:

9 * (critical) Upright reach in cooler: 1 commercially packaged berry blue gelatin, 5 commercially packaged strawberry gelatin, 3 commercially packaged chocolate pudding snack packs, 3 commercially packaged vanilla pudding snack packs, and 3 commercially packaged orange gelatin were displayed for consumer self service retail with no address of where packaged/manufactured/produced, ingredient statements, net weights, or nutritional statements. Upright freezer: 1 commercially packaged vanilla drumstick, 1 commercially packaged chocolate drumstick, 2 commercially packaged vanilla drumstick, 9 commercially packaged snicker bars, assorted frozen soda pops sticks, and 7 commercially packaged sherbert cups were all displayed for consumer self-service retail sale with no ingredient statements, nutritional statements, food allergens, common name of the product, net weights, or address of where packaged/manufactured/produced. The drumsticks were labeled with the common name on the package. The snicker bars were labeled with the food allergens on the package. All the frozen products except for the soda pop sticks were labeled, "not labeled for individual retail sale". (COS)-all products were removed from sale.

35 Non Critical (NC) Pastry Unit: 3 onsite prepared and packaged pumpkins bars, 4 onsite prepared and packaged apple cakes, 2 onsite prepare and packaged banana nut bars, 6 onsite prepared and packaged M&M chocolate chip muffins were displayed for consumer self service retail sale with no address of where packaged, net weights, ingredient statements or food allergens on each package. Upright reach in cooler: 2 onsite prepared and packaged turkey/cheese subs, 1 onsite prepared and packaged smoked beef/cheese sub, 1 onsite prepared and packaged chicken salad sandwich, and 1 onsite prepared and packaged ham/cheese sub were displayed for consumer self service retail sale with no address of where packaged, net weights, complete ingredient statements, food allergens on each package.

36 NC There is a 1/4 inch gap at the bottom of the white north side screen door. (possible point of pest entry) (COS)-closed the main door

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

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

55 Kansas Statute Annotated 65-657 (b): 1 package of Equate Infants Pain Relief was displayed for retail sale with an expiration date of 12/10. (COS)-removed from sale.

Temperatures in degrees Fahrenheit (°F)

smoked beef and cheese sub 39°F/upright reach in cooler; raw shell eggs 39°F/2 door reach in cooler.

Handout: #29 (labeling)

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