

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: 8/23/2010	Business ID: 105511FR	Inspection: 58001155
Business: MY PLACE		Store ID:
		Phone: 7856269677
305 GRANT		Inspector: KDA58
ATWOOD, KS 67730		Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes
08/23/10	12:30 PM	02:30 PM	2:00	0:10	2:10	0	
Total:			2:00	0:10	2:10	0	

Reference:

Time In: 12:30 pm Travel Time: 10 min Educational Material: Yes Risk Control Plan: Yes Voluntary Destruction: Yes Embargo Release: Left Application: Square Footage:	Time Out: 2:30 pm Risk Category: RAC# 06 High Risk Notice of Non-compliance: Yes Voluntary Closure: No Embargo Notification: No License Approved: CRITICAL VIOLATIONS: 7
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FOODBORNE ILLNESS RISK FACTORS	Notes
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AND PUBLIC HEALTH INTERVENTIONS	Notes
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Inspector

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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Demonstration of Knowledge	Y	N	O	A	C	R	Notes
1. Certification by accredited program, compliance with Code, or correct responses.		X					CRITICAL 2-102.11* Demonstration

Employee Health	Y	N	O	A	C	R	Notes
2. Management awareness 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			X		CRITICAL 2-301.14* When to Wash
7. No bare hand contact with RTE foods or approved alternate method properly followed.		X			X		CRITICAL 3-301.11(B)* No BHC w/ RTE food
8. Adequate handwashing facilities supplied and accessible.		X			X		6-301.11 Handwash cleanser provided

Approved Source	Y	N	O	A	C	R	Notes
9. Food obtained from approved source.	X						
10. Food received at proper temperature.			X				
11. Food in good condition, safe and unadulterated.		X			X		CRITICAL 3-101.11* Safe, Unadulterated, & Honestly Presented
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			X		CRITICAL 4-501.111* Manual Warewashing, Hot Water Sanitization
15. Proper disposition of returned, previously served, reconditioned and unsafe food.							

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				

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18. Proper cooling time and temperatures.		X			X			CRITICAL 3-501.14(A)(1)* Cooling PHF-135 to 70°F within the first 2 hours
19. Proper hot holding temperatures.	X							
20. Proper cold holding temperatures.		X						CRITICAL 3-501.16(A)(2)(a)* PHF Cold Holding-<41°F
21. Proper date marking and disposition.	X							
22. Time as a public health control: procedures and record.				X				
Consumer Advisory								
23. Consumer advisory provided for raw or undercooked foods.	X							
Highly Susceptible Populations								
24. Pasteurized foods used prohibited foods not offered.	X							
Chemical								
25. Food additives: approved and properly used.	X							
26. Toxic substances properly identified, stored and used.		X				X		CRITICAL 7-201.11(B)* Separation, Storage-chemicals above food, etc.
Conformance with Approved Procedures								
27. Compliance with variance, specialized process and HACCP plan.				X				
GOOD RETAIL PRACTICES					Notes			
Safe Food and Water								
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								
31. Proper cooling methods used								
adequate equipment for temperature control.		X						3-501.15 Proper cooling methods used for PHF
32. Plant food properly cooked for hot holding.			X					

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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
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					3-304.15(A) Single-use gloves only used for one task

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						
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						

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54. Adequate ventilation and lighting designated areas used.	X						
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Administrative/Other	Y	N	O	A	C	R	Notes
55. Other violations	X						

Result: Follow-up

Notes:

- #1 Critical *** 6 critical violation
 - #6 Critical *** Cook after placing raw beef patty to grill, with gloves on, handles piece of sliced cheese and places on bread on grill. Corrected on site (COS) by discarding cheese and hand wash.
 - #7 Critical *** Cook handles hamburger bun to plate from grill with bare hand contact. COS
 - #8 non critical** bottle of liquid hand wash cleanser at kitchen hand sink, empty. COS by refilling.
 - #11 Critical *** cheese was adulterated by cross contamination as noted in item # 6 Corrected as noted by discarding.
 - #14 Critical *** gallon can opener cut blade with build up of dried on food residue. COS
 - #18 Critical *** 2 containers of cooked beef & macaroni prepared on Sunday, holding at 53 degree Fahrenheit (°F), back room Hussman brand 2-door reach in cooler. Was not cooled to 41 °F within 6 hours. COS discarded
 - #20 Critical *** three- door Pepsi brand kitchen area reach in cooler holding at 50°F. cooked red bean/egg salad at 53°F, COS discarded, moved raw beef lugs to other reach in cooler.
 - #31 non critical** macaroni and beef in pans filled to full to cool properly. COS Education
 - #44** Gloves used for multiple tasks, and not discarded after being soiled. COS Education
- Auto wash machine 100 parts per million Chlorine
 Hand Outs: #4 Bare Hand Contact, #6 Cooling, #25 Handwashing, #26 Hot/Cold Hold, #28 Ice Bath cooling, #31 Product Cooling Log, #33 Refrigeration Temp Log

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VOLUNTARY DESTRUCTION REPORT

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

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Phone: 7856269677

Inspector: KDA58

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Reference:

PRODUCT	Y	Notes
PRODUCT 1	X	\$10.00 Beef&maccaroni
PRODUCT 2		
PRODUCT 3		
PRODUCT 4		
PRODUCT 5		
PRODUCT 6		
PRODUCT 7		
PRODUCT 8		
PRODUCT 9		
PRODUCT 10		
OTHER PRODUCTS		

REASON	R	Notes
REASON PRODUCT DESTROYED	X	TEMPERATURE ABUSE

METHOD	M	Notes
METHOD PRODUCT DESTROYED	X	GARBAGE DISPOSAL

LOCATION	L	Notes
PRODUCT WAS DISPOSED OF:	X	KITCHEN

EMBARGO	Y	N	Notes
PRODUCT EMBARGOED		X	

Inspector

Acknowledged Receipt

VOLUNTARY DESTRUCTION REPORT

Notes:

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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;

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FOLLOW UP	Y	N	Notes
Follow up scheduled	X		Date: 9-2-10

ATTACHMENTS	Y	N	A	Notes
Inspection Report	X			Restaurant Inspection Report-Date 8-23-10

Notes:

Inspector

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