

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: 10/27/2010 **Business ID:** 95294FS
Business: CORNER STORE CAFE

 123 W 3RD
 ALMA, KS 66401

Inspection: 60000866
Store ID:
Phone: 7852564329
Inspector: KDA60
Reason: 01 Routine

Reference:

Time In: 12:50PM
Travel Time: 20 mins
Educational Material: Yes
Risk Control Plan: No
Voluntary Destruction: Yes
Embargo Release: No
Left Application:
Square Footage:

Time Out: 2:00PM
Risk Category: 6
Notice of Non-compliance: No
Voluntary Closure: No
Embargo Notification: No
License Approved:
CRITICAL VIOLATIONS: 4

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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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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						
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			X		CRITICAL 3-302.11(A)(1)(b)* Separation-Raw & cooked RTE
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			X		CRITICAL 3-501.16(A)(1)* PHF Hot Holding->135°F
20. Proper cold holding temperatures.		X			X		CRITICAL 3-501.16(A)(2)(a)* PHF Cold Holding-<41°F
21. Proper date marking and disposition.		X			X		CRITICAL 3-501.18(A)* RTE PHF, Disposition-discard if >7days at 41°F
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			

GOOD RETAIL PRACTICES	Notes

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			X		3-501.15 Proper cooling methods used for PHF
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					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					3-306.11 Food on display protected by sneezeshields/packaging
38. Personal cleanliness.	X						
39. Wiping cloths: properly used and stored.		X			X		3-304.14(B)(1) Wet wiping cloths stored in sanitizer
40. Washing fruits and vegetables.			X				

Proper Use of Utensils	Y	N	O	A	C	R	Notes
41. In-use utensils: properly stored.		X			X		3-304.12(C) In-use utensil storage-on cleaned/sanitized surface
42. Utensils, equipment and linens: properly stored, dried and handled.		X			X		4-903.11(B)(2) Equipment/utensil/linen storage-covered or inverted
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						
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							

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

Result:No Follow-up

Notes:

13. ***Critical: Make table-raw tenderized steak stored above ready to eat deli turkey. (corrected on site (cos)-moved)**

19. ***Critical: Buffet-fried potatoes 115 degrees Fahrenheit (F). (cos-voluntary destroyed (VD))**

20. ***Critical: Salad Bar-cottage cheese 50°F, eggs 52°F, cut lettuce 45°F, beans 51°F, sliced tomatoes 53F. (cos-VD) Note: salad bar is working fine. The salad bar items were placed in a container that does not sit directly in contact with the salad bar.**

21. ***Critical: Reach in cooler-cooked on site chicken dated 10/18/10, refried beans dated 10/12/10, and gravy dated 10/15/10. Held over 7 days. (cos-VD)**

31. Cooked chili meat cooling in walk in cooler with lid on and in deep pan. (cos-lid removed and stirred)

36. 1/4 inch gap on bottom side of east and west exit door.

37. No sneeze guard on salad bar.

39. No detectible sanitizer in the wiping cloth bucket. (cos-remade)

41. Ice scoop stored on top of ice machine.

42. Spoon and forks stored with handles down in container.

Temperatures: True reach in cooler/potato salad 40°F, beans 34°F, buffet/pork 147°F, cooking/hamburger 162°F

Dishmachine: 50 parts per million chlorine

3-vat sink: 100 parts per million chlorine

Handouts: 8, 25, 29, 36

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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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Business: CORNER STORE CAFE

123 W 3RD
 ALMA, KS 66401

Inspection: 60000866
Store ID:
Phone: 7852564329
Inspector: KDA60
Reason: 01 Routine

Reference:

PRODUCT	Y	Notes
PRODUCT 1	X	VALUE: \$ WEIGHT/AMT: DESCRIPTION: Fried potatoes
PRODUCT 2	X	VALUE: \$ WEIGHT/AMT:1 cup DESCRIPTION: cottage cheese
PRODUCT 3	X	VALUE: \$ WEIGHT/AMT: 1 cup DESCRIPTION: eggs
PRODUCT 4	X	VALUE: \$ WEIGHT/AMT:1/4 pan DESCRIPTION: cut lettuce
PRODUCT 5	X	VALUE: \$ WEIGHT/AMT:1 cup DESCRIPTION: beans
PRODUCT 6	X	VALUE: \$ WEIGHT/AMT: 1 cup DESCRIPTION: sliced tomatoes
PRODUCT 7	X	VALUE: \$ WEIGHT/AMT:1lb DESCRIPTION: chicken
PRODUCT 8	X	VALUE: \$ WEIGHT/AMT:1/2 gallon DESCRIPTION: refried beans
PRODUCT 9	X	VALUE: \$ WEIGHT/AMT:1/2 gallon DESCRIPTION: gravy
PRODUCT 10		
OTHER PRODUCTS		

REASON	R	Notes
REASON PRODUCT DESTROYED	X	TEMPERATURE ABUSE IMPROPER DATE MARKING DISPOSITION

METHOD	M	Notes
METHOD PRODUCT DESTROYED	X	GARBAGE CAN

LOCATION	L	Notes

 Inspector

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VOLUNTARY DESTRUCTION REPORT

PRODUCT WAS DISPOSED OF:	X	KITCHEN
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EMBARGO	Y	N	Notes
PRODUCT EMBARGOED		X	

Notes:

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