

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: 11/10/2010 **Business ID:** 6003141S
Business: MISSY'S MARKET
 615 MAIN STREET
 ALTA VISTA, KS 66834

Inspection: 60000892
Store ID:
Phone: 785-499-5227
Inspector: KDA60
Reason: 10 Licensing

Reference:

Time In: 1:45PM
Travel Time: 35 mins
Educational Material: Yes
Risk Control Plan: No
Voluntary Destruction: No
Embargo Release: No
Left Application: Yes
Square Footage:

Time Out: 3:15PM
Risk Category: RAC# 01 Low Risk
Notice of Non-compliance: Yes
Voluntary Closure: No
Embargo Notification: No
License Approved: Yes
CRITICAL VIOLATIONS: 0

FOODBORNE ILLNESS RISK FACTORS	Notes
---------------------------------------	--------------

AND PUBLIC HEALTH INTERVENTIONS	Notes
--	--------------

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

Employee Health	Y	N	O	A	C	R	Notes
2. Management awareness							

 Inspector

 Acknowledged Receipt

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

policy present.							
3. Proper use of reporting, restriction and exclusion.							

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

Preventing Contamination by Hands	Y	N	O	A	C	R	Notes
6. Hands clean and properly washed.							
7. No bare hand contact with RTE foods or approved alternate method properly followed.							
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.							
11. Food in good condition, safe and unadulterated.							
12. Required records available: shellstock tags, parasite destruction.							

Protection from Contamination	Y	N	O	A	C	R	Notes
13. Food separated and protected.							
14. Food-contact surfaces: cleaned and sanitized.							
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.							
17. Proper reheating procedures for hot holding.							
18. Proper cooling time and temperatures.							
19. Proper hot holding temperatures.							
20. Proper cold holding temperatures.	X						
21. Proper date marking and disposition.							
22. Time as a public health control: procedures and record.							

Consumer Advisory	Y	N	O	A	C	R	Notes
23. Consumer advisory provided for raw or undercooked foods.							

Highly Susceptible Populations	Y	N	O	A	C	R	Notes
24. Pasteurized foods used prohibited foods not offered.							

Chemical	Y	N	O	A	C	R	Notes
25. Food additives: approved and properly used.							
26. Toxic substances properly identified, stored and used.	X						

Inspector

Acknowledged Receipt

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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

GOOD RETAIL PRACTICES	Notes
------------------------------	--------------

Safe Food and Water	Y	N	O	A	C	R	Notes
28. Pasteurized eggs used where required.							
29. Water and ice from approved source.	X						
30. Variance obtained for specialized processing methods.							

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.							
33. Approved thawing methods used.							
34. Thermometers provided and accurate.	X						

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

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.							
38. Personal cleanliness.							
39. Wiping cloths: properly used and stored.							
40. Washing fruits and vegetables.							

Proper Use of Utensils	Y	N	O	A	C	R	Notes
41. In-use utensils: properly stored.							
42. Utensils, equipment and linens: properly stored, dried and handled.							
43. Single-use and single-service articles: properly used.							
44. Gloves used properly.							

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							

Inspector

Acknowledged Receipt

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

test strips.		X						4-302.14 Sanitizer test kit
47. Non-food contact surfaces clean.								

Physical Facilities	Y	N	O	A	C	R	Notes
48. Hot and cold water available adequate pressure.							
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.							
51. Toilet facilities: properly constructed, supplied and cleaned.		X					5-501.17 Receptacle in women's toilet room covered
52. Garbage and refuse properly disposed facilities maintained.							
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/equip ment 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							

Result:No Follow-up

Notes:

46. No chlorine test strips to test sanitizer levels in the 3-vat sink.

49. No service sink to dump mop water.

51. No covered trash can in restroom for sanitary napkins.

Inspector

Acknowledged Receipt

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

54. No protective shields on lights above open produce cooler and 3-vat sink.

54. No vent fan in restroom.

Temperatures: meat cooler/ambient 38 degrees Fahrenheit (F), 3-door reach in cooler/ambient 34F and dairy reach in cooler/ambient 33F

3-vat sink not set up

Handouts: 29, 36, 45

Note: Opening date-11/22/10--Owner is mailing application and fees to the Topeka office today 11/10/10.

Square Footage: 3200

Inspector

Acknowledged Receipt

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;

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Insp Date: 11/10/2010 **Business ID:** 6003141S
Business: MISSY'S MARKET
615 MAIN STREET

ALTA VISTA, KS 66834

Inspection: 60000892
Store ID:
Phone: 785-499-5227
Inspector: KDA60
Reason: 10 Licensing

Reference:

FOLLOW UP	Y	N	Notes
Follow up scheduled	X		Date: 12/27/10

ATTACHMENTS	Y	N	A	Notes
Inspection Report	X			Retail Food Store Inspection Report- Date: 11/10/10

Notes:

Inspector

Acknowledged Receipt