

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y	N	O	A	C	R
<p><i>Fail Notes</i> 2-401.11* <i>CRITICAL - Eating, Drinking, or Using Tobacco [Employee drink stored over 3 compartment sink. COS-Owner relocated]</i></p> <p>5. No discharge from eyes, nose and mouth.</p>	p
Preventing Contamination by Hands	Y	N	O	A	C	R
<p>6. Hands clean and properly washed.</p> <p>7. No bare hand contact with RTE foods or approved alternate method properly followed.</p> <p>8. Adequate handwashing facilities supplied and accessible.</p>	p
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Approved Source	Y	N	O	A	C	R
<p>9. Food obtained from approved source.</p> <p>10. Food received at proper temperature.</p> <p>11. Food in good condition, safe and unadulterated.</p> <p>12. Required records available: shellstock tags, parasite destruction.</p>	p
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Protection from Contamination	Y	N	O	A	C	R
<p>13. Food separated and protected.</p> <p>14. Food-contact surfaces: cleaned and sanitized.</p> <p>15. Proper disposition of returned, previously served, reconditioned and unsafe food.</p>	p
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Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
<p>16. Proper cooking time and temperatures.</p> <p>17. Proper reheating procedures for hot holding.</p> <p>18. Proper cooling time and temperatures.</p> <p>19. Proper hot holding temperatures.</p> <p><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></p> <p><i>Fail Notes</i> 3-501.16(A)(1)* <i>CRITICAL - PHF Hot Holding->135°F [In Hunts Pizza Warmer Loaded Pizza 128 degrees° Fahrenheit (F), Chicken wings 96°F, Hot chicken Wings 94 °F COS-Corrected on site removed from unit by manager and discarded VD]</i></p> <p>20. Proper cold holding temperatures.</p> <p><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></p> <p>21. Proper date marking and disposition.</p> <p>22. Time as a public health control: procedures and record.</p>	p
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Consumer Advisory	Y	N	O	A	C	R
<p>23. Consumer advisory provided for raw or undercooked foods.</p>	p
Highly Susceptible Populations	Y	N	O	A	C	R
<p>24. Pasteurized foods used; prohibited foods not offered.</p>	p
Chemical	Y	N	O	A	C	R
<p>25. Food additives: approved and properly used.</p> <p>26. Toxic substances properly identified, stored and used.</p>	p
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Conformance with Approved Procedures	Y	N	O	A	C	R

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27. Compliance with variance, specialized process and HACCP plan.	p

GOOD RETAIL PRACTICES

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

Food Temperature Control	Y	N	O	A	C	R
31. Proper cooling methods used; adequate equipment for temperature control.	p
32. Plant food properly cooked for hot holding.	p
33. Approved thawing methods used.	p
34. Thermometers provided and accurate.	..	p	p	..

Fail Notes | 4-203.11 *Food thermometers accurate in the intended range of use [Thermometer checking sausage was 49°F inspection calibrated thermometer was 35°F COS-Inspector demonstrated calibration method on facility dial thermometer.]*

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

Prevention of Food Contamination	Y	N	O	A	C	R
36. Insects, rodents and animals not present; no unauthorized persons.	p
37. Contamination prevented during food preparation, storage and display.	p
38. Personal cleanliness.	p
39. Wiping cloths: properly used and stored.	..	p	p	..

Fail Notes | 3-304.14(B)(1) *Wet wiping cloths stored in sanitizer [wet wiping cloths stored in soap water COS-Water changed to sanitized water 50 parts per million (PPM)]*

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

Utensils, Equipment and Vending	Y	N	O	A	C	R
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Critical items	p
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-non-critical items	p
46. Warewashing facilities: installed, maintained, and used; test strips.	..	p

Fail Notes | 4-302.14 *Sanitizer test kit [No sanitizer test kit available]*

47. Non-food contact surfaces clean.	p
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Physical Facilities	Y	N	O	A	C	R
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Physical Facilities	Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.	p
49. Plumbing installed; proper backflow devices.	p
50. Sewage and waste water properly disposed.	p
51. Toilet facilities: properly constructed, supplied and cleaned.	p
52. Garbage and refuse properly disposed; facilities maintained.	p
53. Physical facilities installed, maintained and clean.	p
54. Adequate ventilation and lighting; designated areas used.	p
Administrative/Other	Y	N	O	A	C	R
55. Other violations	p

EDUCATIONAL MATERIALS

The following educational materials were provided ..

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Footnote 1

Notes:

Hot holding unit °F pepperoni pizza 148.

Footnote 2

Notes:

Reach in cooler °F Sausage 35, Shredded Cheese 39, Walk in cooler Pasta salad 41, Potato salad 43, Ham salad 43, Chciiken Salad 43,

VOLUNTARY DESTRUCTION REPORT

Insp Date: 6/13/2011 **Business ID:** 111795FS
Business: ARGONIA MART

509 N MAIN
 ARGONIA, KS 67004

Inspection: 07001152
Store ID:
Phone: 6204356995
Inspector: KDA07
Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/13/11	01:10 PM	02:00 PM	0:50	0:25	1:15	0	
Total:			0:50	0:25	1:15	0	

ACTIONS

Number of products Voluntarily Destroyed 2

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.

1. Product Loaded pizza Qty 1 Units each Value \$ 4.00

Description Pizza

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Chicken Wings Qty 10 Units each Value \$ 10.00

Description Assorted chicken wings hot and mild

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A