

Kansas Department of Agriculture
Division of Food Safety and Lodging
 1320 Research Park Drive, Manhattan, KS 66502
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 7/19/2011 **Business ID:** 72902RS
Business: GENE'S HEARTLAND FOODS

Inspection: 07001196
Store ID:
Phone: 3165243238
Inspector: KDA07
Reason: 01 Routine
Results: No Follow-up

321 W MAIN
 ANTHONY, KS 67003

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/19/11	10:20 AM	11:30 AM	1:10	1:15	2:25	0	
Total:			1:10	1:15	2:25	0	

FOOD ESTABLISHMENT PROFILE

Updated Risk Category _____ Updated Sq. Footage 5,000 - 15,000 sq feet
 Insp. Notification Print Critical Violations 3 Lic. Insp. No
 Address Verified p

INSPECTION INFORMATION

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.

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.

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, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

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

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

	Y	N	O	A	C	R
Demonstration of Knowledge						
1. Certification by accredited program, compliance with Code, or correct responses.	p
Employee Health						
2. Management awareness; policy present.	p
3. Proper use of reporting, restriction and exclusion.	p
Good Hygienic Practices						
4. Proper eating, tasting, drinking, or tobacco use	p

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Good Hygienic Practices	Y	N	O	A	C	R
5. No discharge from eyes, nose and mouth.	p
Preventing Contamination by Hands	Y	N	O	A	C	R
6. Hands clean and properly washed.	p
7. No bare hand contact with RTE foods or approved alternate method properly followed.	p
8. Adequate handwashing facilities supplied and accessible.	p
Approved Source	Y	N	O	A	C	R
9. Food obtained from approved source.	p
10. Food received at proper temperature.	p
11. Food in good condition, safe and unadulterated.	p
12. Required records available: shellstock tags, parasite destruction.	p
Protection from Contamination	Y	N	O	A	C	R
13. Food separated and protected.	p
14. Food-contact surfaces: cleaned and sanitized.	..	p	p	..
<i>Fail Notes</i> 4-601.11A* <i>CRITICAL - Food Contact Clean to Sight and Touch [On meat room slicer dirty COS-Corrected on site department manager cleaned.]</i>						
15. Proper disposition of returned, previously served, reconditioned and unsafe food.	p
Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
16. Proper cooking time and temperatures.	p
17. Proper reheating procedures for hot holding.	p
18. Proper cooling time and temperatures.	p
19. Proper hot holding temperatures.	p
20. Proper cold holding temperatures.	p
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
21. Proper date marking and disposition.	p
22. Time as a public health control: procedures and record.	p
Consumer Advisory	Y	N	O	A	C	R
23. Consumer advisory provided for raw or undercooked foods.	p
Highly Susceptible Populations	Y	N	O	A	C	R
24. Pasteurized foods used; prohibited foods not offered.	p
Chemical	Y	N	O	A	C	R
25. Food additives: approved and properly used.	p
26. Toxic substances properly identified, stored and used.	..	p	p	..
<i>Fail Notes</i> 7-102.11* <i>CRITICAL - Common Name, Working Containers [2 bottles of manager identified windex not labeled COS-Manager labeled.]</i>						
Conformance with Approved Procedures	Y	N	O	A	C	R
27. Compliance with variance, specialized process and HACCP plan.	p
GOOD RETAIL PRACTICES						

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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
Food Identification		Y	N	O	A	C	R
35. Food properly labeled; original container.		..	p	p	..
<i>Fail Notes</i>	3-602.11(B) <i>Label information (packaged in establishment)</i> <i>[Produce department cut fruit not labeled with name of product / ingredient COS-Employee labeled]</i>						
Prevention of Food Contamination		Y	N	O	A	C	R
36. Insects, rodents and animals not present; no unauthorized persons.		..	p	p	..
<i>Fail Notes</i>	6-202.13(B)(1) <i>Insect control devices not above food prep area</i> <i>[Fly light over meat department soak pads used for packaging food products COS-Department manager relocated pads.]</i>						
	6-501.111(B)* <i>SWING - Inspecting premises for evidence of pests</i> <i>[* Critical single adult cockroach observed on counter and on wall COS-employee killed bug, manager called Schendel Pest control to schedule followup treatment. No other pest issues were observed during inspection.]</i>						
37. Contamination prevented during food preparation, storage and display.		p
38. Personal cleanliness.		p
39. Wiping cloths: properly used and stored.		p
40. Washing fruits and vegetables.		p
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
47. Non-food contact surfaces clean.		p
Physical Facilities		Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.		p

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Physical Facilities	Y	N	O	A	C	R
49. Plumbing installed; proper backflow devices.	p
50. Sewage and waste water properly disposed.	p
51. Toilet facilities: properly constructed, supplied and cleaned. <i>Fail Notes</i> 6-202.14 <i>Toilet rooms completely enclosed-self closing door [Both bathrooms do not have self closing doors.]</i>	..	p
52. Garbage and refuse properly disposed; facilities maintained. <i>Fail Notes</i> 5-501.115 <i>Refuse areas & enclosures maintained clean [Compactor area dirty]</i>	..	p
53. Physical facilities installed, maintained and clean. <i>Fail Notes</i> 6-501.11 <i>Physical facilities maintained in good repair [Ceiling tiles missing in storage rooms, floor in meat cutting room needs repaired.]</i> 6-501.114(A) <i>Premises free of unnecessary items [Storage of extra equipment and supplies in meat cutters room]</i>	..	p
54. Adequate ventilation and lighting; designated areas used.	p
Administrative/Other	Y	N	O	A	C	R
55. Other violations <i>Fail Notes</i> K.S.A. 65-657(b) <i>Adulteration of drugs [Adult Robitussin Cough and Cold 4 ounce bottle Lot# D89987 Expired]</i>	..	p

EDUCATIONAL MATERIALS

The following educational materials were provided ..

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Footnote 1

Notes:

Walk in coolers Ground beef 38, 36, Top sirloin 31, Pork loin 28, 26, Tomatoes 35, Eggs 36, Milk 34, Cottage cheese 33, Chocolate milk 38, Display cases Frozen cases properly frozen, Eggs 36, Cream cheese 41, Cut watermelon 41, Salsa 39, Cut Spinich 39, Pastrami sliced 41, Southwestern chicken 40, Bologna 37, Hot Dogs 41, 38, Ground beef 39, 42 Steak 39, Raw Chicken breast 39, 43, Cooked ham 37,