

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

Insp Date: 8/11/2011 **Business ID:** 44581FS
Business: APCO EAST

Inspection: 07001255
Store ID:
Phone: 6204422430
Inspector: KDA07
Reason: 01 Routine
Results: No Follow-up

804 E MADISON
 ARKANSAS CITY, KS 67005

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
08/11/11	09:30 AM	10:30 AM	1:00	1:30	2:30	0	
Total:			1:00	1:30	2:30	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Fax _____ Critical Violations 4 _____ Lic. Insp. No

Sent Notification To _____

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

Demonstration of Knowledge	Y	N	O	A	C	R
1. Certification by accredited program, compliance with Code, or correct responses.	p
Employee Health	Y	N	O	A	C	R
2. Management awareness; policy present.	p
3. Proper use of reporting, restriction and exclusion.	p
Good Hygienic Practices	Y	N	O	A	C	R
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	p	..
<i>Fail Notes</i> 3-302.11(A)(1)(a)* CRITICAL - Separation-Raw & raw RTE [In walk in cooler beef in a box stored over Dr. Pepper bottles COS-Corrected on site owner moved beef.]						
14. Food-contact surfaces: cleaned and sanitized.	..	p	p	..
<i>Fail Notes</i> 4-501.114(A)* CRITICAL - Chemical Sanitization-Chlorine concentration [Dish machine dispensing no bleach sanitizer thru testing with a sanitizer test kit. COS-Employee/Owner primed pump until machine reached 100 ppm dilution. Machine service called.]						
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
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
17. Proper reheating procedures for hot holding.	p
18. Proper cooling time and temperatures.	p
19. Proper hot holding temperatures.	p
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
20. Proper cold holding temperatures.	..	p	p	..
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
<i>Fail Notes</i> 3-501.16(A)(2)(a)* CRITICAL - PHF Cold Holding-<41°F [On counter by grill pancake mix made 20 minutes earlier 77 COS-employee placed in reach in cooler discussed cooling option for counter.]						
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

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Chemical		Y	N	O	A	C	R
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26. Toxic substances properly identified, stored and used. .. p p ..

<i>Fail Notes</i>	7-201.11(B)* <i>CRITICAL - Separation, Storage-chemicals above food, etc. [Over refrigerator bottle of mean green stored COS-owner moved bottle off refrigerator Over refrigerator 2nd degreaser bottle stored COS-Owner removed from refrigerator]</i>
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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
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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
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31. Proper cooling methods used; adequate equipment for temperature control. p

This item has Notes. See Footnote 4 at end of questionnaire.

32. Plant food properly cooked for hot holding. p

This item has Notes. See Footnote 5 at end of questionnaire.

33. Approved thawing methods used. p

34. Thermometers provided and accurate. .. p

<i>Fail Notes</i>	4-204.112(A) <i>Thermometers located in refrigerators/hot holding units to measure ambient air in warmest/coolest areas of units [No thermometers observed in refrigerators and hot holding equipment.]</i>
4-302.12	<i>Food thermometers provided & accessible; Appropriate thermometer for measuring thin foods provided [No thermometers for checking thin foods available]</i>

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

Prevention of Food Contamination		Y	N	O	A	C	R
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36. Insects, rodents and animals not present; no unauthorized persons. p

This item has Notes. See Footnote 6 at end of questionnaire.

37. Contamination prevented during food preparation, storage and display. .. p p ..

<i>Fail Notes</i>	3-305.11(A)(3) <i>Food stored 6" above floor [Case of beef stored on floor COS-Owner moved to top of milk crate.]</i>
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38. Personal cleanliness. p

39. Wiping cloths: properly used and stored. p

This item has Notes. See Footnote 7 at end of questionnaire.

40. Washing fruits and vegetables. p

Proper Use of Utensils		Y	N	O	A	C	R
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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

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Proper Use of Utensils	Y	N	O	A	C	R
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44. Gloves used properly. p

Utensils, Equipment and Vending	Y	N	O	A	C	R
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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.

Physical Facilities	Y	N	O	A	C	R
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48. Hot and cold water available; adequate pressure. p

49. Plumbing installed; proper backflow devices. .. p

<i>Fail Notes</i>	5-203.13	<i>Service sink available for cleaning of mops & disposal of liquid waste [No mop service sink available for dumping of mop water Establishment asked to use bathroom for dumping mop water until mop service sink can be installed.]</i>
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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

<i>Fail Notes</i>	6-501.12(A)	<i>Physical facilities clean [Walls and floor dirty - Buildup is extensive, cleaning would allow for a better control of any pest control measures that may be an issue in the future.]</i>
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54. Adequate ventilation and lighting; designated areas used. p

Administrative/Other	Y	N	O	A	C	R
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55. Other violations p

EDUCATIONAL MATERIALS

The following educational materials were provided ..

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Footnote 1

Notes:

Off of grill Eggs 152, Sausage 181

Footnote 2

Notes:

Hot holding wells Refried beans 168, Taco meat 160, White Gravy 160, Mashed potatoes 161,

Footnote 3

Notes:

Reach in cooler hamburger 43, Refrigerator Ham 39, Shredded lettuce 43, Sliced tomatoes 43, Boiled eggs 43, Diced tomatoes 40, Walk in cooler shredded lettuce 38, Shredded Cheese 38, Eggs 39,

Footnote 4

Notes:

Walk in cooler air temperature 38, Freezers ok,

Footnote 5

Notes:

Hash browns 200

Footnote 6

Notes:

Establishment has pest control program for cockroach issues no roaches observed during inspection.

Footnote 7

Notes:

Towel water (Bleach) sanitizer 100 ppm Parts per Million