

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: 12/14/2011 **Business ID:** 56130FS
Business: LOVE'S COUNTRY STORE #97

1712 N SUMMIT
 ARKANSAS CITY, KS 67005

Inspection: 07001476
Store ID:
Phone: 6204429302
Inspector: KDA07
Reason: 01 Routine
Results: No Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
12/14/11	01:00 PM	02:00 PM	1:00	0:05	1:05	0	
Total:			1:00	0:05	1:05	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Critical Violations 2 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

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
5. No discharge from eyes, nose and mouth.	p

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Preventing Contamination by Hands	Y N O A C R
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|--|-----------------------|
| 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
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| 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
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| 13. Food separated and protected. | p " " " " " |
| 14. Food-contact surfaces: cleaned and sanitized. | p " " " " " |
| 15. Proper disposition of returned, previously served, reconditioned and unsafe food. | p " " " " " |

Potentially Hazardous Food Time/Temperature	Y N O A C R
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|--|-----------------------|
| 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 " " " " " |

This item has Notes. See Footnote 1 at end of questionnaire.

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| 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
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| 23. Consumer advisory provided for raw or undercooked foods. | " " " p " " |
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Highly Susceptible Populations	Y N O A C R
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| 24. Pasteurized foods used; prohibited foods not offered. | p " " " " " |
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Chemical	Y N O A C R
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| 25. Food additives: approved and properly used. | p " " " " " |
| 26. Toxic substances properly identified, stored and used. | " p " " p " |

Fail Notes | 7-201.11(B)* **CRITICAL - Separation, Storage-chemicals above food, etc.**
 [Over 3 compartment sink Bio shield drain treatment stored on
 shelve COS-Corrected on site manager relocated.]

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

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Safe Food and Water	Y	N	O	A	C	R
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
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
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
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	p	..
<i>Fail Notes</i> 3-305.11(A)(2) <i>Food storage-protected from contamination [Sausage and egg biscuits and ham and egg biscuits not stored in food safe containers COS-Manager lined containers with food safe liner.]</i>						
38. Personal cleanliness.	p
39. Wiping cloths: properly used and stored.	..	p	p	..
<i>Fail Notes</i> 3-304.14(B)(1) <i>Wet wiping cloths stored in sanitizer [wet wiping cloths stored in water not containing dilution of sanitizer between 50-100 ppm bleach (Parts Per Million) COS-Manager remade bucket to 50ppm.]</i>						
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	p	..
<i>Fail Notes</i> 4-101.11* <i>CRITICAL - Utensils/food-contact surfaces of safe materials [Containers used to store sausage egg biscuits and ham egg biscuits not made of food safe materials COS-Manager lined container with food safe liner.]</i>						
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- non-critical items	p
<i>Fail Notes</i> 4-201.11 <i>Equipment durability [walk in freezer door seal broken]</i>						
46. Warewashing facilities: installed, maintained, and used; test strips.	p
47. Non-food contact surfaces clean.	..	p
<i>Fail Notes</i> 4-601.11(C) <i>Nonfood contact surfaces of equipment clean [Nonfood contact surfaces of cappuccino machine dirty.]</i>						
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:

Make table Meatballs 36, Cut lettuce 35, Sliced tomatoes 40, Tuna salad 40, chicken breast strips 43, Ham & Egg biscuit 38, Sausage and Egg biscuit 36, Food service walk in cooler Sausage egg and Cheese biscuit 34, Bologna 34, Tomatoes 30, Tuna salad 26, salami 30,

Footnote 2

Notes:

Make table aor 40, Food service walk in cooler air 39 freezers ok