

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: 5/22/2012 **Business ID:** 0721431S
Business: Dalton's Produce

Inspection: 07001771
Store ID:
Phone: 6202180728
Inspector: KDA07
Reason: 10 Licensing
Results: No Follow-up

836 S. Summit
 Arkansas City, KS 67005

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
05/22/12	11:35 AM	01:30 PM	1:55	0:02	1:57	0	
Total:			1:55	0:02	1:57	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Critical Violations 2 Lic. Insp. Yes
 Left App. Yes Lic. Approved Yes
 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	p	..
<i>Fail Notes</i>	<p>3-201.11(A)* <i>CRITICAL -Food from approved source</i> <i>[On retail shelve 11 jars green tomato relish, 5 jars Stringers, 11 jars Mild Salsa 2 jars Pickled beets and 2 jars Jalapeno Jelly from Mothers Cupboard phone number 6208863544 not a licensed facility. COS-Corrected on site all 31 jars embargoed until licensing can be established.]</i></p> <p>3-201.11(C)* <i>CRITICAL - Packaged food labeled according to LAW</i> <i>[On retail shelve 11 jars green tomato relish, 5 jars Stringers, 11 jars Mild Salsa 2 jars Pickled beets and 2 jars Jalapeno Jelly from Mothers Cupboard phone number 6208863544 not labeled with ingredients, net weight, address of manufacturer. COS-Corrected on site all 31 jars embargoed correct labeling can be established.]</i></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
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
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

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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

32. Plant food properly cooked for hot holding. p

33. Approved thawing methods used. p

34. Thermometers provided and accurate. p

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

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

<i>Fail Notes</i>	3-601.11	<i>Standards of identity met for packaged foods [On retail shelf 11 jars green tomato relish, 5 jars Stringers, 11 jars Mild Salsa 2 jars Pickled beets and 2 jars Jalapeno Jelly from Mothers Cupboard phone number 6208863544 not labeled properly COS-Corrected on site all 31 jars embargoed until proper labeling can be established.]</i>
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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

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
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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

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. p

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
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
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> 6-501.11 <i>Physical facilities maintained in good repair</i> <i>[Wall in retail area needs repaired]</i>						
54. Adequate ventilation and lighting; designated areas used.	p

Administrative/Other	Y	N	O	A	C	R
55. Other violations	..	p
<i>Fail Notes</i> K.S.A. 65-689(a) <i>Operating without a retail food store license</i> <i>[Facility operating without a retail license since 4/1/2012</i> <i>application submitted via fax and credit card form. 5/22/2012]</i>						

EDUCATIONAL MATERIALS

The following educational materials were provided ..

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Footnote 1

Notes:

facility sells produce and other retail products no refrigeration required.

Footnote 2

Notes:

Mop service sink is curbed drain in bathroom floor.

EMBARGO NOTIFICATION

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ACTIONS

Number of products Embargoed 5

EMBARGO NOTIFICATION

In accordance with K.S.A. 65-660, you are hereby notified that the following described merchandise, now in your possession or custody, is suspected of being adulterated or misbranded under the provisions of the Kansas Food, Drug and Cosmetic Act. The removal or disposal of the merchandise listed below without permission of the inspector or a court of proper jurisdiction is unlawful, and all persons having any interest or right in the embargoed merchandise should be so warned.

1. Product Green Tomatoes Relish Embargo Hold Tag # 752212 Qty 11 Units each

Product Description From unlicensed facility

Embargo Reason Adulterated Embargo Location Firm

2. Product Stingers Embargo Hold Tag # 752212 Qty 5 Units each

Product Description From unlicensed facility

Embargo Reason Adulterated Embargo Location Firm

3. Product Mild Salsa Embargo Hold Tag # 752212 Qty 11 Units each

Product Description From Unlicensed Facility

Embargo Reason Adulterated Embargo Location Firm

EMBARGO NOTIFICATION

EMBARGO NOTIFICATION

4. Product Pickled Beets Embargo Hold Tag # 752212 Qty 2 Units each

Product Description From Unlicensed Facility

Embargo Reason Adulterated Embargo Location Firm

5. Product Jalapeno Jelly Embargo Hold Tag # 752212 Qty 2 Units each

Product Description From Unlicensed Facility

Embargo Reason Adulterated Embargo Location Firm