

**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:** 10/25/2012      **Business ID:** 84138FS  
**Business:** CASEY'S GENERAL STORE #1530

**Inspection:** 07002091  
**Store ID:**  
**Phone:** 5159656517  
**Inspector:** KDA07  
**Reason:** 01 Routine  
**Results:** No Follow-up

625 W MADISON  
 ARKANSAS CITY, KS 67005

**Time In / Time Out**

| Date          | In       | Out      | Insp | Travel | Total | Mileage | Notes: |
|---------------|----------|----------|------|--------|-------|---------|--------|
| 10/25/12      | 02:00 PM | 03:15 PM | 1:15 | 0:02   | 1:17  | 0       |        |
| <b>Total:</b> |          |          | 1:15 | 0:02   | 1:17  | 0       |        |

**FOOD ESTABLISHMENT PROFILE**

Updated Risk Category \_\_\_\_\_ Updated Sq. Footage Under 5,000 sq feet  
 Insp. Notification Print Critical Violations 1 Lic. Insp. \_\_\_\_\_  
 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 OR VISIT [www.ksda.gov/food\\_safety/](http://www.ksda.gov/food_safety/) 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**

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R  
 .. .. p .. .. ..

**Employee Health**

2. Management awareness; policy present.  
 3. Proper use of reporting, restriction and exclusion.

Y N O A C R  
 p .. .. .. ..  
 p .. .. .. ..

**Good Hygienic Practices**

4. Proper eating, tasting, drinking, or tobacco use

Y N O A C R  
 p .. .. .. ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

| 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  | .. | .. | .. | .. |
| <i>Fail Notes</i>   4-602.11(E)(4)(b)   <i>Non-PHF Food Contact Surface Cleaning Frequency-ice bins, soda nozzles-to preclude mold/soil build up [Ice maker upper bin guard covered in pink moldy substance ]</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  | .. | .. | .. | .. | .. |
| <b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>   |    |    |    |    |    |    |
| 21. Proper date marking and disposition.   | .. | p  | .. | .. | p  | .. |
| <i>Fail Notes</i>   3-501.18(A)(1)*   <i>CRITICAL - RTE PHF, Disposition-discard if &gt;7days at 41°F [in make table reach in cooler in south side of kitchen burrito filling and 18 other date marked food product dates on package are incorrectly labeled over 7 days although the date opened is within the 7 days allowed. COS-Corrected on site employee corrected containers and was educated . ]</i> |    |    |    |    |    |    |
| 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  | .. | .. | .. | .. | .. |
| Conformance with Approved Procedures   | Y  | N  | O  | A  | C  | R  |

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|                                      |   |   |   |   |   |   |
|--------------------------------------|---|---|---|---|---|---|
| Conformance with Approved Procedures | Y | N | O | A | C | R |
|--------------------------------------|---|---|---|---|---|---|

|   |    |    |   |    |    |    |
|---|----|----|---|----|----|----|
| 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 | .. | .. | .. |
|---|----|----|---|----|----|----|

|                     |   |   |   |   |   |   |
|---------------------|---|---|---|---|---|---|
| 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 | .. | .. | .. |
|--|----|----|---|----|----|----|

|                                    |    |    |   |    |    |    |
|------------------------------------|----|----|---|----|----|----|
| 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-<br>Critical items | p | .. | .. | .. | .. | .. |
|---|---|----|----|----|----|----|

|   |   |    |    |    |    |    |
|---|---|----|----|----|----|----|
| 45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-<br>non-critical items | p | .. | .. | .. | .. | .. |
|---|---|----|----|----|----|----|

|   |   |    |    |    |    |    |
|---|---|----|----|----|----|----|
| 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<br/>[Fan covers on walk in cooler compressor covered in rusty dirty<br/>buildup of dirt and dust.]</i> |
|-------------------|-------------|---|

|                     |   |   |   |   |   |   |
|---------------------|---|---|---|---|---|---|
| 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 | .. | .. | .. | .. | .. |
|---|---|----|----|----|----|----|

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| Physical Facilities  | Y | N  | O  | A  | C  | R  |
|--|---|----|----|----|----|----|
| 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 ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Make table refrigerator air 39, Sausage for pizza 42, pizza beef 41, Ham 41, Reach in cooler air 38, Eggs cooked and diced 31, sausage 34, Chicken salad 34, Chicken salad sandwich 43, Turkey and cheese sandwich 43, Walk in cooler air 39, Freezer air and frozen foods ok, tomatoes 42, shredded cheese 43, milk 36, chocolate milk 34, Tea 32, Eggs 34, hot dogs 37