

**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:** 12/12/2012    **Business ID:** 62345FS  
**Business:** ARK CITY COUNTRY MART LLC

**Inspection:** 07002166  
**Store ID:**  
**Phone:** 6204420155  
**Inspector:** KDA07  
**Reason:** 01 Routine  
**Results:** No Follow-up

616 N SUMMIT  
 ARKANSAS CITY, KS 67005

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
12/12/12	12:25 PM	03:15 PM	2:50	0:05	2:55	0	
<b>Total:</b>			2:50	0:05	2:55	0	

**FOOD ESTABLISHMENT PROFILE**

Updated Risk Category \_\_\_\_\_ Updated Sq. Footage 10,001 - 50,000 sq feet  
 Insp. Notification    Email                      Critical Violations 3                      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 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**

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

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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	..	..	..	..	..
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	..	..	p	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
<i>Fail Notes</i>	3-202.15*	<i>CRITICAL - Package Integrity [on retail shelves can of Best Choice half pear slices with level 1 dent damage to seal COS-Corrected on site employee removed from sale. Busters homestyle baked bean can with level 1 damage to seal COS-Employee removed from sale , On retail shelve Hunts manwich Original sloppy joe mix Level 1 dent to seal COS-Employee pulled from shelve ]</i>				
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)(b)*	<i>CRITICAL - Separation-Raw &amp; cooked RTE [On meat display shelve raw Salt pork stored over RTE Farmland Ham COS-Meat manager removed Salt pork.]</i>				
14. Food-contact surfaces: cleaned and sanitized.	..	p	..	..	..	..
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>						
<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 [Produce Ice machine showing signs of mold growth on upper guard above ice.]</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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>						
19. Proper hot holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 4 at end of questionnaire.</i></b>						
20. Proper cold holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 5 at end of questionnaire.</i></b>						
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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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>   7-201.11(B)* <i>CRITICAL - Separation, Storage-chemicals above food, etc. [In meat room window, stainless steel cleaner and 409degreaser stored over food contact towels, and aprons. COS-employee relocated chemicals]</i>						
Conformance with Approved Procedures	Y	N	O	A	C	R
27. Compliance with variance, specialized process and HACCP plan.	..	..	p	..	..	..
<b>GOOD RETAIL PRACTICES</b>						
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	..	..	..	..
<i>Fail Notes</i>   6-202.15(A)(3)* <i>SWING - Outer openings protected-solid, self-closing doors [NC-Not Critical (Swing) backdoor to storage room has gap in bottom allowing entry point for possible future pest infestations]</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



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## **Footnote 1**

### **Notes:**

On retail shelf 10 cans dented of various levels in damage to seals and can structure. 3 cans level 1 cited as package integrity remainder had less damage. Facility pulled all effected cans from retail shelving.

## **Footnote 2**

### **Notes:**

sanitizer at 3 compartment sink 200ppm Quaternary (parts per million)

## **Footnote 3**

### **Notes:**

Cooked chicken in walk in cooler 38

## **Footnote 4**

### **Notes:**

Fried chicken 157, Macaroni and cheese 173, Fried fish 148, Chicken tenders 158, Mashed potatoes 161,

## **Footnote 5**

### **Notes:**

Display coolers air 40, 32, 37, 43, 41, 41, 36, 39, 33 Walk in coolers air 43, 42, 25, 41, Freezers and frozen foods ok, Sliced turkey 41, Roasted turkey 40, Pasta 41, Potato salad 40, Bean salad 42, Fried chicken 37, macaroni and cheese 38, stuffed peppers 38, raw chicken 39, fish 33, Beef 37, Chicken 37, Ground beef 30,33, 37, 41 Ham 31, Pork tenderloin 29, Hot Dogs 25, eggs 42, 38, 41, 44, 45, smokies 42, Ham hocks 33, salsa 33, egg nog 37, Mung sprouts 40, Shredded cheese 39, salad 43,

## **Footnote 6**

### **Notes:**

2 sinks with backflow protection had hoses below flood rim of sink. All hoses must be kept above flood rim of sinks.

