

**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:** 3/19/2013      **Business ID:** 26214FE  
**Business:** DILLONS STORE #018  
  
 1510 OHIO  
 AUGUSTA, KS 67010

**Inspection:** 07002315  
**Store ID:**  
**Phone:** 3167755456  
**Inspector:** KDA07  
**Reason:** 01 Routine  
**Results:** Follow-up

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
03/19/13	08:45 AM	11:45 AM	3:00	0:45	3:45	0	
<b>Total:</b>			3:00	0:45	3:45	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification   Email   Sent Notification To \_\_\_\_\_ Lic. Insp.   No    
 Priority(P) Violations   1   Priority foundation(Pf) Violations  0    
 Certified Manager on Staff    Certified Manager Present    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.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, 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
4. Proper eating, tasting, drinking, or tobacco use	p	..	..	..	..	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y N O A C R
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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 " " " " "
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7. No bare hand contact with RTE foods or approved alternate method properly followed.	p " " " " "
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8. Adequate handwashing facilities supplied and accessible.	p " " " " "
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Approved Source	Y N O A C R
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9. Food obtained from approved source.	p " " " " "
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10. Food received at proper temperature.	" " p " " "
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11. Food in good condition, safe and unadulterated.	p " " " " "
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12. Required records available: shellstock tags, parasite destruction.	p " " " " "
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Protection from Contamination	Y N O A C R
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13. Food separated and protected.	" p " " p "
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<i>Fail Notes</i>	3-302.11(A)(1)(b)	<i>P - Separation-Raw &amp; cooked RTE food [IN display case at front of store near registers raw eggs stored over cooked ready to eat gallons of skim milk COS-corrected on site manager relocated eggs to bottom shelve.]</i>
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14. Food-contact surfaces: cleaned and sanitized.	p " " " " "
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***This item has Notes. See Footnote 1 at end of questionnaire.***

15. Proper disposition of returned, previously served, reconditioned and unsafe food.	p " " " " "
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Potentially Hazardous Food Time/Temperature	Y N O A C R
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16. Proper cooking time and temperatures.	p " " " " "
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***This item has Notes. See Footnote 2 at end of questionnaire.***

17. Proper reheating procedures for hot holding.	p " " " " "
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18. Proper cooling time and temperatures.	" " p " " "
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19. Proper hot holding temperatures.	" " p " " "
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20. Proper cold holding temperatures.	p " " " " "
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***This item has Notes. See Footnote 3 at end of questionnaire.***

21. Proper date marking and disposition.	p " " " " "
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22. Time as a public health control: procedures and record.	" " p " " "
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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 " " "
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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 " "
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GOOD RETAIL PRACTICES
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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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	..	..	p	..
<i>Fail Notes</i>   3-501.13   <i>Proper thawing methods used for PHF [IN deli kitchen on food preparation table precooked meatloaf thawing on counter COS-Manager had employee relocate meatloaf to display cooler.]</i>						
34. Thermometers provided and accurate.	p	..	..	..	..	..
Food Identification	Y	N	O	A	C	R
35. Food properly labeled; original container.	..	p	..	..	p	..
<i>Fail Notes</i>   3-602.11(C)   <i>Bulk food for consumer self service [Bulk donut ingredients list not available for customer access COS-Department manager called corporate and was faxed a copy of ingredient list for bulk products and placed ingredient list in book for access in bakery area.]</i>						
Prevention of Food Contamination	Y	N	O	A	C	R
36. Insects, rodents and animals not present.	..	p	..	..	..	..
<i>Fail Notes</i>   6-202.15(A)(3)   <i>Outer openings protected-solid, self-closing doors [Small vendor access door at north side of store has gap in base of door and between doors for pest entry ]</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
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items	p	..	..	..	..	..
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items	..	p	..	..	..	..
<i>Fail Notes</i>   4-501.11()   <i>Equipment in good repair/adjustment [(B) Seals on Dairy cooler doors at north end of retail service area broken on majority of the 12 doors. ]</i>						
46. Warewashing facilities: installed, maintained, and used; test strips.	..	p	..	..	..	..

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending	Y	N	O	A	C	R
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<i>Fail Notes</i>	4-204.120	<i>Equipment self-draining [Meat room walk in cooler condensor leaking on to floor no food exposed to water leak. Manager notified AC repair man to repair leak.]</i>
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47. Non-food contact surfaces clean.	p	..	..	..	..	..
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Physical Facilities	Y	N	O	A	C	R
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48. Hot and cold water available; adequate pressure.	p	..	..	..	..	..
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49. Plumbing installed; proper backflow devices.	..	p	..	..	..	..
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<i>Fail Notes</i>	5-205.15(B)	<i>Plumbing system maintained in good repair [Drain pipe on 3 compartment sink in Deli area leaking into bucket placed under drain pipe. Backflow prevention device on mop service sink located by small vendor dock area at north end of store backroom leaking with splitter connected and water turned on. Manager took splitter off hose and scheduled repair with corporate]</i>
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50. Sewage and waste water properly disposed.	p	..	..	..	..	..
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51. Toilet facilities: properly constructed, supplied and cleaned.	p	..	..	..	..	..
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52. Garbage and refuse properly disposed; facilities maintained.	p	..	..	..	..	..
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53. Physical facilities installed, maintained and clean.	p	..	..	..	..	..
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54. Adequate ventilation and lighting; designated areas used.	p	..	..	..	..	..
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Administrative/Other	Y	N	O	A	C	R
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55. Other violations	p	..	..	..	..	..
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EDUCATIONAL MATERIALS
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The following educational materials were provided      p

<i>Material Distributed</i>	Education Title #10	<i>Did You Wash 'Em Sign / Sticker [For break room]</i>
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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Quaternary sanitizer in deli kitchen area 200ppm (Parts per Million)

## **Footnote 2**

### **Notes:**

Chicken wings 197, Chicken nuggets 167

## **Footnote 3**

### **Notes:**

Dairy walk in cooler air 31.8, Ham 31.7, Turkey breast 36.3, Raw chicken 28.3, Potato salad 31.4, salsa 28.8, Display cooler air 38, 30.6, 33.4, 32.8, 38.6, 40.4, 41.3 Potato salad 38.3, Pasta salad 38.3, chicken salad 38, sliced turkey breast 35, sliced ham 38.6, baked ham 28.6, Meat walk in cooler air 33.1, pork 34.1, ground beef 32, 34.6, Lettuce 34.4, tomatoes 32, cut watermelon 38.4, chocolate milk 33, milk 32.3, 33.8, Whole muscle beef 34.3, eggs 33.4, Ham 35.3, ground beef 41.8, beef ribs 38.1, jalapeno bologna 36.8, cooked ribs 37.8, potato salad 34.8, milk 32.7, eggs 40.3, cut greens 37.6, chopped romain 39.9, sour cream 35.4, yogurt 39.9,

## FIELD WARNING LETTER

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## FIELD WARNING LETTER

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012, K.S.A. 65-619 *et seq.* and regulations promulgated pursuant thereto, grants the Kansas Department of Agriculture authority to regulate food establishments and food processing plants. The Kansas Food Code is adopted and amended by K.A.R. 4-28-8 through 15.

During the inspection today of the Food Establishment listed above, violations of the Kansas Food Code were observed. The violations are documented in the attached Kansas Food Establishment Inspection Report.

Although we will not take further action at this time based on this inspection report, repeated violations observed during future inspections may result in:

- Embargo of non-compliant products;
- immediate closure of your establishment;
- civil penalties of up to \$1,000.00 per violation;
- denial of license renewal;
- modification, suspension and/or revocation of any license or authority issued pursuant to the Kansas Food, Drug and Cosmetic Act;
- and/or any other penalty authorized by law.

Future inspections will be initiated during the next routine inspection cycle, unless we receive a complaint about the food establishment.