

**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:** 4/22/2013      **Business ID:** 111795FE  
**Business:** ARGONIA MART

**Inspection:** 07002379  
**Store ID:**  
**Phone:** 6204356995  
**Inspector:** KDA07  
**Reason:** 01 Routine  
**Results:** No Follow-up

509 N MAIN  
 ARGONIA, KS 67004

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
04/22/13	01:45 PM	04:00 PM	2:15	0:30	2:45	0	
<b>Total:</b>			2:15	0:30	2:45	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Fax Sent Notification To \_\_\_\_\_ Lic. Insp. No  
 Priority(P) Violations 3 Priority foundation(Pf) Violations2  
 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**

**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	..	..	p	..
<i>Fail Notes</i>   3-302.11(A)(1)(b)   <i>P - Separation-Raw &amp; cooked RTE food [In kitchen refrigerator on west wall of kitchen raw sausage over cooked sausage and cooked sliced ham COS-Corrected on site owner relocated cooked sausage, ]</i>						
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	..	..	..	..	..
<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>P - RTE PHF, Disposition-discard if &gt;7days at 41°F [In kitchen refrigerator along west wall of kitchen cooked beef brisket date marked 4-10 expired COS-Owner discarded VD]</i>						
3-501.18(A)(2)   <i>P - RTE PHF, Disposition-discard if in a container w/out a date [In kitchen refrigerator along west wall of kitchen manufactured sliced ham not date marked since opening 4/18/2013 COS-Owner date marked ]</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	..	..	..	..	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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
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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 .. . p ..

*Fail Notes* | 3-501.15(A) Pf - Proper cooling methods used for PHF  
 [Sausage gravy cooled 2 hours earlier 70 stored in sealed container 4  
 inch container COS- owner transfered to a shallow container and  
 vented the lid.]

32. Plant food properly cooked for hot holding.      .. .. . p .. ..

33. Approved thawing methods used.      p .. .. .

34. Thermometers provided and accurate.      .. p .. . p ..

*Fail Notes* | 4-203.11 Pf - Food thermometers accurate in the intended range of use  
 [Thermometer checked against inspectors thermometer and found to be  
 18 degrees cooler COS-Owner calibrated thermometer ]

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

Prevention of Food Contamination	Y	N	O	A	C	R
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36. Insects, rodents and animals not present.      p .. .. .

37. Contamination prevented during food preparation, storage and display.      p .. .. .

38. Personal cleanliness.      p .. .. .

39. Wiping cloths: properly used and stored.      p .. .. .

***This item has Notes. See Footnote 2 at end of questionnaire.***

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 .. . p ..

*Fail Notes* | 4-903.11(B)(2) Equipment/utensil/linen storage-covered or inverted  
 [Serving spoons on counter along west wall of kitchen not inverted  
 or covered in storage COS-Owner covered ]

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-  
 P and Pf items      p .. .. .

45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-  
 Core items      p .. .. .

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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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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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	..	..	p	..
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<i>Fail Notes</i>	K.S.A. 65-657(b)	<i>Adulteration of drugs                  [in mark down basket on right side of counter Delsyn Cough                  suppressant 12 hour Lot#51531 2 packages , Top Care                  Swimmers aid Lot #9089E Expired 5/12, 2 packages , Mucinex                  DM 1 package 2 tablets Lot # W00480418 Expired 08/2012,                  Sominex 1 package 16 tablets Expired 07/12 lot number 11904                  COS-Owner pulled for return / discard]</i>
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EDUCATIONAL MATERIALS
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The following educational materials were provided      p

<i>Material Distributed</i>	Education Title #22	<i>Focus On Food Safety Manual (on the Website) [Gave a booklet to Owner.]</i>
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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Pizza make table and reach in cooler air 42, Pizza sausage 40, pizza beef 39, Pizza cheese 40, Kitchen refrigerator air 39.6, Brisket 42, sliced turkey 42, raw sausage 42, Ham 39, Macqaroni salad 39, diced toamtoes 42, Walk in cooler #1 air 42.1, Chili 39.8, green beans 41.6, sliced tomato 42.8, Freezers and frozen foods ok, Walk in cooler #2 air 36.8, milk 36.4, eggs 35.1,

## **Footnote 2**

### **Notes:**

Towel water 200ppm Quatinary ammonia (Parts Per Million)

## VOLUNTARY DESTRUCTION REPORT

**Insp Date:** 4/22/2013      **Business ID:** 111795FE  
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509 N MAIN  
 ARGONIA, KS 67004

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**Phone:** 6204356995  
**Inspector:** KDA07  
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**ACTIONS**

Number of products Voluntarily Destroyed   1  

**VOLUNTARY DESTRUCTION REPORT**

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product   Cooked Brisket   Qty   3   Units   lbs   Value \$   20.00  

Description

Reason Product Destroyed   Adulterated   Method Product Destroyed   Trash Can  

Disposal Location   Firm   Embargo Hold Tag #   N/A

## KANSAS DEPARTMENT OF AGRICULTURE EGG INSPECTION

**Insp Date:** 4/22/2013      **Business ID:** 111795FE  
**Business:** ARGONIA MART

509 N MAIN  
 ARGONIA, KS 67004

**Inspection:** 07002379  
**Store ID:**  
**Phone:** 6204356995  
**Inspector:** KDA07  
**Reason:** 01 Routine

**Time In / Time Out**

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**FULL OR LABEL INSPECTION**

TYPE OF INSPECTION  LABEL

**CARTON INFORMATION**

USDA/EPIA #  P-363  Or KS PERMIT # \_\_\_\_\_

LABEL NAME  Cal - Maine Sunups Premium Quality Eggs Grade A Eggs  CASE TEMPERATURE (° F)  35

BRAND NAME  Cal - Maine Sunups Premium Quality eggs Grade A Eg  COOLER TEMPERATURE (° F)  37

MANUFACTURER ADDRESS  PO Box 2960

MANUFACTURER CITY  Jackson  STATE  MS  ZIP  39207

DISTRIBUTED BY  Cal-Maine Foods Inc

DISTRIBUTER ADDRESS  PO Box 2960

DISTRIBUTER CITY  Jackson  STATE  MS  ZIP  39207

