

**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:** 8/27/2013      **Business ID:** 116002FE  
**Business:** ROUTE 54 FASTRIP

**Inspection:** 07002560  
**Store ID:**  
**Phone:** 3166800838  
**Inspector:** KDA07  
**Reason:** 01 Routine  
**Results:** Follow-up

2028 SW 100TH  
 AUGUSTA, KS 67010

**Time In / Time Out**

| Date          | In       | Out      | Insp | Travel | Total | Mileage | Notes: |
|---------------|----------|----------|------|--------|-------|---------|--------|
| 08/27/13      | 10:00 AM | 11:45 AM | 1:45 | 0:15   | 2:00  | 0       |        |
| <b>Total:</b> |          |          | 1:45 | 0:15   | 2:00  | 0       |        |

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Print      Lic. Insp. No

Priority(P) Violations 1 Priority foundation(Pf) Violations 2

Certified Manager on Staff       Address Verified p      Actual Sq. Ft. 750

Certified Manager Present

**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).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT [www.agriculture.ks.gov](http://www.agriculture.ks.gov), EMAIL [fsl@kda.ks.gov](mailto:fsl@kda.ks.gov), OR CALL (785) 296-5600.

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  |

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

|  | Y   | N  | O  | A  | C  | R  |
|--|---|----|----|----|----|----|
| <b>Good Hygienic Practices</b>   |   |    |    |    |    |    |
| 4. Proper eating, tasting, drinking, or tobacco use                                    | p   | .. | .. | .. | .. | .. |
| 5. No discharge from eyes, nose and mouth.   | p   | .. | .. | .. | .. | .. |
| <b>Preventing Contamination by Hands</b>   |   |    |    |    |    |    |
| 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  | .. | .. | p  | .. |
| <i>Fail Notes</i>  | <b>6-301.12 Pf - Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with: Individual, disposable towels; a continuous towel system that supplies the user with a clean towel; a heated-air hand drying device; or a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures.<br/>[NO papertowels available at handwash sink COS-Corrected on site stocked towels by manager]</b> |    |    |    |    |    |
| <b>Approved Source</b>   |   |    |    |    |    |    |
| 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  | .. | .. | .. |
| <b>Protection from Contamination</b>   |   |    |    |    |    |    |
| 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   | .. | .. | .. | .. | .. |
| <b>Potentially Hazardous Food Time/Temperature</b>                                     |   |    |    |    |    |    |
| 16. Proper cooking time and temperatures.  | ..  | .. | p  | .. | .. | .. |
| 17. Proper reheating procedures for hot holding.                                       | ..  | .. | .. | p  | .. | .. |
| <b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>             |   |    |    |    |    |    |
| 18. Proper cooling time and temperatures.  | ..  | .. | p  | .. | .. | .. |
| 19. Proper hot holding temperatures.   | ..  | .. | p  | .. | .. | .. |
| 20. Proper cold holding temperatures.  | ..  | p  | .. | .. | p  | .. |
| <b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>             |   |    |    |    |    |    |
| <i>Fail Notes</i>  | <b>3-501.16(A)(2) P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less.<br/>[IN coors light Fast trip cooler with ambient air 50.5 Milk 47 COS-Corrected on site manager moved all affected products to Landshire cooler with ambient air 38.4 Carton of Milk tested discarded VD]</b>  |    |    |    |    |    |
| 21. Proper date marking and disposition.   | p   | .. | .. | .. | .. | .. |
| 22. Time as a public health control: procedures and record.                            | ..  | .. | p  | .. | .. | .. |
| <b>Consumer Advisory</b>   |   |    |    |    |    |    |
| 23. Consumer advisory provided for raw or undercooked foods.                           | ..  | .. | .. | p  | .. | .. |
| <b>Highly Susceptible Populations</b>  |   |    |    |    |    |    |
|  | Y   | N  | O  | A  | C  | R  |

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

|  |          | Y   | N  | O  | A  | C  | R  |
|--|----------|---|----|----|----|----|----|
| <b>Highly Susceptible Populations</b>  |          | Y   | N  | O  | A  | C  | R  |
| 24. Pasteurized foods used; prohibited foods not offered.  |          | ..  | .. | p  | .. | .. | .. |
| <b>Chemical</b>  |          | Y   | N  | O  | A  | C  | R  |
| 25. Food additives: approved and properly used.  |          | ..  | .. | p  | .. | .. | .. |
| 26. Toxic substances properly identified, stored and used.   |          | p   | .. | .. | .. | .. | .. |
| <b>Conformance with Approved Procedures</b>  |          | Y   | N  | O  | A  | C  | R  |
| 27. Compliance with variance, specialized process and HACCP plan.  |          | ..  | .. | .. | p  | .. | .. |
| <b>GOOD RETAIL PRACTICES</b>   |          |   |    |    |    |    |    |
| <b>Safe Food and Water</b>   |          | 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  | .. | .. | .. |
| <b>Food Temperature Control</b>  |          | Y   | N  | O  | A  | C  | R  |
| 31. Proper cooling methods used; adequate equipment for temperature control.                               |          | ..  | p  | .. | .. | .. | .. |
| <i>Fail Notes</i>  | 4-301.11 | <i>Pf - Temperature Capacity - EQUIPMENT for cooling and heating FOOD, and holding cold and hot FOOD, shall be sufficient in number and capacity to provide FOOD temperatures as specified under Chapter 3.<br/>[Coors light FastTrip refrigerator with Ambient air temperature of 50.5 containing food not being held proper food temperatures of 41 or below. COS-All PHF food products moved to cooler with ambient air temperature of 38.2. Milk was the only PHF foods stored in cooler. ]</i> |    |    |    |    |    |
| 32. Plant food properly cooked for hot holding.  |          | p   | .. | .. | .. | .. | .. |
| 33. Approved thawing methods used.   |          | p   | .. | .. | .. | .. | .. |
| 34. Thermometers provided and accurate.  |          | p   | .. | .. | .. | .. | .. |
| <b>Food Identification</b>   |          | Y   | N  | O  | A  | C  | R  |
| 35. Food properly labeled; original container.   |          | p   | .. | .. | .. | .. | .. |
| <b>Prevention of Food Contamination</b>  |          | Y   | N  | O  | A  | C  | R  |
| 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  | .. | .. | .. |
| 40. Washing fruits and vegetables.   |          | ..  | .. | p  | .. | .. | .. |
| <b>Proper Use of Utensils</b>  |          | 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  | .. | .. | .. |
| <b>Utensils, Equipment and Vending</b>   |          | Y   | N  | O  | A  | C  | R  |
| 45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used- P and Pf items |          | p   | .. | .. | .. | .. | .. |

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

|                                 |                       |
|---------------------------------|-----------------------|
| Utensils, Equipment and Vending | Y   N   O   A   C   R |
|---------------------------------|-----------------------|

- |   |                       |
|---|-----------------------|
| 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   .   .   .   .   . |
| 47. Non-food contact surfaces clean.  | p   .   .   .   .   . |

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

- |  |                       |
|--|-----------------------|
| 48. Hot and cold water available; adequate pressure. | p   .   .   .   .   . |
| 49. Plumbing installed; proper backflow devices.     | .   p   .   .   .   p |

|                   |   |
|-------------------|---|
| <i>Fail Notes</i> | <p>5-203.13(A)   <i>At least 1 service sink or 1 curbed cleaning facility equipped with a floor drain shall be provided and conveniently located for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water and similar liquid waste.</i><br/> <i>[Facility has not installed a mop service sink as required by license. Facility must have a mop service sink installed or a variance applied for by 10 day followup. Variance can be requested by email FSL@ksa.ks.gov. VAriance request must include exact plan for moping floors that will not require use of a mop or mop service sink. Facility is considering use of swiffer for moping facility. ]</i></p> <p>5-203.13(B)   <i>Toilets and urinals may not be used as a service sink for the disposal of mop water and similar liquid waste.</i><br/> <i>[Facility manager reported using toilet for disposal of mop water. ]</i></p> |
|-------------------|---|

- |  |                       |
|--|-----------------------|
| 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   .   .   .   .   . |
| 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    p

*Material Distributed | Education Title #27   Hot and Cold Holding*

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Hot foods delivered from Douglass location

## **Footnote 2**

### **Notes:**

Landshire sandwich cooler air 38.4, Sandwiches Big Daddy 38.6, Bacon Cheese 40.2, Roast and turkey 38.8, Refrigerators air 38.2, 40.1



## VOLUNTARY DESTRUCTION REPORT

**Insp Date:** 8/27/2013      **Business ID:** 116002FE  
**Business:** ROUTE 54 FASTERIP

2028 SW 100TH  
 AUGUSTA, KS 67010

**Inspection:** 07002560  
**Store ID:**  
**Phone:** 3166800838  
**Inspector:** KDA07  
**Reason:** 01 Routine

**Time In / Time Out**

| Date     | In       | Out      | Insp | Travel | Total | Mileage | Notes: |
|----------|----------|----------|------|--------|-------|---------|--------|
| 08/27/13 | 10:00 AM | 11:45 AM | 1:45 | 0:15   | 2:00  | 0       |        |
| Total:   |          |          | 1:45 | 0:15   | 2:00  | 0       |        |

**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   Milk   Qty   1   Units   each   Value \$   2.00  

Description   Carton of milk destroyed to get food temperature.  

Reason Product Destroyed   Adulterated   Method Product Destroyed   Trash Can  

Disposal Location   Firm   Embargo Hold Tag #   N/A