

**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:** 10/29/2013     **Business ID:** 116835FE  
**Business:** BELLE PLAINE GROCERY  
 440 N. Merchant  
 440 N. MERCHANT  
 BELLE PLAINE, KS 67013

**Inspection:** 07002652  
**Store ID:**  
**Phone:** 6204883618  
**Inspector:** KDA07  
**Reason:** 10 Licensing  
**Results:** No Follow-up

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
10/29/13	09:00 AM	11:15 AM	2:15	0:45	3:00	0	
<b>Total:</b>			2:15	0:45	3:00	0	

**FOOD ESTABLISHMENT PROFILE**

Physical Address \_\_\_\_\_ City Belle Plaine  
440 N. Merchant Zip 67013  
 Owner L&B Foods LLC License Type \_\_\_\_\_  
 Risk Category RAC# 04 Medium Risk RAC/Size Confirmed  Size Range 5,001 - 10,000 sq feet  
 Updated Risk Category \_\_\_\_\_ Updated Size Range 2. 5,000 - 10,000 sq feet  
 Insp. Notification Email Sent Notification To \_\_\_\_\_ Lic. Insp. Yes  
 Priority(P) Violations 2 Priority foundation(Pf) Violations 1 Left App. No Lic. Approved Yes  
 Certified Manager on Staff  Address Verified  Actual Sq. Ft. 7500  
 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**

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Demonstration of Knowledge	Y	N	O	A	C	R
1. Certification by accredited program, compliance with Code, or correct responses.	..	..	p	..	..	..
Employee Health	Y	N	O	A	C	R
2. Management awareness; policy present.	p	..	..	..	..	..
3. Proper use of reporting, restriction and exclusion.	p	..	..	..	..	..
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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
11. Food in good condition, safe and unadulterated.	..	p	..	..	p	..
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>						
<i>Fail Notes</i>   3-202.15   <i>Pf - FOOD packages shall be in good condition and protect the integrity of the contents so that the FOOD is not exposed to ADULTERATION or potential contaminants. [On retail shelve can of Bushes Original Baked beans with class 1 dent in top seam of can COS-owner removed for return to vendor]</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	..
<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>						
<i>Fail Notes</i>   3-302.11(A)(1)(a)   <i>P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as fruits and vegetables [In dairy produce walk in cooler intact cases of raw eggs in shell stored over RTE whole beets COS-Corrected on site employee relocated beets Facility issued a FWL since eggs were not leaking and this was the only one issue related to storage out of 40 items observed.]</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	..	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y N O A C R
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20. Proper cold holding temperatures.	p " " " " "
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***This item has Notes. See Footnote 4 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 " " p "
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<i>Fail Notes</i>	7-201.11(A)	<i>P - Chemical Storage (spacing/partitioning) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by separating the POISONOUS OR TOXIC MATERIALS by spacing or partitioning. [Stored on food preparation table, Chlorox cleaner +Bleach stored on food production counter directly next to clean slicer COS-owner relocated chemical]</i>
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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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Safe Food and Water	Y N O A C R
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28. Pasteurized eggs used where required.	" " p " " "
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29. Water and ice from approved source.	p " " " " "
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30. Variance obtained for specialized processing methods.	" " " p " "
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Food Temperature Control	Y N O A C R
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31. Proper cooling methods used; adequate equipment for temperature control.	p " " " " "
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32. Plant food properly cooked for hot holding.	p " " " " "
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33. Approved thawing methods used.	p " " " " "
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34. Thermometers provided and accurate.	p " " " " "
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Food Identification	Y N O A C R
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35. Food properly labeled; original container.	p " " " " "
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Prevention of Food Contamination	Y N O A C R
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36. Insects, rodents and animals not present.	" p " " " "
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<i>Fail Notes</i>	6-202.15(A)(3)	<i>Outer openings (Doors) Outer openings of a FOOD ESTABLISHMENT shall be protected against the entry of insects and rodents by solid, self-closing, tight-fitting doors. [In storage room door located next to large roll up freight door has 1/2 to 3/4 inch gap between floor and bottom of door.]</i>
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37. Contamination prevented during food preparation, storage and display.	p " " " " "
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38. Personal cleanliness.	p " " " " "
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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination	Y	N	O	A	C	R
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	..	..	..	..	..
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	..	..	..	..	..
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	..	..	..	..	..

***This item has Notes. See Footnote 5 at end of questionnaire.***

## EDUCATIONAL MATERIALS

The following educational materials were provided p

*Material Distributed | Education Title #22 Focus On Food Safety Manual (on the Website)*

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

**Notes:**

Eggs 43.6

## **Footnote 2**

**Notes:**

2 Cans of Bushes White honey 108 oz can with class 2 dent in can COS-employee removed from sale for return to vendor. Discussed where facility could get guide to dented cans. Can guide available at [afdo.org](http://afdo.org) or thru app available on android or Ipad,

## **Footnote 3**

**Notes:**

Discussed storage of beef and pork products

## **Footnote 4**

**Notes:**

Meat room Walk in cooler air 41.4, Freezers and frozen foods ok, Sausage 42.2, Beef roast 41.5, pork steak 41.2, ground beef 41.6, produce walk in cooler ar 41.4, eggs 44.2, 39.8, spinach 40.3, bologna 40.3, hot dogs 41.4, bacon 39.6, chicken breast 34.1. ground beef 38.8, macaroni salad 35.1, ribeye 42.4, chuck eye 34.6, steak 36.1, Pork roast 42.4, ham 41.4, Display coolers 33.8, 40.9, 39.2,

## **Footnote 5**

**Notes:**

Facility approved for operation

## 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.

## KANSAS DEPARTMENT OF AGRICULTURE EGG INSPECTION

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**FULL OR LABEL INSPECTION**

TYPE OF INSPECTION   LABEL  

**CARTON INFORMATION**

USDA/EPIA #   P1862B   Or KS PERMIT #  649  

LABEL NAME   Shurfine Large Grade A Eggs 11/2 dozen   CASE TEMPERATURE (° F)   42  

BRAND NAME   Shurfine   COOLER TEMPERATURE (° F)   39  

MANUFACTURER ADDRESS   Mahard Egg Farm  

MANUFACTURER CITY   Prosper   STATE   TX   ZIP   75078  

DISTRIBUTED BY   Western family Foods inc  

DISTRIBUTER ADDRESS   PO Box 4057  

DISTRIBUTER CITY   Portland   STATE   OR   ZIP   97208