

**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:** 12/30/2013    **Business ID:** 86697FE  
**Business:** KWIK SHOP #717

**Inspection:** 07002758  
**Store ID:**  
**Phone:** 6152329539  
**Inspector:** KDA07  
**Reason:** 01 Routine  
**Results:** No Follow-up

114 W HWY 54  
 ANDOVER, KS 67002

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
12/30/13	12:40 PM	02:30 PM	1:50	0:10	2:00	0	
<b>Total:</b>			1:50	0:10	2:00	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification   Email   Sent Notification To \_\_\_\_\_ Lic. Insp.   No    
 Priority(P) Violations   1   Priority foundation(Pf) Violations   1    
 Certified Manager on Staff  Address Verified  Actual Sq. Ft.   2500    
 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

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   ..   ..   p   ..  |

<i>Fail Notes</i>	6-301.11 <i>Pf - Each HANDWASHING SINK or group of two adjacent HANDWASHING SINKS shall be provided with a supply of hand cleaning liquid, powder, or bar soap. [Handwash sink by managers office has no soap available for handwashing COS-Corrected on site manager purchased handsoap for sink and resupplied sink.]</i>
-------------------	---

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)(4) <i>Protection by Covering - FOOD shall be protected from cross contamination by storing the FOOD in packages, covered containers, or wrappings. [In walk in freezer 6 cases of assorted cookies not covered in storage on freezer shelves. COS-Manager covered ]</i> |
| 14. Food-contact surfaces: cleaned and sanitized. | ..   p   ..   ..   ..   ..  |

<i>Fail Notes</i>	4-602.11(E)(4) <i>Non-PHF/TCS Food Contact Surface Cleaning Frequency (ice bins, soda nozzles) Surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cleaned, in EQUIPMENT such as ice bins and BEVERAGE dispensing nozzles and enclosed components of EQUIPMENT such as ice makers, cooking oil storage tanks and distribution lines, BEVERAGE and syrup dispensing lines or tubes, coffee bean grinders, and water vending EQUIPMENT: at a frequency specified by the manufacturer; or, absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold. [Crushed and cubed ice dispensing chutes at carbonated beverage fountain showing buildup of mildew ]</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   ..   .. |
| 19. Proper hot holding temperatures.                                       | p   ..   ..   ..   ..   .. |
| <b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b> |                            |
| 20. Proper cold holding temperatures.                                      | ..   p   ..   ..   p   ..  |

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

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
---	---	---	---	---	---	---

<i>Fail Notes</i>	3-501.16(A)(2) <i>P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less. [In grocery display cooler with ambient air temperature of 38.6 Big AZ cheeseburger 50, 48.49, Bean and cheese burritos 51, 48, 49, Big AZ Jalapeno burger 47, Deli express Green chili The Bomb 48 COS-Manager discarded VD all other items in display cooler pushed back in display to reach cold air.]</i>
-------------------	---

- |   |    |    |    |    |    |    |
|---|----|----|----|----|----|----|
| 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
-------------------	---	---	---	---	---	---

- |  |    |    |    |   |    |    |
|--|----|----|----|---|----|----|
| 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  | .. | .. | .. | .. | .. |

Conformance with Approved Procedures	Y	N	O	A	C	R
--------------------------------------	---	---	---	---	---	---

- |   |    |    |    |   |    |    |
|---|----|----|----|---|----|----|
| 27. Compliance with variance, specialized process and HACCP plan. | .. | .. | .. | p | .. | .. |
|---|----|----|----|---|----|----|

GOOD RETAIL PRACTICES
-----------------------

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 | .. | .. | .. | .. | .. |

***This item has Notes. See Footnote 3 at end of questionnaire.***

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

<i>Fail Notes</i>	3-305.11(A)(1) <i>Food storage - Except as specified in ¶¶ (B) and (C) of 3-305.11, FOOD shall be protected from contamination by storing the FOOD: in a clean, dry location; where it is not exposed to splash, dust, or other contamination; and at least 15 cm (6 inches) above the floor. [Packages of Peanut butter cookies on floor in front of cookie rack in retail area.]</i>
-------------------	--

- |                           |   |    |    |    |    |    |
|---------------------------|---|----|----|----|----|----|
| 38. Personal cleanliness. | p | .. | .. | .. | .. | .. |
|---------------------------|---|----|----|----|----|----|

## 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  | .. | .. | .. | .. |

<i>Fail Notes</i>	4-601.11(C)	<i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [Trash cabinet under coffee urns with buildup of dried on food and dust.]</i>
-------------------	-------------	---

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 | .. | .. | .. | .. | .. |
|----------------------|---|----|----|----|----|----|

EDUCATIONAL MATERIALS
-----------------------

The following educational materials were provided ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Chicken tornado 148, ranchero tornado 154, Nacho cheese 137, Chili 141, Hot dogs 138,

## **Footnote 2**

### **Notes:**

Bug AZ Cheeseburgers 43, 42, 40, Big AZ Jalapeno burger 42, Deli express the Bomb 42, Italian sandich 39.2, Display coolers air 39.2, 38.8, 41.6, walk in coolers air 42.6, 38.8, Freezer air ok,

## **Footnote 3**

### **Notes:**

Discussed internal food temperatures using a Infared thermometer.

## VOLUNTARY DESTRUCTION REPORT

**Insp Date:** 12/30/2013     **Business ID:** 86697FE  
**Business:** KWIK SHOP #717

114 W HWY 54  
 ANDOVER, KS 67002

**Inspection:** 07002758  
**Store ID:**  
**Phone:** 6152329539  
**Inspector:** KDA07  
**Reason:** 01 Routine

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
12/30/13	12:40 PM	02:30 PM	1:50	0:10	2:00	0	
Total:			1:50	0:10	2:00	0	

**ACTIONS**

Number of products Voluntarily Destroyed   6  

**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   AZ cheese burger   Qty   3   Units   each   Value \$   12.00  

Description

Reason Product Destroyed   Adulterated   Method Product Destroyed   Trash Can  

Disposal Location   Firm   Embargo Hold Tag #   N/A  

2. Product   AZ Jalapeno Burger   Qty   1   Units   each   Value \$   4.00  

Description

Reason Product Destroyed   Adulterated   Method Product Destroyed   Trash Can  

Disposal Location   Firm   Embargo Hold Tag #   N/A  

3. Product   Deli Express Green Chili the bomb burrito   Qty   1   Units   each   Value \$   3.50  

Description

Reason Product Destroyed   Adulterated   Method Product Destroyed   Trash Can  

Disposal Location   Firm   Embargo Hold Tag #   N/A

# VOLUNTARY DESTRUCTION REPORT

## VOLUNTARY DESTRUCTION REPORT

4. Product Bean and Cheese burritos Qty 3 Units each Value \$ 12.00

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

5. Product Red Hot Beef and Bean Burrito Qty 1 Units each Value \$ 4.00

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

6. Product Real Time Crossant Qty 1 Units each Value \$ 3.00

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

## FIELD WARNING LETTER

**Insp Date:** 12/30/2013     **Business ID:** 86697FE  
**Business:** KWIK SHOP #717

114 W HWY 54  
ANDOVER, KS 67002

**Inspection:** 07002758  
**Store ID:**  
**Phone:** 6152329539  
**Inspector:** KDA07  
**Reason:** 01 Routine

**Reference:**

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
12/30/13	12:40 PM	02:30 PM	1:50	0:10	2:00	0	
Total:			1:50	0:10	2:00	0	

---

## 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

**Insp Date:** 12/30/2013      **Business ID:** 86697FE  
**Business:** KWIK SHOP #717

114 W HWY 54  
 ANDOVER, KS 67002

**Inspection:** 07002758  
**Store ID:**  
**Phone:** 6152329539  
**Inspector:** KDA07  
**Reason:** 01 Routine

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
12/30/13	12:40 PM	02:30 PM	1:50	0:10	2:00	0	
Total:			1:50	0:10	2:00	0	

**FULL OR LABEL INSPECTION**

TYPE OF INSPECTION   LABEL  

**CARTON INFORMATION**

USDA/EPIA #   P863   Or KS PERMIT #  050  

LABEL NAME   One Dozen Dillons Large Eggs   CASE TEMPERATURE (° F)   39  

BRAND NAME   Dillon   COOLER TEMPERATURE (° F)   38  

MANUFACTURER ADDRESS \_\_\_\_\_

MANUFACTURER CITY   Cincinnati   STATE   OH   ZIP   45202  

DISTRIBUTED BY \_\_\_\_\_

DISTRIBUTER ADDRESS \_\_\_\_\_

DISTRIBUTER CITY   Cincinnati   STATE   OH   ZIP   45202