

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: 1/23/2014 **Business ID:** 60024FE
Business: WEST'S PLAZA COUNTRY MART

Inspection: 07002792
Store ID:
Phone: 7852634571
Inspector: KDA07
Reason: 21 Standardization
Results: Follow-up

1900 N BUCKEYE
 ABILENE, KS 67410

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
01/23/14	09:45 AM	03:20 PM	5:35	0:45	6:20	0	
Total:			5:35	0:45	6:20	0	

FOOD ESTABLISHMENT PROFILE

Physical Address 1900 N BUCKEYE City ABILENE
 Zip 67410
 Owner _____ License Type FE
 Risk Category RAC# 06 High Risk RAC/Size Confirmed p Size Range 10,001 - 50,000 sq feet
 Insp. Notification Email Sent Notification To _____ Lic. Insp. No
 Priority(P) Violations 8 Priority foundation(Pf) Violations 2
 Certified Manager on Staff Address Verified Actual Sq. Ft. 28600
 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, EMAIL 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

Demonstration of Knowledge

Y N O A C R

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
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
7. No bare hand contact with RTE foods or approved alternate method properly followed.	p
8. Adequate handwashing facilities supplied and accessible.
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	p	..
<i>Fail Notes</i>	3-101.11 P - FOOD shall be safe, UNADULTERATED, and honestly presented. [In deli meat case open package of Lebonon Bologna not date marked 24 hours after opening COS-manager could not verify date opened VD. On retail display can of Chef Matt Chilli con carne 6 lbs 11oz with class 1 dent along seam at top of can COS-Manager removed can for disposal]					
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>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
<i>Fail Notes</i>	3-302.11(A)(1)(b) P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from Cooked READY-TO-EAT FOOD. [Raw pork sausage stored in meat display case over precooked burritoes COS-Raw pork relocated, Raw bratwurst stored over precooked burritoes COS-raw bratwurst relocated]					

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Protection from Contamination

Y N O A C R

Fail Notes	3-302.11(A)(2)	<p><i>P - Cross Contamination by type (separate equipment) - FOOD shall be protected from cross contamination by separating types of raw animal FOODS from each other such as beef, FISH, lamb, pork, and POULTRY during storage, preparation, holding, and display by: using separate EQUIPMENT for each type; arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented; or, preparing each type of FOOD at different times or in separate areas</i></p> <p><i>[In meat retail display case raw turkey bacon stored over raw pork bacon COS-Turkey bacon relocated, In meat retail case raw beef flat iron steak stored over raw pork COS-Raw beef Flat iron steak relocated, At meat display case raw beef chorizo stored over raw pork COS-Beef chorizo relocated At retail meat case raw beef stored over raw chicken breast COS-Raw beef relocated In deli walk in cooler raw fish stored over raw chicken COS-Raw chicken relocated]</i></p>
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14. Food-contact surfaces: cleaned and sanitized.

p

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

Fail Notes	4-601.11(A)	<p><i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch.</i></p> <p><i>[In meat department slicer with dried food particals COS-Employee cleaned , In meat department 3 knives in knife storage dirty with dried on food particals COS-Cleaned by employee.]</i></p>
	4-602.11(E)(4)	<p><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.</i></p> <p><i>[In deli department ice chute at beverage dispensing station with buildup of mold like buildup]</i></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

This item has Notes. See Footnote 4 at end of questionnaire.

17. Proper reheating procedures for hot holding.

p

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

18. Proper cooling time and temperatures.

. . p

19. Proper hot holding temperatures.

. . p . . p . .

This item has Notes. See Footnote 6 at end of questionnaire.

Fail Notes	3-501.16(A)(1)	<p><i>P - PHF/TCS Hot Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 57°C (135°F) or above.</i></p> <p><i>[In deli display hot holding case, BBQ chicken wings boneless 127.5 COS-Manager reported chicken wings cooked less than 2 hours earlier so reheated to 206.5 In hot holding case of deli chicken tenders 129.5 COS-Chicken tenders cooked less than 2 hours earlier so reheated to 189.6.]</i></p>
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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 p ..

This item has Notes. See Footnote 7 at end of questionnaire.

<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. [retail case cream cheese 46.6 COS-Employee adjusted display for better air flow and less access of lighting in heating product.]</i>
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21. Proper date marking and disposition. .. p p ..

<i>Fail Notes</i>	3-501.18(A)(1)	<i>P - RTE PHF/TCS, Disposition (discard if held more than 7 days) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is held at a temperature of 5°C (41°F) or less for more than 7 days, with the day of preparation counted as Day 1. [In deli display case LS Ham with pack date 1/14/2014 expired COS-MAnager discarded VD]</i>
<i>Fail Notes</i>	3-501.18(A)(2)	<i>P - RTE PHF/TCS, Disposition (discard if in a container w/out a date) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is not clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5°C (41°F) or less for a maximum of 7 days, with the day of preparation counted as Day 1. [In meat department display case Pork Fritters packaged by facility not date marked COS-Meat department removed product until verifying date and correcting is completed or product discarded. In walk in cooler gallon milk opened 1/17/2013 not date marked COS-Date marked]</i>

22. Time as a public health control: procedures and record. p

Consumer Advisory	Y	N	O	A	C	R
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23. Consumer advisory provided for raw or undercooked foods. p

Highly Susceptible Populations	Y	N	O	A	C	R
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24. Pasteurized foods used; prohibited foods not offered. p

Chemical	Y	N	O	A	C	R
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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
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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

32. Plant food properly cooked for hot holding. p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

	Y	N	O	A	C	R
Food Temperature Control						
33. Approved thawing methods used.	p
34. Thermometers provided and accurate.	..	p	p	..
<i>Fail Notes</i> 4-203.11 <i>Pf - Food thermometers (Accuracy) FOOD TEMPERATURE MEASURING DEVICES that are scaled only in Celsius or dually scaled in Celsius and Fahrenheit shall be accurate to ±1°C in the intended range of use. FOOD TEMPERATURE MEASURING DEVICES that are scaled only in Fahrenheit shall be accurate to ±2°F in the intended range of use. [3 dial thermometers checked in water were over between 3 and 5 degrees compared to inspector thermometer COS-Manager recalibrated thermometers]</i>						
Food Identification						
35. Food properly labeled; original container.	..	p	p	..
<i>This item has Notes. See Footnote 8 at end of questionnaire.</i>						
<i>Fail Notes</i> 3-602.11(A) <i>FOOD PACKAGED in a FOOD ESTABLISHMENT, shall be labeled as specified in LAW, including 21 CFR 101 - Food labeling, and 9 CFR 317 Labeling, marking devices, and containers. [Raw sausage produced in facility not labeled with ingredients at meat department display case COS- Meat department labeled]</i>						
Prevention of Food Contamination						
36. Insects, rodents and animals not present.	..	p
<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. [Exit door to receiving dock area not sealed when closed]</i>						
37. Contamination prevented during food preparation, storage and display.	p
38. Personal cleanliness.	p
39. Wiping cloths: properly used and stored.	p
<i>This item has Notes. See Footnote 9 at end of questionnaire.</i>						
40. Washing fruits and vegetables.	p
Proper Use of Utensils						
41. In-use utensils: properly stored.	p
42. Utensils, equipment and linens: properly stored, dried and handled.	..	p
<i>Fail Notes</i> 4-903.11(B) <i>Clean EQUIPMENT and UTENSILS shall be stored as specified under ¶ (A) of this section and shall be stored: In a self-draining position that allows air drying; and, Covered or inverted. [In deli serving spoons not inverted in storage]</i>						
43. Single-use and single-service articles: properly used.	p
44. Gloves used properly.	p
Utensils, Equipment and Vending						
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(B) <i>EQUIPMENT components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications. [Deli walk in cooler seal loosened from door, Walk in freezer seal broken, Retail frozen case door by topping sign seal broken.]</i>						

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending	Y	N	O	A	C	R
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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. [2 fans in bakery area covered in buildup of dust and dirt, Produce cooler condensor fan covers dirty with build up of dust]</i>
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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

49. Plumbing installed; proper backflow devices. .. p

<i>Fail Notes</i>	5-205.15(A)	<i>P - Plumbing system repaired (Law) A PLUMBING SYSTEM shall be repaired according to LAW. [Handwash sink in meat room does not function Facility has 10 days to have sink repaired NONC]</i>
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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
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55. Other violations p

This item has Notes. See Footnote 10 at end of questionnaire.

EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #08</i>	<i>Date Marking</i>	
	<i>Education Title #43</i>	<i>Storing Food in WIC</i>	

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Discussed with employee that changing gloves going from cleaning cooked meats to handling display sliced meats should include a handwash step before donning new gloves. Employee washed hands.

Footnote 2

Notes:

Discussed separation of raw and ready to eat thru use of dividers

Footnote 3

Notes:

3 compartment sink 200ppm Quaternary (Parts per Million)

Footnote 4

Notes:

Chicken tenders 206

Footnote 5

Notes:

165

Footnote 6

Notes:

Hearty bean soup 136.3, Chicken noodle soup 142.6, Cooked chicken in display case 156.6, BBQ wings (boneless) 134.8, Scalloped potatoes 140.4, Corn 143.6, Mashed potatoes 140.5

Footnote 7

Notes:

HAm 40.2, HAm salad 39.9, turkey sliced 40.6, chicken breast 35.9, 40.2, potato salad 32.6, meat room T bone 37.9, steak 37.2, Beef 40.3, pork country style ribs 37.4, ground beef 40.7, Eggs 33.3, Milk 27.8, Sour cream 30.3, cream cheese 42.6, ham 35.4, bean sprouts 35.9, Lettuce 42.3, cheese cake 37.3, slaw mix 41.3, bologna 31.9, chorizo beef 35.4, pork riblets 37.4, pork tenderloin 37.2,

Footnote 8

Notes:

Discussed obscuring ingredient labels with other labels on 2 bite Brownie

Footnote 9

Notes:

Towel water 200ppm Quaternary

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 10

Notes:

Inspection conducted with KDA 60

VOLUNTARY DESTRUCTION REPORT

Insp Date: 1/23/2014 **Business ID:** 60024FE
Business: WEST'S PLAZA COUNTRY MART

1900 N BUCKEYE
 ABILENE, KS 67410

Inspection: 07002792
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Reason: 21 Standardization

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
01/23/14	09:45 AM	03:20 PM	5:35	0:45	6:20	0	
Total:			5:35	0:45	6:20	0	

ACTIONS

Number of products Voluntarily Destroyed 2

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 Lebonon Bologna Qty 1 Units lbs Value \$ 15.00

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Low sodium Ham Qty 3 Units lbs Value \$ 25.00

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location _____ Embargo Hold Tag # N/A

