

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: 2/3/2014 **Business ID:** 75919FE
Business: WALGREENS #5840

 440 N ANDOVER RD
 ANDOVER, KS 67002

Inspection: 07002806
Store ID:
Phone: 3162180819
Inspector: KDA07
Reason: 01 Routine
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
02/03/14	10:20 AM	11:45 AM	1:25	0:05	1:30	0	
Total:			1:25	0:05	1:30	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Lic. Insp. No

 Priority(P) Violations 0 Priority foundation(Pf) Violations 2
 Certified Manager on Staff Address Verified p Actual Sq. Ft. 14490
 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
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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices		Y	N	O	A	C	R
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|---|--|---|----|----|----|----|----|
| 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
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|--|--|----|----|----|----|----|----|
| 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
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| 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
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| 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 | .. | .. | .. | .. | .. |

Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
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| 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 | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 1 at end of questionnaire.</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
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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 | .. | .. | .. | .. | .. |
| 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 | .. | .. | .. |
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GOOD RETAIL PRACTICES

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

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Safe Food and Water	Y	N	O	A	C	R			
30. Variance obtained for specialized processing methods.	p			
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>									
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			
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			
38. Personal cleanliness.	p			
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			
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>									
47. Non-food contact surfaces clean.	p			
Physical Facilities	Y	N	O	A	C	R			
48. Hot and cold water available; adequate pressure.	..	p			
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%;"><i>Fail Notes</i></td> <td style="width: 15%; border-left: 1px solid black; border-right: 1px solid black;">5-103.11(B)</td> <td style="border-right: 1px solid black;">Pf - Hot water shall be available at all distribution points in the FOOD ESTABLISHMENT, at all times. [No hot water available in break room 60.7 , men's 60.4 and women's toilet rooms 60.0, hand wash sink by walk in cooler 60.5 Facility has requested repair from Walgreens maintence on 2/3/2014 Facility has 10 days to restore hot water of at least 100 degrees to each hand wash sink. NONC]</td> </tr> </table>	<i>Fail Notes</i>	5-103.11(B)	Pf - Hot water shall be available at all distribution points in the FOOD ESTABLISHMENT, at all times. [No hot water available in break room 60.7 , men's 60.4 and women's toilet rooms 60.0, hand wash sink by walk in cooler 60.5 Facility has requested repair from Walgreens maintence on 2/3/2014 Facility has 10 days to restore hot water of at least 100 degrees to each hand wash sink. NONC]	..	p
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49. Plumbing installed; proper backflow devices.	..	p			

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Physical Facilities	Y N O A C R
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<i>Fail Notes</i>	5-202.12(A)	<i>Pf - A HANDWASHING SINK shall be equipped to provide water at a temperature of at least 38°C (100°F) through a mixing valve or combination faucet. [No hot water available in break room 60.7 , men's 60.4 and women's toilet rooms 60.0, hand wash sink by walk in cooler 60.5 Facility has requested repair from Walgreens maintence on 2/3/2014 Facility has 10 days to restore hot water of at least 100 degrees to each hand wash sink. 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 | .. | .. | .. | .. | .. |
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EDUCATIONAL MATERIALS

The following educational materials were provided ..

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Footnote 1

Notes:

Sour cream 36.9, Milk 37.5, Eggs 39.5, bologna 35.9, Sliced chicken Breast 42.3

Footnote 2

Notes:

Variance of 3 compartment sink posted in break room

Footnote 3

Notes:

Approved variance for 3 compartment sink posted in break room

KANSAS DEPARTMENT OF AGRICULTURE EGG INSPECTION

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FULL OR LABEL INSPECTION

TYPE OF INSPECTION LABEL

CARTON INFORMATION

USDA/EPIA # P1382 Or KS PERMIT # _____

LABEL NAME Nice Eggs CASE TEMPERATURE (° F) 38

BRAND NAME Nice Eggs COOLER TEMPERATURE (° F) 38

MANUFACTURER ADDRESS Po Box 3960

MANUFACTURER CITY Jackson STATE MS ZIP 39207

DISTRIBUTED BY Benton Country Foods LLC

DISTRIBUTER ADDRESS PO Box 38

DISTRIBUTER CITY Siloam Springs STATE AR ZIP 72764