

**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:** 3/27/2014      **Business ID:** 107748FE  
**Business:** DILLONS STORE #85

**Inspection:** 07002864  
**Store ID:**  
**Phone:** 3167333720  
**Inspector:** KDA07  
**Reason:** 01 Routine  
**Results:** No Follow-up

225 E CLOUD AVE  
 ANDOVER, KS 67002

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
03/27/14	10:30 AM	03:40 PM	5:10	0:30	5:40	0	
<b>Total:</b>			5:10	0:30	5:40	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Email Sent Notification To \_\_\_\_\_ Lic. Insp. No  
 Priority(P) Violations 5 Priority foundation(Pf) Violations 1  
 Certified Manager on Staff p Address Verified p Actual Sq. Ft. 75000  
 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	..	..	..	..	..		
<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	..	..	p	..		
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%; border-right: 1px solid black; padding-right: 5px;"><i>Fail Notes</i></td> <td style="padding-left: 5px;">                     3-302.11(A)(2) <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>  <i>[In Chinese kitchen make table, raw eggs stored over raw beef COS-Manager relocated beef ; In meat department retail case, raw pork sausage stored over raw turkey sausage, raw pork sausage stored over raw beef Oxtails, Ground bison stored over raw ground beef COS-Meat manager relocated effected products. ]</i> </td> </tr> </table>	<i>Fail Notes</i>	3-302.11(A)(2) <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> <i>[In Chinese kitchen make table, raw eggs stored over raw beef COS-Manager relocated beef ; In meat department retail case, raw pork sausage stored over raw turkey sausage, raw pork sausage stored over raw beef Oxtails, Ground bison stored over raw ground beef COS-Meat manager relocated effected products. ]</i>						
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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	..	..	..	..	..		
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>								
17. Proper reheating procedures for hot holding.	p	..	..	..	..	..		
18. Proper cooling time and temperatures.	p	..	..	..	..	..		
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>								
19. Proper hot holding temperatures.	..	p	..	..	p	..		
<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>								
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20. Proper cold holding temperatures.	..	p	..	..	p	..		
<b><i>This item has Notes. See Footnote 4 at end of questionnaire.</i></b>								

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

<b>Potentially Hazardous Food Time/Temperature</b>	Y N O A C R
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*Fail Notes* | 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.  
[In self service display case in salads area, roasted corn salad 47.4 placed on cold display at 7:00am COS-Salad made from kit, Manager had employee remove salad and discard VD. Only cold holding issue so FWL issued]*

21. Proper date marking and disposition. .. p .. .. p ..

*Fail Notes* | 3-501.18(A)(2) | *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 reach in cooler at the chinese kitchen; case of manufactured shrimp purses manager stated as opened 3/25/2014 not date marked COS-Date marked Less than 90% of date marking resulted in a violation so FWL issued]*

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

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

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

<b>Chemical</b>	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 .. .. p ..

*Fail Notes* | 7-201.11(B) | *P - Chemical Storage (Not Above Food, etc.) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES.  
[At deli area preparation sink, Kay Block Chemical Whitener stored on the food preparation sink COS-Department manager relocated COS-Manager relocated chemical, ]*

<b>Conformance with Approved Procedures</b>	Y N O A C R
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27. Compliance with variance, specialized process and HACCP plan. .. .. p .. ..

<b>GOOD RETAIL PRACTICES</b>	
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<b>Safe Food and Water</b>	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 .. ..

<b>Food Temperature Control</b>	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

Food Temperature Control		Y	N	O	A	C	R
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- |                                         |  |   |    |    |    |    |    |
|-----------------------------------------|--|---|----|----|----|----|----|
| 33. Approved thawing methods used.      |  | p | .. | .. | .. | .. | .. |
| 34. Thermometers provided and accurate. |  | p | .. | .. | .. | .. | .. |

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

Food Identification		Y	N	O	A	C	R
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|------------------------------------------------|--|----|---|----|----|----|----|
| 35. Food properly labeled; original container. |  | .. | p | .. | .. | .. | .. |
|------------------------------------------------|--|----|---|----|----|----|----|

<i>Fail Notes</i>	3-302.12	<i>Food storage containers (Common Name) Except for containers holding FOOD that can be readily and unmistakably recognized such as dry pasta, working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD.</i> <i>[In deli back room area, bulk container holding flour labeled as rice.]</i>
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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  | .. | .. | .. | .. | .. |
| 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
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|---------------------------------------|--|----|---|----|----|---|----|
| 41. In-use utensils: properly stored. |  | .. | p | .. | .. | p | .. |
|---------------------------------------|--|----|---|----|----|---|----|

<i>Fail Notes</i>	3-304.12(A)	<i>In-use utensil storage (Handles above top of container) Except as specified under 3-304.12(B), during pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored in the FOOD with their handles above the top of the FOOD and the container.</i> <i>[In Chinese kitchen by 3 compartment sink, container used for scooping bulk sugar has no scoop handle COS-scoop changed to one with handle]</i>
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|-------------------------------------------------------------------------|--|----|---|----|----|----|----|
| 42. Utensils, equipment and linens: properly stored, dried and handled. |  | .. | p | .. | .. | .. | .. |
|-------------------------------------------------------------------------|--|----|---|----|----|----|----|

<i>Fail Notes</i>	4-901.11(A)	<i>Equipment/utensils (Air drying) After cleaning and SANITIZING, EQUIPMENT and UTENSILS shall be air-dried or used after adequate draining as specified in the first paragraph of 40 CFR 180.940 Tolerance exemptions for active and inert ingredients for use in antimicrobial formulations (food-contact surface SANITIZING solutions), before contact with FOOD.</i> <i>[Metal pans and plastic pans in deli, chinese kitchen and bakery stored on clean dish racks wet.]</i>
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|------------------------------------------------------------|--|---|----|----|----|----|----|
| 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
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|-----------------------------------------------------------------------------------------------------------|--|----|---|----|----|---|----|
| 45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items |  | .. | p | .. | .. | p | .. |
|-----------------------------------------------------------------------------------------------------------|--|----|---|----|----|---|----|

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending	Y	N	O	A	C	R
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<i>Fail Notes</i>	4-202.11(A)(2)	<i>Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. [In bakery department 3 spatulas with cracks and chips out of the plastic COS-Manager discarded, In deli department clean dish storage, 2 spatulas with cracks and pits in plastic COS-manager discarded, On clean dish rack in deli 4 plastic storage containers with cracks thru the plastic COS-Manager discarded: In Chinese kitchen 4 spatulas with pits and other cracks in plastic COS-Manager discarded]</i>
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|-----------------------------------------------------------------------------------------------------------|---|----|----|----|----|----|
| 45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-<br>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
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- |                                                                    |   |    |    |    |    |    |
|--------------------------------------------------------------------|---|----|----|----|----|----|
| 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
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- |                      |   |    |    |    |    |    |
|----------------------|---|----|----|----|----|----|
| 55. Other violations | p | .. | .. | .. | .. | .. |
|----------------------|---|----|----|----|----|----|

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:**

Mashed potatoes 174.2,

## **Footnote 2**

### **Notes:**

Cooked chicken in blast chiller 41.6 after 2 hours

## **Footnote 3**

### **Notes:**

Gravy 140.6, orange chicken 154.6, white rice 195.1, chicken egg roll 174.2, brown rice 186.3, Chicken tenders 178.1, ribs 157.7, Baked chicken 159.3

## **Footnote 4**

### **Notes:**

Boiled eggs 41.6, diced tomatoes 41.8, diced eggs 41.3, cut watermelon 42.0, seafood salad 37.3, mashed potatoes 41.3, cooked chicken breast 40.6, potato salad 38.4, turkey breast 35.5, london broil 38.7, pork 35.6, diced ham 35.6, eggs 42.6, ribeye 38.4, ribs pork 38.6, sirloin 40.4, catfish 41.3, fish filets 38.2., salmon 38.4, pork tenderloin 38.9, beef roast 36.1, Milk 38.8, yogurt 39.1, eggs 39.7, 38.0, bologna 36.7, smoked sausage 38.7, vel 39.7, ground beef 41.7, raw chicken 42.8, shrimp 42.7, cheese cake 25.6, Frozen foods and freezers ok, Fetta cheese 42.6, Salad lettuce 42.7, diced ham 37.6, diced chicken 38.4, cut bag lettuce 42.0, coffee area milk 42.7, pork roast 38.7, boiled eggs 41.7

## **Footnote 5**

### **Notes:**

Discussed calibration with chinese kitchen manager

## VOLUNTARY DESTRUCTION REPORT

**Insp Date:** 3/27/2014      **Business ID:** 107748FE  
**Business:** DILLONS STORE #85

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 ANDOVER, KS 67002

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**Phone:** 3167333720  
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Total:			5:10	0:30	5:40	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 Roasted corn salad Qty 1 Units lbs Value \$ 10.00

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

## KANSAS DEPARTMENT OF AGRICULTURE EGG INSPECTION

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**FULL OR LABEL INSPECTION**

TYPE OF INSPECTION  LABEL

**CARTON INFORMATION**

USDA/EPIA #  18-0427  Or KS PERMIT #  072

LABEL NAME  Christopher Private Selection  CASE TEMPERATURE (° F)  38

BRAND NAME  Rose Acre Farms  COOLER TEMPERATURE (° F)  40

MANUFACTURER ADDRESS  6874 N. Base Road

MANUFACTURER CITY  Seymour  STATE  IN  ZIP  47274

DISTRIBUTED BY  Kroger

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

DISTRIBUTER CITY  Cincinnati  STATE  OH  ZIP \_\_\_\_\_

***This item has Notes. See Footnote 1 at end of questionnaire.***

# KANSAS DEPARTMENT OF AGRICULTURE EGG INSPECTION

## **Footnote 1**

### **Notes:**

Sell by APR 11

## 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.