

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: 9/19/2013 **Business ID:** 86938FE
Business: STARS N STRIPES CONVENIENCE STORE

Inspection: 10004155
Store ID:
Phone: 3166413486
Inspector: KDA10
Reason: 01 Routine
Results: Follow-up

519 N LL & G ST
 ANTHONY, KS 67003

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
09/19/13	07:30 AM	09:00 AM	1:30	0:45	2:15	0	
Total:			1:30	0:45	2:15	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Sent Notification To _____ Lic. Insp. No
 Priority(P) Violations 1 Priority foundation(Pf) Violations 3
 Certified Manager on Staff .. Address Verified p Actual Sq. Ft. 1350
 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

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Good Hygienic Practices		Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use		Ⓟ
5. No discharge from eyes, nose and mouth.		Ⓟ
Preventing Contamination by Hands		Y	N	O	A	C	R
6. Hands clean and properly washed.		..	Ⓟ	Ⓟ	..
<i>Fail Notes</i>	2-301.15 <i>Pf - Where to Wash Hands- FOOD EMPLOYEES shall clean their hands only in a HANDWASHING SINK or APPROVED automatic handwashing facility. [Employee washed hands in the 3 vat sink. Corrected on Site - Educated]</i>						
7. No bare hand contact with RTE foods or approved alternate method properly followed.		Ⓟ
8. Adequate handwashing facilities supplied and accessible.		Ⓟ
Approved Source		Y	N	O	A	C	R
9. Food obtained from approved source.		Ⓟ
10. Food received at proper temperature.		Ⓟ
11. Food in good condition, safe and unadulterated.		Ⓟ
12. Required records available: shellstock tags, parasite destruction.		Ⓟ
Protection from Contamination		Y	N	O	A	C	R
13. Food separated and protected.		Ⓟ
14. Food-contact surfaces: cleaned and sanitized.		..	Ⓟ
<i>Fail Notes</i>	4-601.11(A) <i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [The door gasket for the pizza Make Table has dried food build up. The inside cavity of the pizza Make Table has dried food and grime build up.]</i>						
15. Proper disposition of returned, previously served, reconditioned and unsafe food.		Ⓟ
Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
16. Proper cooking time and temperatures.		Ⓟ
17. Proper reheating procedures for hot holding.		Ⓟ
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>							
18. Proper cooling time and temperatures.		Ⓟ
19. Proper hot holding temperatures.		Ⓟ
20. Proper cold holding temperatures.		Ⓟ
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>							
21. Proper date marking and disposition.		Ⓟ
22. Time as a public health control: procedures and record.		Ⓟ
Consumer Advisory		Y	N	O	A	C	R
23. Consumer advisory provided for raw or undercooked foods.		Ⓟ
Highly Susceptible Populations		Y	N	O	A	C	R
24. Pasteurized foods used; prohibited foods not offered.		Ⓟ
Chemical		Y	N	O	A	C	R

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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 | .. | .. | .. | .. | .. |
| 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 | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 3 at end of questionnaire.</i> | | | | | | | |
| 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
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| 35. Food properly labeled; original container. | | .. | p | .. | .. | .. | .. |
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<i>Fail Notes</i>	3-602.11(C)	<i>Bulk food - self service (Labeling) Bulk FOOD that is available for CONSUMER self-dispensing shall be prominently labeled with the following information in plain view of the CONSUMER: the manufacturer's or processor's label that was provided with the FOOD; or, a card, sign, or other method of notification that includes the common name of the FOOD, a list of the ingredients in descending order by predominance of weight, and the name of the FOOD source for each MAJOR FOOD ALLERGEN contained in the FOOD unless the FOOD source is already part of the common or usual name of the respective ingredient. [There is no ingredients available for the self-serve Jack Link's beef jerky display.]</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 | .. | .. | .. | .. | .. |
| 42. Utensils, equipment and linens: properly stored, dried and handled. | | .. | p | .. | .. | .. | .. |

<i>Fail Notes</i>	4-904.11(A)	<i>SINGLE-SERVICE and SINGLE-USE ARTICLES and cleaned and SANITIZED UTENSILS shall be handled, displayed, and dispensed so that contamination of FOOD- and lip-contact surfaces is prevented. [Unpackaged coffee stirrs are stored to where they can only be removed by touching the food contact surfaces.]</i>
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|--|--|----|---|----|----|----|----|
| 43. Single-use and single-service articles: properly used. | | .. | p | .. | .. | .. | .. |
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Proper Use of Utensils	Y N O A C R
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Fail Notes | 4-502.13(B) *The bulk milk container dispensing tube shall be cut on the diagonal leaving no more than one inch protruding from the chilled dispensing head.
[The Coffee Mate dispensing tubes are not cut on a diagonal.]*

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

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

Fail Notes | 4-302.14 *Pf - A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided.
[The establishment uses a chlorine sanitizer but only has test strips for quaternary sanitizer. Note: The chlorine sanitizer is the only sanitizer available in the establishment.]*

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

Fail Notes | 5-203.15 *P - If not provided with an air gap as specified under § 5-202.13, a dual check valve with an intermediate vent preceded by a screen of not less than 100 mesh to 25.4 mm (100 mesh to 1 inch) shall be installed upstream from a carbonating device and downstream from any copper in the water supply line.
[The Coca-Cola fountain machine (with carbonating device) does not have a vented backflow prevention device.]*

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

Fail Notes | 6-501.16 *After use, mops shall be placed in a position that allows them to air-dry without soiling walls, EQUIPMENT, or supplies.
[A wet mop was stored "folded over" inside of an empty mop bucket for drying.]*

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 4 at end of questionnaire.

EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #15</i>	<i>FBI E-Coli</i>
	<i>Education Title #17</i>	<i>FBI Hepatitis A Foodhandlers</i>
	<i>Education Title #18</i>	<i>FBI Norovirus</i>
	<i>Education Title #19</i>	<i>FBI Salmonella</i>

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EDUCATIONAL MATERIALS

<i>Material Distributed</i>	<i>Education Title #20</i>	<i>FBI Shigellosis</i>
	<i>Education Title #25</i>	<i>Handwashing</i>

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Footnote 1

Notes:

Meat Pizza 166 (Leaving Oven)

Footnote 2

Notes:

Milk 39.9 (Walk in Cooler)

Big Az Cheeseburger 40.5 (Reach in Cooler)

Coffee Mate Creamer 33.8 (Dispenser)

Beef Pizza Topping 36 (Make Table)

Footnote 3

Notes:

Freezers OK

Footnote 4

Notes:

No certified food manager on staff.

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 9/19/2013 **Business ID:** 86938FE
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Phone: 3166413486
Inspector: KDA10
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NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations 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 food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 09/30/13

Inspection Report Number 10004155 Inspection Report Date 09/19/13

Establishment Name STARS N STRIPES CONVENIENCE STORE

Physical Address 519 N LL & G ST City ANTHONY

Zip 67003

Additional Notes
and Instructions