

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: 3/12/2014 **Business ID:** 62345FE
Business: ARK CITY COUNTRY MART LLC

Inspection: 10004267
Store ID:
Phone: 6204420155
Inspector: KDA10
Reason: 01 Routine
Results: Follow-up

616 N SUMMIT
 ARKANSAS CITY, KS 67005

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
03/12/14	09:30 AM	02:30 PM	5:00	1:45	6:45	0	
Total:			5:00	1:45	6:45	0	

FOOD ESTABLISHMENT PROFILE			
Insp. Notification <u>Email</u>	Sent Notification To _____	Lic. Insp.	<u>No</u>
Priority(P) Violations <u>3</u>	Priority foundation(Pf) Violations <u>4</u>		
Certified Manager on Staff <input type="checkbox"/>	Address Verified <input type="checkbox"/>	Actual Sq. Ft.	<u>32000</u>
Certified Manager Present <input type="checkbox"/>			

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.	<input type="checkbox"/>
Employee Health	Y	N	O	A	C	R
2. Management awareness; policy present.	<input type="checkbox"/>
3. Proper use of reporting, restriction and exclusion.	<input type="checkbox"/>
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 . . . p . . |

<i>Fail Notes</i>	3-202.15	<i>Pf - FOOD packages shall be in good condition and protect the integrity of the contents so that the FOOD is not exposed to ADULTERATION or potential contaminants. [Buckled canned goods offered for sale on retail shelf. Aisle 2: Green Giant Three Bean Salad 1-15 oz, Libby's Sliced Carrots 1-14.5 oz, Bush's Grillin' Beans 2-22 oz, Libby's Fruit Mix 1-15 oz, Best Choice Fruit Cocktail 1-30 oz, Dole Pineapple Chunks 1-8 oz. Aisle 3: Taco Bell Refried Beans 1-16 oz, Best Choice Garbanzo Beans 1-15.5 oz. \$1 Section: Southgate Hoppin' John's 1-15 oz, Musselman's Key Lime Pie Filling 1-21 oz. Corrected on Site - All items were removed]</i>
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| 12. Required records available: shellstock tags, parasite destruction. | p |
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Protection from Contamination	Y N O A C R
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| 13. Food separated and protected. | . . . p p . . |
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<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 [Packages of raw chicken and turkey were displayed above packages of raw pork in the Meat Case. Packages of raw turkey were displayed above packages of raw beef in the Meat Case. Corrected on Site - Rearranged]</i>
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| 14. Food-contact surfaces: cleaned and sanitized. | . . . p p . . |
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<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. [There was 2 deli meat slicers with dried food residue build up on the blades (in Deli Dept.). Note: Employee stated that neither had been used today. Corrected on Site - Cleaned There was dried meat on the raw meat slicer blade (in Meat Dept). Note: Employee stated it had not been used today. Corrected on Site - Cleaned]</i>
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| 15. Proper disposition of returned, previously served, reconditioned and unsafe food. | p |
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Potentially Hazardous Food Time/Temperature	Y N O A C R
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| 16. Proper cooking time and temperatures. | . . . p 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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<i>Fail Notes</i>	3-401.11(A)(3)	<i>P - Cooking Raw Animal Foods-165°F for 15 seconds (poultry, wild game, stuffed raw animal foods) Raw animal FOODS and FOODS containing raw animal FOODS, shall be cooked to heat all parts of the FOOD to 74°C (165°F) or above for 15 seconds for POULTRY, BALUTS, wild GAME ANIMALS, stuffed FISH, stuffed MEAT, stuffed pasta, stuffed POULTRY, stuffed RATITES, or stuffing containing FISH, MEAT, POULTRY, or RATITES. [In the Deli Department: raw chicken was 128 degrees F leaving the fryer. Corrected on Site - Placed back into fryer and cooked to 190 degrees F]</i>
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| 17. Proper reheating procedures for hot holding. | p | .. | .. | .. | .. | .. |
| 18. Proper cooling time and temperatures. | p | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 1 at end of questionnaire.</i> | | | | | | |
| 19. Proper hot holding temperatures. | .. | .. | p | .. | .. | .. |
| 20. Proper cold holding temperatures. | p | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 2 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 | .. | .. | p | .. |

<i>Fail Notes</i>	7-201.11(B)	<i>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. [There was bottles of cleaning chemicals stored above single use foil pans in (back stock area). Corrected on Site - Moved cleaning chemicals]</i>
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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	Y	N	O	A	C	R
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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 | .. | .. | .. | .. | .. |
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This item has Notes. See Footnote 3 at end of questionnaire.

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Food Temperature Control	Y N O A C R
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32. Plant food properly cooked for hot holding. p

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

33. Approved thawing methods used. . . p

34. Thermometers provided and accurate. . . p . . . p .

Fail Notes | 4-302.12(A) *Pf - Food Temperature Measuring Devices (Provided & Accessible) FOOD TEMPERATURE MEASURING DEVICES shall be provided and readily accessible for use in ensuring attainment and maintenance of required FOOD temperatures. [The thermometer used to take temperatures in the Deli Department only measures hot food (120 degrees F minimum). Corrected on Site - Hot/cold probe thermometer made available from retail shelf.]*

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

Fail Notes | 3-602.11(B)(1) *Label information (packaged in establishment - Common Name) Label information shall include the common name of the FOOD, or absent a common name, an adequately descriptive identity statement. [Packaged on site and offered in Reach in Cooler (near Deli Dept.): packages of Salisbury Steak are labeled as Beef & Mac.]*

3-602.11(B)(2) *Label information (packaged in establishment - Ingredients) Label information shall include, if made from two or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the FOOD. [Packaged on site and offered in Reach in Cooler (near Deli Dept.): packages of Beef & Mac, garden salad mix, and fried chicken lack ingredients. In the Meat Department: packages of ham chunks lack ingredients.]*

Prevention of Food Contamination	Y N O A C R
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36. Insects, rodents and animals not present. . . p

Fail Notes | 6-202.15(A)(3) *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. [The south exit door, in back stock area, has a gap along the bottom that is large enough for entrance of pests.]*

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

Fail Notes | 3-305.11(A)(1) *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. [Two sacks of onions are stored directly on the floor in the Produce prep area.]*

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

43. Single-use and single-service articles: properly used. p

44. Gloves used properly. p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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
<i>Fail Notes</i> 4-501.11(A) <i>EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements specified under Parts 4-1 and 4-2. [The wash basin, of the Meat Department 3 vat sink, has pin holes in the inside weld seam.]</i>						
46. Warewashing facilities: installed, maintained, and used; test strips.	..	p
<i>Fail Notes</i> 4-302.14 <i>Pf - A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [There is no test strips for the quaternary sanitizer in the 3 vat sink (Deli Department). Note: Mixture was 200 ppm]</i>						
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. [There is grime build up on the 3 vat sink spray hose.]</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
<i>Fail Notes</i> 6-501.11 <i>PHYSICAL FACILITIES shall be maintained in good repair. [Nineteen water stained ceiling tiles in throughout the store.]</i> 6-501.12(A) <i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [There is old coconuts and avacados under the bottom shelf in the Produce Walk in Cooler.]</i>						
54. Adequate ventilation and lighting; designated areas used.	p

Administrative/Other	Y	N	O	A	C	R
55. Other violations	..	p
<i>This item has Notes. See Footnote 5 at end of questionnaire.</i>						
<i>Fail Notes</i> K.S.A. 65-657(a) <i>The following acts and the causing thereof within the state of Kansas are hereby prohibited: The processing, storage or distribution of any food, drug, device or cosmetic that is adulterated or misbranded. [Outdated over the counter drugs were offered in a "reduced for sale" basket: Pedia Care Allergy 3-4 fl oz containers (expired 2/14), Motrin PM 2-20 caplet containers (expired 1/14), Phillips Chewable 3-100 tablet containers (expired 1/14), Best Choice Night Time Sinus 2-12 softgel containers (expired 2/14), Peri Colace 4-10 tablet containers (expired 2/14), Best Choice Travel Ease 5-12 tablet containers (expired 1/14).]</i>						

EDUCATIONAL MATERIALS

The following educational materials were provided p

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

Material Distributed | Education Title #22 Focus On Food Safety Manual (on the Website)

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Chicken 36 (Walk in Cooler)

Footnote 2

Notes:

Pasta Salad 41 (Reach in Cooler)
Potato Salad 36.7 (Walk in Cooler)
Lasagna 40.6 (Reach in Cooler)
Sprouts 42.7 (Reach in Cooler)
Bagged Salads 41.1 (Walk in Cooler)
Eggs 42 (Reach in Cooler)
Milk 42 (Walk in Cooler)
Bologna 35.2 (Reach in Cooler)
Ground Beef 35.2 (Reach in Cooler)
Pork Loin 31.6 (Reach in Cooler)

Footnote 3

Notes:

Freezers OK

Footnote 4

Notes:

Green Beans 175 (Stove Top)

Footnote 5

Notes:

Accompanied by KDA 50

Footnote 6

Notes:

5 Keys to Food Safety

KANSAS DEPARTMENT OF AGRICULTURE EGG INSPECTION

Insp Date: 3/12/2014 **Business ID:** 62345FE
Business: ARK CITY COUNTRY MART LLC

616 N SUMMIT
 ARKANSAS CITY, KS 67005

Inspection: 10004267
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03/12/14	09:30 AM	02:30 PM	5:00	1:45	6:45	0	
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FULL OR LABEL INSPECTION

TYPE OF INSPECTION LABEL

CARTON INFORMATION

USDA/EPIA # P-1219 Or KS PERMIT # _____

LABEL NAME Best Choice CASE TEMPERATURE (° F) 42

BRAND NAME Rose Acres Farms COOLER TEMPERATURE (° F) _____

MANUFACTURER ADDRESS PO Box 1250

MANUFACTURER CITY Seymour STATE IN ZIP _____

DISTRIBUTED BY Associated Wholesale Grocers

DISTRIBUTER ADDRESS 5000 Kansas Ave

DISTRIBUTER CITY Kansas City STATE KS ZIP 66106

