

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

	Y	N	O	A	C	R
Good Hygienic Practices						
4. Proper eating, tasting, drinking, or tobacco use	p
5. No discharge from eyes, nose and mouth.	p
Preventing Contamination by Hands						
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
<i>Fail Notes</i> 6-301.12 <i>Pf - Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with: Individual, disposable towels; a continuous towel system that supplies the user with a clean towel; a heated-air hand drying device; or a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures. [The women's toilet room does not have any hand drying provisions available.]</i>						
Approved Source						
9. Food obtained from approved source.	..	p
<i>Fail Notes</i> 3-201.11(C) <i>Pf - PACKAGED FOOD shall be labeled as specified in LAW. [There was an unlabeled canned good displayed for sale (on a retail shelf). FYI: Displayed with two different brands of canned green beans.]</i>						
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						
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						
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						
23. Consumer advisory provided for raw or undercooked foods.	p
Highly Susceptible Populations						
24. Pasteurized foods used; prohibited foods not offered.	p
Chemical						
25. Food additives: approved and properly used.	p

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Chemical	Y	N	O	A	C	R
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26. Toxic substances properly identified, stored and used. .. p

<i>Fail Notes</i>	7-301.11(B)	<i>P - Retail Chemical Storage (Not Above Food, etc.) POISONOUS OR TOXIC MATERIALS shall be stored and displayed for retail sale 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 is several bottles of shampoo displayed above bottles of supplements on the "Last Chance" shelf.]</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

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

This item has Notes. See Footnote 2 at end of questionnaire.

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

Prevention of Food Contamination	Y	N	O	A	C	R
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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. [There is two small gaps (approximately 1/4") along the bottom of the (south) receiving door.]</i>
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Prevention of Food Contamination	Y	N	O	A	C	R
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Fail Notes	6-501.111(A)	<p><i>P - Pests (Prohibited) The PREMISES shall be maintained free of insects, rodents, and other pests. [There is 20 fresh rodent droppings along the wall and on the shelves in the small south storage area (formerly the men's toilet room). There is 10 fresh rodent droppings along the south wall in the retail area (soda pop display). There is 40 fresh rodent droppings along the north wall of the storage area (receiving). There is 30 fresh rodent droppings along the south wall of the storage area (receiving). NOTE: Observed 3 glue traps, 3 bait boxes, and 2 snap traps in the facility. There was no pest control measures observed outside the facility. The facility was treated by Terminix on 11/17/14 (paperwork for the treatment was provided).]</i></p>
	6-501.111(B)(4)	<p><i>Pests (Harborage) The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the PREMISES by eliminating harborage conditions. [The small storage room (formerly the men's toilet room) is over-crowded with boxes of display ads, boxes of soda pop, and old shelving. The storage area (receiving) is impassable. It is over-crowded (wall to wall) with back stock, old displays, and old shelving.]</i></p>

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|---|----|----|----|----|----|----|
| 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 | .. | .. | .. | .. | .. |
| 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 | .. | .. | .. | .. | .. |
| 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 | .. | .. | .. | .. | .. |
| 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 | .. | .. | .. | .. |

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Physical Facilities	Y	N	O	A	C	R
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Fail Notes | 5-205.15(B) *Plumbing system (Maintained) A PLUMBING SYSTEM shall be maintained in good repair.
[The handwashing sink in the women's toilet room is slow to drain.
FYI: the bowl of the sink fills up while washing hands.]*

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

Fail Notes | 5-501.113 *Receptacles and waste handling units for REFUSE, recyclables, and returnables shall be kept covered: Inside the FOOD ESTABLISHMENT if the receptacles and units: Contain FOOD residue and are not in continuous use; or, After they are filled; and, With tight-fitting lids or doors if kept outside the FOOD ESTABLISHMENT.
[The dumpster does not have lids (on south side of the building).]*

53. Physical facilities installed, maintained and clean. . . p

Fail Notes | 6-501.11 *PHYSICAL FACILITIES shall be maintained in good repair.
[There is 7 water damaged ceiling tiles in the retail area.*

There is a small hole in an interior wall (formerly the men's toilet room) that has nesting material around it.]

6-501.114(A) *Premises (Unnecessary items) The PREMISES shall be free of items that are unnecessary to the operation or maintenance of the establishment such as EQUIPMENT that is nonfunctional or no longer used.
[There is old counter-tops, shelving, and roll carts stored along the (south) exterior wall of the facility. Note: Employee stated these items are no longer used.]*

6-501.12(A) *PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.
[There is a large amount of dust, dirt, litter, and old retail items below the shelves on the south wall (of the retail area). Note: This is displaying soda pop and bottled tea and there is also a strong odor of expired rodent in this area.]*

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 3 at end of questionnaire.

Fail Notes | 8-304.11(A) *Upon issuance of the LICENSE by the REGULATORY AUTHORITY, the LICENSEE shall post the LICENSE in a location in the FOOD ESTABLISHMENT that is conspicuous to CONSUMERS.
[The license that is posted expired 3/31/2014.]*

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Administrative/Other

Y N O A C R

Fail Notes

K.S.A. 65-657(b)

The following acts and the causing thereof within the state of Kansas are hereby prohibited: The adulteration or misbranding of any food, drug, device or cosmetic.

[Outdated over-the-counter drugs offered on the retail shelf:

Triaminic Daytime Cold & Cough (2 - 4 fl oz containers) expired 9/14

Nature Fusion Cold & Flu (2 - 20 caplets boxes) expired 9/14

Nature Fusion Cold & Flu (2 - 8 fl oz containers) expired 8/14

Advil (3 -20 tablet boxes) expired 10/14

Rexall Pain Reliever (2 - 24 tablet boxes) expired 7/14

Children's Sudafed PE (2 - 4 fl oz container) expired 3/14]

EDUCATIONAL MATERIALS

The following educational materials were provided p

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

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Footnote 1

Notes:

Milk 37.2 F (Reach in Cooler)

Cheese 37.6 F (Reach in Cooler)

Footnote 2

Notes:

Freezers OK

Footnote 3

Notes:

Accompanied by KDA 61 during the inspection.

KANSAS DEPARTMENT OF AGRICULTURE EGG INSPECTION

Insp Date: 11/18/2014 **Business ID:** 73787FE
Business: DOLLAR GENERAL STORE #0581

804 N LL & G
 ANTHONY, KS 67003

Inspection: 10004328
Store ID:
Phone: 6158554908
Inspector: KDA10
Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
11/18/14	09:10 AM	12:25 PM	3:15	0:30	3:45	0	
Total:			3:15	0:30	3:45	0	

FULL OR LABEL INSPECTION

TYPE OF INSPECTION LABEL

CARTON INFORMATION

USDA/EPIA # P-863 Or KS PERMIT # _____

LABEL NAME Clover Valley CASE TEMPERATURE (° F) 32.

BRAND NAME (Gen Office) _____ COOLER TEMPERATURE (° F) _____

MANUFACTURER ADDRESS PO Box 2960

MANUFACTURER CITY Jackson STATE MS ZIP 39207

DISTRIBUTED BY DOLGENCORP, LLC

DISTRIBUTER ADDRESS 100 Mission Ridge

DISTRIBUTER CITY Goodlettsville STATE TN ZIP 37072

