

**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:** 11/19/2014      **Business ID:** 72902FE  
**Business:** GENE'S HEARTLAND FOODS

**Inspection:** 10004331  
**Store ID:**  
**Phone:** 6208425407  
**Inspector:** KDA10  
**Reason:** 01 Routine  
**Results:** Follow-up

321 W MAIN  
 ANTHONY, KS 67003

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
11/19/14	11:50 AM	03:30 PM	3:40	0:05	3:45	0	
<b>Total:</b>			3:40	0:05	3:45	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification   Email   Sent Notification To \_\_\_\_\_ Lic. Insp.   No    
 Priority(P) Violations   6   Priority foundation(Pf) Violations   0    
 Certified Manager on Staff   ..   Address Verified   p   Actual Sq. Ft.   14000    
 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

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Good Hygienic Practices	Y	N	O	A	C	R
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
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
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>   3-101.11   <i>P - FOOD shall be safe, UNADULTERATED, and honestly presented. [There was an opened container of leaf lettuce, in the Walk in Cooler, that did not have a date mark. Note: Employee was unsure how long it had been there. Corrected on Site - Discarded]</i>						
12. Required records available: shellstock tags, parasite destruction.	..	..	..	p	..	..
Protection from Contamination	Y	N	O	A	C	R
13. Food separated and protected.	..	p	..	..	p	..
<i>Fail Notes</i>   3-302.11(A)(1)(b)   <i>P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from Cooked READY-TO-EAT FOOD. [In the Walk in Cooler, there was a box of raw sausage links stored on top of a box of (fully cooked) Lil' Smokies. Corrected on Site - Rearranged]</i>						
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
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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
20. Proper cold holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>						
21. Proper date marking and disposition.	..	p	..	..	..	..

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Potentially Hazardous Food Time/Temperature	Y N O A C R
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*Fail Notes* | 3-501.18(A)(1) *P - RTE PHF/TCS, Disposition (discard if held more than 7 days) 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 held at a temperature of 5°C (41°F) or less for more than 7 days, with the day of preparation counted as Day 1. [In the (Meat Department) Walk in Cooler, there were two containers of (fully cooked) Spanish Rice that were dated 11/8. Corrected on Site - Discarded*

*In the (Deli) Reach in Cooler, there were packages of (fully cooked) Pulled Chicken dated 11/18. Employee stated that was the discard date. Corrected on Site - Discarded*

]

3-501.18(A)(3) *P - RTE PHF/TCS, Disposition (discard if dated for more than 7 days) 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 marked to indicate a 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 that is more than 7 days from the date of preparation or opening, with the day of preparation counted as Day 1. [The following were observed in the Deli Reach in Cooler:*

*Smoked Chicken (fully cooked/on site) dated 11/26*  
*Fried Chicken (fully cooked/on site) dated 11/26*  
*Note: Employee stated the chicken was prepared on 11/19/14*

*Smoked Pork (fully cooked/on site) date 11/21*  
*Pulled Chicken (fully cooked/on site) dated 11/21*  
*Note: Employee stated these items were prepared on 11/14*

*The following items were observed in the Hot Holding cabinet:*

*Mac and Cheese dated 11/25*  
*Baked Beans dated 11/25*  
*Note: Employee stated these items were prepared on 11/18]*

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 . .

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

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 . . . .

*Fail Notes* | 7-201.11(A) *P - Chemical Storage (spacing/partitioning) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by separating the POISONOUS OR TOXIC MATERIALS by spacing or partitioning. [In the Storage Area, there was a can of Stainless Steel Polish stored next to cans of Campbell Soup. Corrected on Site - Removed]*

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Chemical	Y N O A C R
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<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. [In the "reduced display", there were bottles of lotion and Kleenol Spot Remover displayed above candies and steak sauce.]</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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<b>GOOD RETAIL PRACTICES</b>
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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 .. ..
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29. Water and ice from approved source.	p .. .. . .. ..
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30. Variance obtained for specialized processing methods.	.. .. . p .. ..
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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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32. Plant food properly cooked for hot holding.	p .. .. . .. ..
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33. Approved thawing methods used.	.. .. . p .. ..
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34. Thermometers provided and accurate.	p .. .. . .. ..
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Food Identification	Y N O A C R
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35. Food properly labeled; original container.	p .. .. . .. ..
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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 .. .. . ..
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<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 a 1/4' gap along the bottom of the east overhead door. ]</i>
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37. Contamination prevented during food preparation, storage and display.	p .. .. . .. ..
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38. Personal cleanliness.	p .. .. . .. ..
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39. Wiping cloths: properly used and stored.	p .. .. . .. ..
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40. Washing fruits and vegetables.	.. .. . p .. ..
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Proper Use of Utensils	Y N O A C R
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41. In-use utensils: properly stored.	p .. .. . .. ..
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42. Utensils, equipment and linens: properly stored, dried and handled.	p .. .. . .. ..
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43. Single-use and single-service articles: properly used.	p .. .. . .. ..
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44. Gloves used properly.	p .. .. . .. ..
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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 .. .. . .. ..
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## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending	Y	N	O	A	C	R
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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  | .. | .. | .. | .. |

<i>Fail Notes</i>	6-501.12(A)	<i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [There is dust and cobweb build up along the east and west walls in the Storage Area. ]</i>
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|---|----|---|----|----|----|----|
| 54. Adequate ventilation and lighting; designated areas used. | .. | p | .. | .. | .. | .. |
|---|----|---|----|----|----|----|

<i>Fail Notes</i>	6-202.11(A)	<i>Except as specified in ¶ 6-202.11(B), light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES. [The (2) lights inside the Deli vent hood are not protected. FYI: The vent hood is above the cooking equipment. ]</i>
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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.***

EDUCATIONAL MATERIALS
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The following educational materials were provided      p

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

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Baked Beans 152.1 F (Holding Cabinet)

## **Footnote 2**

### **Notes:**

Beef Cube Steak 38.4 F (Walk in Cooler)  
Brisket Sub Sandwich 35.1 F (Reach in Cooler)  
Salami 39.9 F (Reach in Cooler)  
Ham Steak 37.2 F (Reach in Cooler)  
Pico De Gallo 37.9 F (Reach in Cooler)  
Sliced Cheese 38.7 F (Reach in Cooler)  
Milk 39.2 F (Walk in Cooler)  
Cheese Block 40.6 F (Reach in Cooler)

## **Footnote 3**

### **Notes:**

Accompanied by KDA 61 during the inspection.

## VOLUNTARY DESTRUCTION REPORT

**Insp Date:** 11/19/2014      **Business ID:** 72902FE  
**Business:** GENE'S HEARTLAND FOODS

321 W MAIN  
 ANTHONY, KS 67003

**Inspection:** 10004331  
**Store ID:**  
**Phone:** 6208425407  
**Inspector:** KDA10  
**Reason:** 01 Routine

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
11/19/14	11:50 AM	03:30 PM	3:40	0:05	3:45	0	
Total:			3:40	0:05	3:45	0	

**ACTIONS**

Number of products Voluntarily Destroyed   3  

**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   Cut Leaf Lettuce   Qty   1   Units   lbs   Value \$           

Description

Reason Product Destroyed   Adulterated   Method Product Destroyed   Trash Can  

Disposal Location   Firm   Embargo Hold Tag #   N/A  

2. Product   Pulled Chicken   Qty   1   Units   lbs   Value \$   2.57  

Description

Reason Product Destroyed   Adulterated   Method Product Destroyed   Trash Can  

Disposal Location   Firm   Embargo Hold Tag #   N/A  

3. Product   Spanish Rice   Qty   2   Units   lbs   Value \$           

Description

Reason Product Destroyed   Adulterated   Method Product Destroyed   Trash Can  

Disposal Location   Firm   Embargo Hold Tag #   N/A

