

**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:** 11/2/2012      **Business ID:** 84137FS  
**Business:** CASEY'S GENERAL STORE #1405

**Inspection:** 11001367  
**Store ID:**  
**Phone:** 5159656517  
**Inspector:** KDA11  
**Reason:** 01 Routine  
**Results:** No Follow-up

404 MAIN ST  
 AMERICUS, KS 66835

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
11/02/12	08:50 AM	10:10 AM	1:20	0:20	1:40	0	
<b>Total:</b>			1:20	0:20	1:40	0	

**FOOD ESTABLISHMENT PROFILE**

Updated Risk Category \_\_\_\_\_ Updated Sq. Footage Under 5,000 sq feet  
 Insp. Notification Print Critical Violations 4 Lic. Insp. No  
 Address Verified p

**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.

HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, CRITICAL=Critical Violation, SWING=Swing Violation (May be critical or non-critical), HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

PLEASE CALL (785) 296-5600 OR VISIT [www.ksda.gov/food\\_safety/](http://www.ksda.gov/food_safety/) IF YOU HAVE ANY QUESTIONS.

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**

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R  
 p . . . . .

**Employee Health**

- 2. Management awareness; policy present.
- 3. Proper use of reporting, restriction and exclusion.

Y N O A C R  
 p . . . . .  
 p . . . . .

**Good Hygienic Practices**

4. Proper eating, tasting, drinking, or tobacco use

Y N O A C R  
 p . . . . .

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y	N	O	A	C	R
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>CRITICAL - Safe, Unadulterated, &amp; Honestly Presented</i> <i>[Pizza sauce - dated 10/14 in WIC with mold growing on sauce in product - COS by VD]</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	..	..	..	..	..
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	..	..	..
20. Proper cold holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
21. Proper date marking and disposition.	..	p	..	..	p	..
<i>Fail Notes</i>   3-501.18(A)(1)* <i>CRITICAL - RTE PHF, Disposition-discard if &gt;7days at 41°F</i> <i>[Pizza sauce 10/14 dated on container in WIC - COS by VD]</i>						
3-501.18(A)(2)* <i>CRITICAL - RTE PHF, Disposition-discard if in a container w/out a date</i> <i>[Egg pattie , RTE sausage pattie and RTE sliced ham in container from Monday without date / Pulled shredded bbq pork and nacho cheese in plastiv containers without a date - COS by dating with Monday's date]</i>						
22. Time as a public health control: procedures and record.	..	..	..	p	..	..
Consumer Advisory	Y	N	O	A	C	R
23. Consumer advisory provided for raw or undercooked foods.	..	..	..	p	..	..
Highly Susceptible Populations	Y	N	O	A	C	R
24. Pasteurized foods used; prohibited foods not offered.	..	..	..	p	..	..
Chemical	Y	N	O	A	C	R
25. Food additives: approved and properly used.	..	..	p	..	..	..
26. Toxic substances properly identified, stored and used.	..	p	..	..	p	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Chemical	Y N O A C R
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<i>Fail Notes</i>	7-102.11*	<i>CRITICAL - Common Name, Working Containers</i> [Clear chemical liquid in plastic spray bottle hung on service sink rim without labeling for chemical content - COS as manager labeled bottle "sanitizer" solution]
7-201.11(A)*	<i>SWING - Separation, Storage-spacing/partitioning</i> [Insecticide spray can on shelf next to oatmeal cookies in back kitchen area - COS by moving the pesticide can to floor under three vat sink with other chemical containers]	

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 .. ..
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 .. .. . .. ..
32. Plant food properly cooked for hot holding.	.. .. . p .. ..
33. Approved thawing methods used.	p .. .. . .. ..
34. Thermometers provided and accurate.	.. . p .. .. . ..

<i>Fail Notes</i>	4-203.11	<i>Food thermometers accurate in the intended range of use</i> [Two thermometers at 68 F at room temperature in kitchen area a third at 55 F]
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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; no unauthorized persons.	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>	4-903.11(A)(3)	<i>Equipment/utensil/linen storage-6" above floor</i> [Boxes of styrafoan cups and plastic cups and cardboard boxes on floor in kitchen]
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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- Critical items	p .. .. . .. ..
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## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

<b>Utensils, Equipment and Vending</b>	Y   N   O   A   C   R
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- |   |                            |
|---|----------------------------|
| 45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-non-critical items | p   ..   ..   ..   ..   .. |
| 46. Warewashing facilities: installed, maintained, and used; test strips.                                     | p   ..   ..   ..   ..   .. |
| 47. Non-food contact surfaces clean.  | p   ..   ..   ..   ..   .. |

<b>Physical Facilities</b>	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   ..   ..   ..   .. |

<i>Fail Notes</i>	6-202.11()	<i>Protective shielding on light bulbs over exposed food/utensils/equipment [End caps missing on shield sleeves in kitchen and over the ice bagging area by the icemaker]</i>
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<b>Administrative/Other</b>	Y   N   O   A   C   R
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- |                      |                           |
|----------------------|---------------------------|
| 55. Other violations | ..   p   ..   ..   p   .. |
|----------------------|---------------------------|

<i>Fail Notes</i>	K.S.A. 65-657(b)	<i>Adulteration of drugs [Visine OVC drug with 10/2011 expiration date, Child Claritin Allergy Tablets with 10/12 expiration date, both on retail shelves - COS by removing from sale]</i>
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<b>EDUCATIONAL MATERIALS</b>
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The following educational materials were provided      p

<i>Material Distributed</i>	<i>Education Title #22</i>	<i>Focus On Food Safety Manual (on the Website) [New booklet]</i>
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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

36 F on folded egg pattie / RTE sausage and RTE ham in tupperware container inn WIC

128 F sausage gravy in stainless steel container in WIC - cooling

39 F pulled shredded pork in container in WIC

## VOLUNTARY DESTRUCTION REPORT

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**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   Pizza sauce 10/14 date mark in WIC        Qty   1        Units   ea        Value \$   10.00  

Description   Moldy  

Reason Product Destroyed   Adulterated        Method Product Destroyed   Trash Can  

Disposal Location   Firm        Embargo Hold Tag #   N/A