

**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:** 7/24/2013      **Business ID:** 42341FE  
**Business:** STOP 2 SHOP

**Inspection:** 13002000  
**Store ID:**  
**Phone:** 7857653500  
**Inspector:** KDA13  
**Reason:** 01 Routine  
**Results:** No Follow-up

100 MISSOURI AVE PO BOX 405  
 ALMA, KS 66401

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/24/13	09:35 AM	10:40 AM	1:05	0:10	1:15	0	
<b>Total:</b>			1:05	0:10	1:15	0	

**FOOD ESTABLISHMENT PROFILE**

Physical Address 100 MISSOURI AVE PO BOX 405 City ALMA  
 Zip 66401

Owner \_\_\_\_\_ License Type FE

Risk Category RAC# 04 Medium Risk RAC/Size Confirmed  Size Range Under 5,000 sq feet

Insp. Notification Email Sent Notification To \_\_\_\_\_ Lic. Insp. No

Priority(P) Violations 1 Priority foundation(Pf) Violations 2

Certified Manager on Staff  Address Verified  Actual Sq. Ft. 1200-1600

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**

Demonstration of Knowledge

Y N O A C R

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Demonstration of Knowledge	Y N O A C R
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1. Certification by accredited program, compliance with Code, or correct responses.

.. .. p .. ..

***This item has Notes. See Footnote 1 at end of questionnaire.***

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

*Fail Notes* | 5-205.11(B) *Pf - A HANDWASHING SINK may not be used for purposes other than handwashing. [Observed a wet towel being stored in the basin of the handsink located in the kitchen area. COS Item was removed.]*

6-301.14 *A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES. [No hand washing signage posted in the mens restroom.]*

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 .. ..

12. Required records available: shellstock tags, parasite destruction.

.. .. p .. ..

Protection from Contamination	Y N O A C R
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13. Food separated and protected.

p .. ..

14. Food-contact surfaces: cleaned and sanitized.

.. p .. .. p ..

*Fail Notes* | 4-601.11(A) *Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [Commercial meat slicer located on a food prep table in th kitchen area had dried food debris on the blade from a previous use. PIC stated it was used last a few days ago. COS PIC Cleaned the slicer blade.]*

15. Proper disposition of returned, previously served, reconditioned and unsafe food.

p .. ..

Potentially Hazardous Food Time/Temperature	Y N O A C R
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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 .. ..

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

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Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
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20. Proper cold holding temperatures.		p	..	..	..	..	..
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***This item has Notes. See Footnote 3 at end of questionnaire.***

21. Proper date marking and disposition.		p	..	..	..	..	..
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22. Time as a public health control: procedures and record.		..	..	..	p	..	..
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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	..	..	..	..	..
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26. Toxic substances properly identified, stored and used.		..	p	..	..	p	..
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<i>Fail Notes</i>	7-201.11(B)	<p><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.</i></p> <p><i>[Observed a can of air wic being stred on a shelf directly above several cases of bib soda located in the storage area. COS Chemical was removed.]</i></p>
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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
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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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<i>Fail Notes</i>	3-602.11(B)(4)	<p><i>Label information (packaged in establishment - Business Information) Label information shall include the name and place of business of the manufacturer, packer, or distributor.</i></p> <p><i>[Combo, ham , and turkey sandwiches being made in the establishment have no business information such as the establishment name and addresson the package]</i></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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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination	Y	N	O	A	C	R
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
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
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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 4 at end of questionnaire.</i></b>						
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
48. Hot and cold water available; adequate pressure.	p	..	..	..	..	..
49. Plumbing installed; proper backflow devices.	..	p	..	..	..	..
<div style="display: flex; align-items: flex-start;"> <div style="border-right: 1px solid black; padding-right: 10px; margin-right: 10px;"> <i>Fail Notes</i> </div> <div style="padding-left: 10px;"> <i>5-205.15(B) Plumbing system (Maintained) A PLUMBING SYSTEM shall be maintained in good repair. [Small drip coming from the mop sink faucet when the water is turned on.]</i> </div> </div>						
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	..	..	..	..	..

Administrative/Other	Y	N	O	A	C	R
55. Other violations	p	..	..	..	..	..

<b>EDUCATIONAL MATERIALS</b>
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The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #10 Did You Wash 'Em Sign / Sticker</i>
	<i>Education Title #29 Labeling</i>

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Critical (Critical); Non Critical Violation (NC); Corrected On Site (COS); Cold Hold (CH); Walk In Cooler (WIC); Person In Charge (PIC); Walk In Freezer (WIF); Steam Table (ST); Potentially Hazardous Food (PHF); Hot Hold (HH); Ready To Eat (RTE); Make Table (MT); Reach In Cooler (RIC); Voluntary Closure (VC); Bare Hand Contact (BHC); Chlorine (Cl); Parts Per Million (PPM); Voluntary Destruction (VD); Risk Control Plan (RCP); Reach In Freezer (RIF); Degrees Fahrenheit (F); Quaternary Compounds (QT); Notice of Non Compliance (NONC); Hot Box (HB)

## **Footnote 2**

### **Notes:**

HH- (soup kettle) sausage gravy 163F

HH-(roller) italian meatball and cheese tornado 170F, cheese and peperoni tornado 165F

HH- nacho cheese 135F

## **Footnote 3**

### **Notes:**

WIC- ambient temperature 36F

MT- whole deli ham 40F

RIC-1(lipton) combo snadwich 41F, turkey sandwich 40F

RIC-2 milk 40F, hotdogs 39F

RIC-3 milk 40F

## **Footnote 4**

### **Notes:**

Cl- Three vat sink 100ppm

## FIELD WARNING LETTER

**Insp Date:** 7/24/2013      **Business ID:** 42341FE  
**Business:** STOP 2 SHOP

100 MISSOURI AVE PO BOX 405  
ALMA, KS 66401

**Inspection:** 13002000  
**Store ID:**  
**Phone:** 7857653500  
**Inspector:** KDA13  
**Reason:** 01 Routine

**Reference:**

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
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## FIELD WARNING LETTER

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012, K.S.A. 65-619 *et seq.* and regulations promulgated pursuant thereto, grants the Kansas Department of Agriculture authority to regulate food establishments and food processing plants. The Kansas Food Code is adopted and amended by K.A.R. 4-28-8 through 15.

During the inspection today of the Food Establishment listed above, violations of the Kansas Food Code were observed. The violations are documented in the attached Kansas Food Establishment Inspection Report.

Although we will not take further action at this time based on this inspection report, repeated violations observed during future inspections 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 Kansas Food, Drug and Cosmetic Act;
- and/or any other penalty authorized by law.

Future inspections will be initiated during the next routine inspection cycle, unless we receive a complaint about the food establishment.