

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: 5/23/2011 **Business ID:** 32864RS
Business: BEANY'S GAS DEPOT

Inspection: 17000157
Store ID:
Phone: 7852562117
Inspector: KDA17
Reason: 01 Routine
Results: No Follow-up

841 N WASHINGTON ST
 AUBURN, KS 66402

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
05/23/11	09:30 AM	11:00 AM	1:30	0:01	1:31	0	
Total:			1:30	0:01	1:31	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Fax _____ Critical Violations _____ Lic. Insp. No

Sent Notification To _____

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 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	Y	N	O	A	C	R
1. Certification by accredited program, compliance with Code, or correct responses.	p
Employee Health	Y	N	O	A	C	R
2. Management awareness; policy present.	p
3. Proper use of reporting, restriction and exclusion.	p
Good Hygienic Practices	Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use	p

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Good Hygienic Practices	Y	N	O	A	C	R
5. No discharge from eyes, nose and mouth.	Ⓟ
Preventing Contamination by Hands	Y	N	O	A	C	R
6. Hands clean and properly washed.	Ⓟ
7. No bare hand contact with RTE foods or approved alternate method properly followed.	Ⓟ
8. Adequate handwashing facilities supplied and accessible.	..	Ⓟ	Ⓟ	..
<i>Fail Notes</i> 5-205.11(A) <i>Handsink Accessible</i> <i>[Only handsink in establishment has a dish drainer zip tied to the faucet with dishes in the drainer.(Corrected on site(COS): Employee cut zip tie and removed drainer.)]</i>						
Approved Source	Y	N	O	A	C	R
9. Food obtained from approved source.	..	Ⓟ	Ⓟ	..
<i>Fail Notes</i> 3-201.11(C)* <i>CRITICAL - Packaged food labeled according to LAW</i> <i>[14 packages of strawberry pop tarts not labled with common name, ingredients, where packaged, net weight, or allergens stored for consumer self service. 10 brownies stored on shelf for consumer self service not labled with coomon name, net weight, ingredients, and allergens.(COS: Employee pulled items off shelf.)]</i>						
10. Food received at proper temperature.	Ⓟ
11. Food in good condition, safe and unadulterated.	Ⓟ
12. Required records available: shellstock tags, parasite destruction.	Ⓟ
Protection from Contamination	Y	N	O	A	C	R
13. Food separated and protected.	Ⓟ
14. Food-contact surfaces: cleaned and sanitized.	Ⓟ
15. Proper disposition of returned, previously served, reconditioned and unsafe food.	Ⓟ
Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
16. Proper cooking time and temperatures.	Ⓟ
17. Proper reheating procedures for hot holding.	Ⓟ
18. Proper cooling time and temperatures.	Ⓟ
19. Proper hot holding temperatures.	Ⓟ
20. Proper cold holding temperatures.	Ⓟ
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
21. Proper date marking and disposition.	Ⓟ
22. Time as a public health control: procedures and record.	Ⓟ
Consumer Advisory	Y	N	O	A	C	R
23. Consumer advisory provided for raw or undercooked foods.	Ⓟ
Highly Susceptible Populations	Y	N	O	A	C	R
24. Pasteurized foods used; prohibited foods not offered.	Ⓟ
Chemical	Y	N	O	A	C	R
25. Food additives: approved and properly used.	Ⓟ
26. Toxic substances properly identified, stored and used.	Ⓟ
Conformance with Approved Procedures	Y	N	O	A	C	R

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Conformance with Approved Procedures	Y	N	O	A	C	R
27. Compliance with variance, specialized process and HACCP plan.	p
GOOD RETAIL PRACTICES						
Safe Food and Water	Y	N	O	A	C	R
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
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
Food Identification	Y	N	O	A	C	R
35. Food properly labeled; original container.	p
Prevention of Food Contamination	Y	N	O	A	C	R
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
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- Critical items	p
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
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

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Physical Facilities	Y	N	O	A	C	R
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53. Physical facilities installed, maintained and clean.	p
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54. Adequate ventilation and lighting; designated areas used.	p
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Administrative/Other	Y	N	O	A	C	R
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55. Other violations	..	p	p	..
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<i>Fail Notes</i>	K.S.A. 65-657(b) <i>Adulteration of drugs</i> [66 packages of Advil with an expiration date of 4/11, 50 packages of Aleve with an expiration date of 4/11, 39 packages of Anacin with a expiration date of 2/11, 77 packages of Motrin ib with an expiration date of 4/11, 7 packages of Dramamin with an expiration date of 7/10, 1 package of Immodium ad with an expiration date of 9/10 all stored on shelf for consumer serlf service. (COS: Employee discarded items.)]
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EDUCATIONAL MATERIALS

The following educational materials were provided ..

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Footnote 1

Notes:

Temperatuers:

Reach in cooler: Hamburger 40°F, Hamburgers 39°F; RIC2: Ambient air 40°F; RIC2: Ambient air 45°F only used for non potentially hazardous products; RIC3: 41°F, RIC4: Ambient air 40°F; RIC5: Ambient air 40°F; Walk in cooler: ambient air 40°F.

Note: All temperatures are in degrees °F.

VOLUNTARY DESTRUCTION REPORT

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ACTIONS

Number of products Voluntarily Destroyed 6

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 Advil Qty 66 Units Value \$

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Aleve Qty 50 Units Value \$

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

VOLUNTARY DESTRUCTION REPORT

VOLUNTARY DESTRUCTION REPORT

3. Product Anacin Qty 39 Units _____ Value \$ _____

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

4. Product Motrin Qty 77 Units _____ Value \$ _____

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

5. Product Dramamin Qty 7 Units _____ Value \$ _____

Description

Reason Product Destroyed Adulterated Method Product Destroyed Dumpster

Disposal Location Firm Embargo Hold Tag # N/A

6. Product Immodium AD Qty 1 Units _____ Value \$ _____

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A