

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: 7/27/2015 **Business ID:** 79009FE
Business: DOLLAR GENERAL STORE #8315

110 N 8TH
 BALDWIN, KS 66006

Inspection: 19004359
Store ID:
Phone: 6158554781
Inspector: KDA19
Reason: 01 Routine
Results: No Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/27/15	11:00 AM	01:00 PM	2:00	1:00	3:00	0	
Total:			2:00	1:00	3:00	0	

FOOD ESTABLISHMENT PROFILE	
Updated Risk Category <u>RAC# 02 Low Risk</u>	Updated Size Range <u>2. 5,000 - 10,000 sq feet</u>
Insp. Notification <u>Email</u> Sent Notification To _____	Lic. Insp. <u>No</u>
Priority(P) Violations <u>3</u> Priority foundation(Pf) Violations <u>0</u>	
Certified Manager on Staff <input type="checkbox"/>	Address Verified <input checked="" type="checkbox"/>
Certified Manager Present <input type="checkbox"/>	Actual Sq. Ft. <u>6600</u>

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, EMAIL fsl@kda.ks.gov, OR CALL (785) 564-6767.

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			
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						

Employee Health	Y	N	O	A	C	R
2. Management awareness; policy present.	p					
3. Proper use of reporting, restriction and exclusion.	p					
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						

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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
<i>This item has Notes. See Footnote 3 at end of questionnaire.</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	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
<i>This item has Notes. See Footnote 4 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	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	..

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Chemical	Y	N	O	A	C	R
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Fail Notes	7-301.11(A)	<p><i>P - Retail Chemical Storage (spacing/partitioning) 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 separating the POISONOUS OR TOXIC MATERIALS by spacing or partitioning.</i></p> <p><i>[Located on the retail shelving:</i></p> <p><i>2 packages of hand sanitizer sitting beside and touching 2 pkgs of single use paper towels. COS</i></p> <p><i>10 bars of hand soap beside and touching 1 roll of single use paper towels. COS</i></p> <p><i>2 air fresheners beside and touching 2 packages of single use drinking cups. COS</i></p> <p><i>2 gallons window cleaner beside and touching 2 packages of single use paper plates. COS.</i></p> <p><i>All items were COS. PIC moved items to approved locations.]</i></p>
	7-301.11(B)	<p><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.</i></p> <p><i>[Located on the retail shelving:</i></p> <p><i>4 bottles of sunscreen on shelf directly above 1 box of RTE crackers. COS.</i></p> <p><i>3 bottles of insect killer on shelf directly above 1 cs of single use plates/napkins. COS.</i></p> <p><i>1 cs toilet cleaner sitting directly above 1 cs of single use drinking cups. COS.</i></p> <p><i>1 cs of air freshener sitting on shelf directly above 1 cs of single use plates/napkins. COS.</i></p> <p><i>4 bottles of lighter fluid sitting on shelf directly above 1 roll of aluminum foil. COS.</i></p> <p><i>All items were COS. PIC moved items to approved locations.]</i></p>

Conformance with Approved Procedures	Y	N	O	A	C	R
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27. Compliance with variance, specialized process and HACCP plan.

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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

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

This item has Notes. See Footnote 5 at end of questionnaire.

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Prevention of Food Contamination		Y	N	O	A	C	R
<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. [The front doors have gaps in the middle area that are more than 1/4 inches.]</i>						
	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
	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	p	..
	<i>This item has Notes. See Footnote 6 at end of questionnaire.</i>						
<i>Fail Notes</i>	5-202.14 <i>P - A backflow or backsiphonage prevention device installed on a water supply system shall meet American Society of Sanitary Engineering (A.S.S.E.) standards for construction, installation, maintenance, inspection, and testing for that specific application and type of device. [Located at the mop sink, the AVB leaks when the water is turned on and the hose attached to the faucet is hanging below the flood rim level. COS. PIC cut hose 2 inches above the flood rim level.]</i>						
	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. [The floors throughout the FE have an accumulation of black dirt debris, especially under displays.]</i>						
	6-501.16 <i>After use, mops shall be placed in a position that allows them to air-dry without soiling walls, EQUIPMENT, or supplies. [The wet mop is laying scrunched in the mop sink basin and is not hanging to allow it to air dry.]</i>						
	54. Adequate ventilation and lighting; designated areas used.	p

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Administrative/Other

Y N O A C R

55. Other violations

.. p p ..

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 was hanging in the office an not in view for the public to see. COS. PIC made a copy of license and hung it by the front door.]

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.

[Located at the front display area, there were 8 bottles of Goodys liquid aspirin medicine with an expire date of 4/2015. COS. PIC removed items.]

EDUCATIONAL MATERIALS

The following educational materials were provided p

Material Distributed

Education Title #40 When The Power Is Out

Education Title #42 Daily Self-Inspection Checklist

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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:

Educated staff on the big 5 FBI and personal illness restrictions. Left information materials.

Footnote 3

Notes:

Vendors include:
Armor Ecrick; Pepsi; Hildad; Little Debbie; Coke; 7up; Earthgrains; Frito Lay

Footnote 4

Notes:

RIC
sliced cheese 39.3F; bologna 38.1F; bacon 38.8F; milk 40.2F

Footnote 5

Notes:

Terminix pest control company comes once a month.

Footnote 6

Notes:

unisex toilet room water temperature 153.5F

FOOD ESTABLISHMENT 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 below, 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.

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