

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: 1/4/2012 **Business ID:** 107748RS
Business: DILLONS STORE #85

Inspection: 20003323
Store ID:
Phone: 3167333720
Inspector: KDA20
Reason: 01 Routine
Results: No Follow-up

225 E CLOUD AVE
 ANDOVER, KS 67002

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
01/04/12	12:30 PM	03:30 PM	3:00	0:01	3:01	0	
Total:			3:00	0:01	3:01	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Fax _____ Critical Violations 3 _____ 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.	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
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>CRITICAL - Separation-Raw & cooked RTE [In bakery walk in cooler (WIC), 2 dozen raw shell eggs stored on wire shelf above RTE cake toppings and in meat department retail cooler, packages of raw country ham, pork jowls, salt pork belly and ham steaks over packages of RTE cooked hams. Corrected on site (COS) Rearranged.]</i>					
3-302.11(A)(2)(b)*	<i>CRITICAL - Species Separation-separation in equipment [In seafood department, package of raw chicken breast stored on wire shelf over packages of beef flat iron steaks. COS Moved raw chicken breast to bottom shelf.]</i>					
14. Food-contact surfaces: cleaned and sanitized.	p
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
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 2 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							
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<i>Fail Notes</i>	7-301.11(B)*	<i>CRITICAL - Separation for Retail Sale-not above food, etc. [In back storage area, two pallets of 50 Fl. oz. liquid Tide bottles stored on wire shelf above 5 lb. bags of flour, canned green beans and canned corn. COS Chemicals moved.]</i>
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Conformance with Approved Procedures							
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27. Compliance with variance, specialized process and HACCP plan.							
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GOOD RETAIL PRACTICES

Safe Food and Water							
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28. Pasteurized eggs used where required.							
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29. Water and ice from approved source.							
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30. Variance obtained for specialized processing methods.							
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Food Temperature Control							
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31. Proper cooling methods used; adequate equipment for temperature control.							
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32. Plant food properly cooked for hot holding.							
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33. Approved thawing methods used.							
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34. Thermometers provided and accurate.							
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Food Identification							
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35. Food properly labeled; original container.							
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<i>Fail Notes</i>	3-602.11(B)	<i>Label information (packaged in establishment) [In natural foods section, bottles of honey, packed in establishment, lack net weight and business information of establishment.]</i>
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Prevention of Food Contamination							
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36. Insects, rodents and animals not present; no unauthorized persons.							
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37. Contamination prevented during food preparation, storage and display.							
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38. Personal cleanliness.							
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39. Wiping cloths: properly used and stored.							
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40. Washing fruits and vegetables.							
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Proper Use of Utensils							
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41. In-use utensils: properly stored.							
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42. Utensils, equipment and linens: properly stored, dried and handled.							
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43. Single-use and single-service articles: properly used.							
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44. Gloves used properly.							
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Utensils, Equipment and Vending							
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45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Critical items							
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45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- non-critical items							
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46. Warewashing facilities: installed, maintained, and used; test strips.							
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47. Non-food contact surfaces clean.							
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Physical Facilities							
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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
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

This item has Notes. See Footnote 3 at end of questionnaire.

EDUCATIONAL MATERIALS

The following educational materials were provided ..

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Footnote 1

Notes:

Sanitizer in bakery 3 vat sink - 300 ppm quat, meat department 3 vat sink - 200 ppm quat

Footnote 2

Notes:

Bakery / produce / natural foods WIC - milk 32F, cut lettuce 35F, soy milk 35F, Bakery WIC - ambient 34F, bakery service case - cheese cake 38F, Meat department - service case - t bone steak 31F, ground beef 33F, meat WIC - ground beef 34F, meat department retail case - ground chicken 37F, pork chops 36F, Seafood department - service case - orange roughy 38F, tilapia 39F, shrimp 40F, seafood retail case - sea scallops 38F, Dairy WIC - milk 36F, eggs 34F, dairy retail case - yogurt 38F, eggs 38F, Natural Foods cooler - goat milk 38F, eggs 39F, Produce case - alfalfa sprouts 38F, bean sprouts 39F, fruit tray 39F

Footnote 3

Notes:

Joint inspection with KDA 33.