

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: 10/31/2012 **Business ID:** 32864FS
Business: BEANY'S GAS DEPOT

Inspection: 26000738
Store ID:
Phone: 7852562117
Inspector: KDA26
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:
10/31/12	10:05 AM	11:15 AM	1:10	0:25	1:35	0	
Total:			1:10	0:25	1:35	0	

FOOD ESTABLISHMENT PROFILE

Updated Risk Category RAC# 04 Medium Risk Updated Sq. Footage Under 5,000 sq feet
 Insp. Notification Print Critical Violations 1 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/ 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			
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			
<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			
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>									
20. Proper cold holding temperatures.	p			
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>									
21. Proper date marking and disposition.	..	p	p	..			
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%;"><i>Fail Notes</i></td> <td style="width: 15%; border-left: 1px solid black; border-right: 1px solid black;">3-501.18(A)(1)*</td> <td style="border-left: 1px solid black; border-right: 1px solid black;"><i>CRITICAL - RTE PHF, Disposition-discard if >7days at 41°F [In walk in cooler, open case of hot dogs with open date of 10/20, open case of smoked sausage with open date of 10/24, and open case of cheddar sausage with open date of 10/24. All items held over allowable 7 days. Corrected on site-voluntary destruction.]</i></td> </tr> </table>	<i>Fail Notes</i>	3-501.18(A)(1)*	<i>CRITICAL - RTE PHF, Disposition-discard if >7days at 41°F [In walk in cooler, open case of hot dogs with open date of 10/20, open case of smoked sausage with open date of 10/24, and open case of cheddar sausage with open date of 10/24. All items held over allowable 7 days. Corrected on site-voluntary destruction.]</i>						
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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			
Conformance with Approved Procedures	Y	N	O	A	C	R			
27. Compliance with variance, specialized process and HACCP plan.	p			

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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

This item has Notes. See Footnote 4 at end of questionnaire.

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
<div style="display: flex; align-items: flex-start;"> <div style="border-right: 1px solid black; padding-right: 5px; margin-right: 5px;"> <i>Fail Notes</i> </div> <div style="padding-left: 5px;"> <i>4-903.11(A)(3) Equipment/utensil/linen storage-6" above floor [Box of single use 32 oz cups stored on floor in back storage room.]</i> </div> </div>
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
<div style="display: flex; align-items: flex-start;"> <div style="border-right: 1px solid black; padding-right: 5px; margin-right: 5px;"> <i>Fail Notes</i> </div> <div style="padding-left: 5px;"> <i>4-302.14 Sanitizer test kit [No test strips for Chlorine sanitizer used in facility.]</i> </div> </div>
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

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Physical Facilities	Y	N	O	A	C	R
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|---|----|----|----|----|----|----|
| 51. Toilet facilities: properly constructed, supplied and cleaned. | .. | p | .. | .. | .. | .. |
| <i>Fail Notes</i> 6-202.14 Toilet rooms completely enclosed-self closing door [Restroom door is not self closing.] | | | | | | |
| 52. Garbage and refuse properly disposed; facilities maintained. | p | .. | .. | .. | .. | .. |
| 53. Physical facilities installed, maintained and clean. | .. | p | .. | .. | .. | .. |
| <i>Fail Notes</i> 6-501.11 Physical facilities maintained in good repair [Large hole in wall left of walk in cooler door.] | | | | | | |
| 54. Adequate ventilation and lighting; designated areas used. | p | .. | .. | .. | .. | .. |

Administrative/Other	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) Adulteration of drugs [On shelf for retail sale, bowl of mixed single use packages of medicine had approximately 15 packets of Anacin with expiration date of 7/12. COS-removed from shelf for retail sale.] | | | | | | |

EDUCATIONAL MATERIALS

The following educational materials were provided p

- | | | | |
|-----------------------------|---------------------|---------------------------------|--|
| <i>Material Distributed</i> | Education Title #08 | Date Marking | |
| | Education Title #10 | Did You Wash 'Em Sign / Sticker | |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

3 vat sink not set up at time of inspection.

Footnote 2

Notes:

Roller grill: cheeseburger roller bite 180 F; sausage 171 F.

Footnote 3

Notes:

Landshire cooler 24 F.

Walk in cooler: hot dogs 38 F; cheddar sausage 37 F; 2 % milk 40 F.

Creamer machine: half and half 35 F.

Footnote 4

Notes:

Bulk donuts for consumer self service from Apple Market and owned by same owner.