

**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:** 7/23/2012      **Business ID:** 112200RS  
**Business:** SAVE-A-LOT FOODS

**Inspection:** 29000273  
**Store ID:**  
**Phone:** 6208563990  
**Inspector:** KDA29  
**Reason:** 01 Routine  
**Results:** No Follow-up

416 W 12TH ST  
 BAXTER SPRINGS, KS 66713

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/23/12	09:30 AM	12:20 PM	2:50	1:30	4:20	0	
<b>Total:</b>			2:50	1:30	4:20	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification      Fax \_\_\_\_\_      Critical Violations 4 \_\_\_\_\_      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   ..   ..   ..   ..   ..

# 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	..	..	p	..
<i>Fail Notes</i>   3-101.11* <i>CRITICAL - Safe, Unadulterated, &amp; Honestly Presented</i> [Three one pound containers of strawberries were found with mold growth in the retail display. COS=discard]						
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 &amp; cooked RTE</i> [Raw chorizo was found stored above fully cooked smoked sausages in the meat retail display. COS=moved]						
3-302.11(A)(2)(b)* <i>CRITICAL - Species Separation-separation in equipment</i> [Raw chicken was found stored above pork steaks in the meat retail display. COS=moved]						
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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
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	..	..	..	..	..
Conformance with Approved Procedures	Y	N	O	A	C	R

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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

<b>GOOD RETAIL PRACTICES</b>
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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	..	..	..	..

<i>Fail Notes</i>	<p>3-305.11(A)(3) <i>Food stored 6" above floor</i>  <i>[Cases of black angus patties were found stored on the floor of the meat walk in freezer. Several cases of hot dogs were found stored on the floor of the dairy walk in cooler. Cases of Brown N Serve and chicken tenders were found stored on the floor of the walk in freezer.]</i></p>
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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	..	..	..	..	..

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

47. Non-food contact surfaces clean.	p	..	..	..	..	..
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Physical Facilities	Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.	p	..	..	..	..	..

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<b>Physical Facilities</b>	Y	N	O	A	C	R
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|---|----|----|----|----|----|----|
| <p>49. Plumbing installed; proper backflow devices.</p> <p><i>Fail Notes</i>   5-203.14* <i>CRITICAL - Backflow prevention device or air gap provided on plumbing fixtures as required [A hose was attached to the meat department three vat sink faucet and did not have a backflow prevention device installed in-line. COS=removed hose]</i></p>                                     | .. | p  | .. | .. | p  | .. |
| <p>50. Sewage and waste water properly disposed.</p>  | p  | .. | .. | .. | .. | .. |
| <p>51. Toilet facilities: properly constructed, supplied and cleaned.</p> <p><i>Fail Notes</i>   5-501.17 <i>Receptacle in women's toilet room covered [A covered receptacle was not provided in the women's restroom.]</i></p> <p style="margin-left: 20px;">6-202.14 <i>Toilet rooms completely enclosed-self closing door [The toilet rooms do not have self-closing doors.]</i></p> | .. | p  | .. | .. | .. | .. |
| <p>52. Garbage and refuse properly disposed; facilities maintained.</p>   | p  | .. | .. | .. | .. | .. |
| <p>53. Physical facilities installed, maintained and clean.</p> <p><i>Fail Notes</i>   6-501.16 <i>Mops allowed to air dry after use [Wet mops were observed being stored in the service sink and in the mop bucket and not allowed to air dry after use.]</i></p>  | .. | p  | .. | .. | .. | .. |
| <p>54. Adequate ventilation and lighting; designated areas used.</p> <p><i>Fail Notes</i>   6-202.11() <i>Protective shielding on light bulbs over exposed food/utensils/equipment [Protective shielding is absent from the fluorescent lamps above the produce display cooler as well as from the reach in freezer cases.]</i></p>   | .. | p  | .. | .. | .. | .. |

<b>Administrative/Other</b>	Y	N	O	A	C	R
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- |   |    |   |    |    |    |    |
|---|----|---|----|----|----|----|
| <p>55. Other violations</p> <p><i>Fail Notes</i>   8-304.11(A) <i>Post the license in a location in the Food Establishment [The license was not posted for public viewing.]</i></p> | .. | p | .. | .. | .. | .. |
|---|----|---|----|----|----|----|

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

- |                             |                            |                             |
|-----------------------------|----------------------------|-----------------------------|
| <i>Material Distributed</i> | <i>Education Title #04</i> | <i>No Bare-Hand Contact</i> |
|                             | <i>Education Title #25</i> | <i>Handwashing</i>          |
|                             | <i>Education Title #43</i> | <i>Storing Food in WIC</i>  |

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

40 F shredded lettuce salad in produce display  
39 F brisket in meat reach in display  
41 F cooked smoked ham in reach in display  
39 F chicken quarters in reach in display  
41 F milk in reach in display  
43 F raw shell eggs in reach in display  
41 F T-bone steaks in island display cooler  
38 F milk in walk in cooler

## **Footnote 2**

### **Notes:**

200 parts per million quaternary ammonium at meat three vat sink

## VOLUNTARY DESTRUCTION REPORT

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**ACTIONS**

Number of products Voluntarily Destroyed   1  

**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 strawberries Qty 3 Units lbs Value \$ 9

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A