

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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
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 1 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
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

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	Y	N	O	A	C	R
Food Temperature Control						
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						
35. Food properly labeled; original container.	p
Prevention of Food Contamination						
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						
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						
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Critical items	..	p	p	..
<i>Fail Notes</i> 4-101.11* CRITICAL - Utensils/food-contact surfaces of safe materials [A Sterilite nine quart mop bucket was observed being used to dispense ice. COS=employee discontinued use of the bucket and will acquire one that is food grade]						
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- non-critical items	..	p
<i>Fail Notes</i> 4-201.11 Equipment durability [The walls of the walk in cooler are delaminating.]						
46. Warewashing facilities: installed, maintained, and used; test strips.	p
47. Non-food contact surfaces clean.	..	p
<i>Fail Notes</i> 4-601.11(C) Nonfood contact surfaces of equipment clean [The walls, ceiling, and fan guards in the walk in cooler have an accumulation of dust and mold growth on their surfaces. Twenty-five plus dried mouse droppings were observed on the shelves in the storage room.]						
Physical Facilities						
48. Hot and cold water available; adequate pressure.	p
49. Plumbing installed; proper backflow devices.	..	p
<i>Fail Notes</i> 5-205.15(B) SWING - Plumbing system maintained in good repair [The trap to the handsink in the women's restroom is dripping water.]						
50. Sewage and waste water properly disposed.	p
51. Toilet facilities: properly constructed, supplied and cleaned.	..	p

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Physical Facilities	Y	N	O	A	C	R
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Fail Notes | 5-501.17 *Receptacle in women's toilet room covered
[A covered receptacle is not provided in the women's restroom.]*

52. Garbage and refuse properly disposed; facilities maintained. p " " " " "

53. Physical facilities installed, maintained and clean. " p " " " "

Fail Notes | 6-501.12(A) *Physical facilities clean
[Dust, dirt, dead insects, debris, and dried mouse droppings were
observed on the floor and under equipment in the storage room.]*

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 "

Fail Notes | K.S.A. 65-657(b) *Adulteration of drugs
[Aspirin, Dayquil, pain relief caplets, Tylenol, Alka Seltzer,
allergy medicine, Midol, and Naproxen were found outdated on
the retail shelf. COS=removed from retail shelf, employee
discarded]*

EDUCATIONAL MATERIALS

The following educational materials were provided p

Material Distributed | *Education Title #25 Handwashing*

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Footnote 1

Notes:

41 F breakfast burrito in Turbo Air reach in cooler
40 F raw bacon in Bush two door reach in cooler
41 F milk in Bush two door reach in cooler
40 F hot dogs in six door reach in cooler

VOLUNTARY DESTRUCTION REPORT

Insp Date: 11/19/2012 **Business ID:** 68172FS
Business: HARPERS COUNTRY STORE

226 E 13TH PO BOX 114
 ALTOONA, KS 66710

Inspection: 29000436
Store ID:
Phone: 6205686430
Inspector: KDA29
Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
11/19/12	08:45 AM	10:30 AM	1:45	0:40	2:25	0	
Total:			1:45	0:40	2:25	0	

ACTIONS

Number of products Voluntarily Destroyed 9

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 Dayquil Qty 1 Units ea Value \$ 7.55

Description exp. 04/11

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Pain relief Qty 3 Units ea Value \$ 13.60

Description exp. 09/12

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 aspirin Qty 8 Units ea Value \$ 16.00

Description exp. 03/12 and 04/12

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

4. Product Tylenol Qty 1 Units ea Value \$ 1

Description 06/11

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

5. Product Pain Reliever Qty 1 Units ea Value \$ 3.85

Description exp. OCT11

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

6. Product Alka Seltzer Qty 5 Units ea Value \$ 5.50

Description exp. FEB/2011

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

7. Product Allergy medicine Qty 1 Units ea Value \$ 3.29

Description exp. 04/12

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

8. Product Midol Qty 3 Units ea Value \$ 24.00

Description exp. 10/11

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

VOLUNTARY DESTRUCTION REPORT

VOLUNTARY DESTRUCTION REPORT

9. Product naproxen Qty 1 Units ea Value \$ 3.85

Description exp. 06/12

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A