

**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:** 4/1/2013      **Business ID:** 115251FE  
**Business:** CASH SAVER #41

**Inspection:** 29000595  
**Store ID:**  
**Phone:** 6208563990  
**Inspector:** KDA29  
**Reason:** 01 Routine  
**Results:** Follow-up

416 W 12TH ST  
 BAXTER SPRINGS, KS 66713

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
04/01/13	11:15 AM	01:45 PM	2:30	0:05	2:35	0	
<b>Total:</b>			2:30	0:05	2:35	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Print      Lic. Insp. No  
 Priority(P) Violations 4      Priority foundation(Pf) Violations 0  
 Certified Manager on Staff         Certified Manager Present         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.

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).

PLEASE CALL (785) 296-5600 OR VISIT [www.ksda.gov/food\\_safety/](http://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**

	Y	N	O	A	C	R
<b>Demonstration of Knowledge</b>						
1. Certification by accredited program, compliance with Code, or correct responses.			p			
<b>Employee Health</b>						
2. Management awareness; policy present.			p			
3. Proper use of reporting, restriction and exclusion.			p			
<b>Good Hygienic Practices</b>						
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	..	..	p	..
<i>Fail Notes</i>	3-101.11 <i>P - Safe, Unadulterated, &amp; Honestly Presented</i> <i>[Three cucumbers and three one pound packages of blackberries were found with mold growth in the retail produce display. Three bags of Dole Spring Mix were found with slimy, decomposing lettuce in the bags in the retail produce display. COS=manager removed and discarded products]</i>						
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>P - Separation-Raw &amp; cooked RTE food</i> <i>[Packages of raw chicken gizzards were found stored on a perforated shelf above packages of fully cooked imitation crab in the meat retail display. Raw Country Sausage Patties were found stored on a perforated shelf above fully cooked Willams Express Sausage Croissants in the meat retail display. COS=employee rearranged retail display]</i>  3-302.11(A)(2)(b) <i>P - Species Separation-separation in equipment</i> <i>[Raw pork steaks were found stored above raw ground beef on a steel rack in the meat department walk in cooler. COS=employee moved ground beef to the beef steel rack]</i>						
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>		..	..	..	p	..	..
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	..	..

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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
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.	p	..	..	..	..	..
37. Contamination prevented during food preparation, storage and display.	..	p	..	..	..	..
<i>Fail Notes</i>   3-305.11(A)(3)   <i>Food stored 6" above floor [Zesta crackers, Cheez its, Townhouse crackers, Frosted Flakes, and Miracle Whip were all found stored directly on the floor in the retail area. COS=employees elevated displays]</i>						
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	..	..	..	..

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Utensils, Equipment and Vending	Y	N	O	A	C	R
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*Fail Notes* | 4-601.11(C) *Nonfood contact surfaces of equipment clean  
[An accumulation of dust was observed on the fan guards in the meat cutting room.]*

Physical Facilities	Y	N	O	A	C	R
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48. Hot and cold water available; adequate pressure. p    ..    ..    ..    ..    ..

49. Plumbing installed; proper backflow devices. ..    p    ..    ..    p    ..

*Fail Notes* | 5-203.14 *P - Backflow prevention device or air gap provided on plumbing fixtures as required  
[A hose without backflow protection found attached to the bibb on the service sink faucet. COS=manager removed hose ]*

50. Sewage and waste water properly disposed. p    ..    ..    ..    ..    ..

51. Toilet facilities: properly constructed, supplied and cleaned. ..    p    ..    ..    ..    ..

*Fail Notes* | 6-202.14 *Toilet rooms completely enclosed-self closing door  
[The women's restroom does not have a self-closing door.]*

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

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

*Fail Notes* | 6-501.16 *Mops allowed to air dry after use  
[Wet mops were found stored on the floor next to the service sink. ]*

54. Adequate ventilation and lighting; designated areas used. ..    p    ..    ..    ..    ..

*Fail Notes* | 6-202.11() *Protective shielding on light bulbs over exposed food/utensils/equipment  
[Protective shielding was absent from the incandescent lights in the walk in freezers and dairy walk in cooler.]*

Administrative/Other	Y	N	O	A	C	R
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55. Other violations p    ..    ..    ..    ..    ..

EDUCATIONAL MATERIALS
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The following educational materials were provided p

*Material Distributed* | *Education Title #43 Storing Food in WIC*

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

41 F Dole shredded lettuce in produce display cooler  
40 F tofu in produce display cooler  
41 F beef flank in meat walk in cooler  
41 F tofu in produce walk in cooler  
38 F ground beef in display cooler  
37 F pork loin in display cooler  
40 F chicken in display cooler  
41 F milk in display cooler  
40 F sour cream in display cooler  
39 F bacon in display cooler  
39 F bologna in display cooler  
41 F hot dogs in display cooler  
39 F cheddar cheese in display cooler  
40 F ham in display cooler  
38 F milk in dairy walk in cooler  
43 F raw shell eggs in retail display





## VOLUNTARY DESTRUCTION REPORT

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**ACTIONS**

Number of products Voluntarily Destroyed   3  

**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   cucumbers   Qty   3   Units   ea   Value \$   2  

Description

Reason Product Destroyed   Adulterated   Method Product Destroyed   Trash Can  

Disposal Location   Firm   Embargo Hold Tag #   N/A  

2. Product   blackberries   Qty   3   Units   lbs   Value \$   9  

Description

Reason Product Destroyed   Adulterated   Method Product Destroyed   Trash Can  

Disposal Location   Firm   Embargo Hold Tag #   N/A  

3. Product   Dole Spring Mix   Qty   3   Units   ea   Value \$   9  

Description

Reason Product Destroyed   Adulterated   Method Product Destroyed   Trash Can  

Disposal Location   Firm   Embargo Hold Tag #   N/A