

**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:** 7/9/2013      **Business ID:** 2931901E  
**Business:** Baxter Springs Quick Stop  
 902 Military Ave.  
  
 Baxter Springs, KS 66713

**Inspection:** 29000764  
**Store ID:**  
**Phone:** 6208562295  
**Inspector:** KDA29  
**Reason:** 10 Licensing  
**Results:** No Follow-up

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/09/13	09:20 AM	11:15 AM	1:55	1:20	3:15	0	
<b>Total:</b>			1:55	1:20	3:15	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Print      Lic. Insp. Yes  
 Priority(P) Violations 0 Priority foundation(Pf) Violations 1 Left App. Yes Lic. Approved Yes  
 Certified Manager on Staff ..      Address Verified p      Actual Sq. Ft. 2000  
 Certified Manager Present ..

**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).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT [www.agriculture.ks.gov](http://www.agriculture.ks.gov), EMAIL [fsl@kda.ks.gov](mailto:fsl@kda.ks.gov), OR CALL (785) 296-5600.

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**

<b>Demonstration of Knowledge</b>	Y	N	O	A	C	R
1. Certification by accredited program, compliance with Code, or correct responses.	..	..	p	..	..	..

<b>Employee Health</b>	Y	N	O	A	C	R
2. Management awareness; policy present.	p	..	..	..	..	..
3. Proper use of reporting, restriction and exclusion.	p	..	..	..	..	..

<b>Good Hygienic Practices</b>	Y	N	O	A	C	R
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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices		Y	N	O	A	C	R
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- |   |  |   |    |    |    |    |    |
|---|--|---|----|----|----|----|----|
| 4. Proper eating, tasting, drinking, or tobacco use |  | p | .. | .. | .. | .. | .. |
| 5. No discharge from eyes, nose and mouth.          |  | p | .. | .. | .. | .. | .. |

Preventing Contamination by Hands		Y	N	O	A	C	R
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- |  |  |   |    |    |    |    |    |
|--|--|---|----|----|----|----|----|
| 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
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- |  |  |    |    |    |    |    |    |
|--|--|----|----|----|----|----|----|
| 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
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|---|--|---|----|----|----|----|----|
| 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
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|--|--|----|----|----|----|----|----|
| 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  | .. | .. | .. | .. | .. |
| <b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b> |  |    |    |    |    |    |    |
| 20. Proper cold holding temperatures.                                      |  | p  | .. | .. | .. | .. | .. |
| <b><i>This item has Notes. See Footnote 2 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
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|--|--|----|----|----|---|----|----|
| 23. Consumer advisory provided for raw or undercooked foods. |  | .. | .. | .. | p | .. | .. |
|--|--|----|----|----|---|----|----|

Highly Susceptible Populations		Y	N	O	A	C	R
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|---|--|----|----|----|---|----|----|
| 24. Pasteurized foods used; prohibited foods not offered. |  | .. | .. | .. | p | .. | .. |
|---|--|----|----|----|---|----|----|

Chemical		Y	N	O	A	C	R
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|--|--|----|----|----|----|----|----|
| 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
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|---|--|----|----|----|---|----|----|
| 27. Compliance with variance, specialized process and HACCP plan. |  | .. | .. | .. | p | .. | .. |
|---|--|----|----|----|---|----|----|

GOOD RETAIL PRACTICES
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Safe Food and Water		Y	N	O	A	C	R
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|---|--|----|----|----|---|----|----|
| 28. Pasteurized eggs used where required. |  | .. | .. | .. | p | .. | .. |
|---|--|----|----|----|---|----|----|

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Safe Food and Water	Y	N	O	A	C	R
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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>						
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	..	..	..	..	..
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	..	..	..	..
<i>Fail Notes</i>   4-302.14   <i>Pf - A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [The establishment does not have test strips for measuring chlorine concentration.]</i>						
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	..	..	..	..
<i>Fail Notes</i>   5-205.15(B)   <i>Plumbing system (Maintained) A PLUMBING SYSTEM shall be maintained in good repair. [The service sink basin is cracked and leaking.]</i>						
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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<i>Fail Notes</i>	5-501.17	<i>A toilet room used by females shall be provided with a covered receptacle for sanitary napkins. [A covered receptacle is not provided in the unisex restroom.]</i>
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52. Garbage and refuse properly disposed; facilities maintained.	p	..	..	..	..	..
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53. Physical facilities installed, maintained and clean.	p	..	..	..	..	..
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54. Adequate ventilation and lighting; designated areas used.	..	p	..	..	..	..
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<i>Fail Notes</i>	6-202.11(A)	<i>Except as specified in ¶ 6-202.11(B), light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES. [Protective shielding is absent from the fluorescent lamps in the kitchen, seven door reach in cooler, and walk in cooler.]</i>
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Administrative/Other	Y	N	O	A	C	R
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55. Other violations	..	p	..	..	p	..
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<i>Fail Notes</i>	K.S.A. 65-689(a)	<i>It shall be unlawful for any person to engage in the business of conducting a food establishment or food processing plant unless such person shall have in effect a valid license therefor issued by the secretary. [The establishment has been operating without a food service license since December 2012. COS=manager mailed completed application, 2013 fees, and 2012 fees on 7/9/13]</i>
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EDUCATIONAL MATERIALS
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The following educational materials were provided      p

<i>Material Distributed</i>	<i>Education Title #22</i>	<i>Focus On Food Safety Manual (on the Website) [available]</i>
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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

140 F gravy in steam table

## **Footnote 2**

### **Notes:**

40 F milk in seven door reach in cooler  
41 F chicken salad sandwich in deli display  
39 F turkey roast in Hotpoint reach in cooler  
40 F bologna in Hotpoint reach in cooler  
38 F sausage crumbles in make table  
39 F pepperoni in make table

## **Footnote 3**

### **Notes:**

a pest control company has been contracted

## NOTICE OF NON COMPLIANCE WITH KANSAS LAW

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 902 Military Ave.  
  
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**Reason:** 10 Licensing

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**NOTICE OF NON COMPLIANCE WITH KANSAS LAW**

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 08/09/13

Inspection Report Number 29000764      Inspection Report Date 07/09/13

Establishment Name Baxter Springs Quick Stop

Physical Address \_\_\_\_\_ City Baxter Springs  
902 Military Ave.      Zip 66713

Additional Notes and Instructions

test strips