

**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:** 8/9/2013      **Business ID:** 116272FE  
**Business:** BAXTER SPRINGS QUICK STOP  
  
 902 MILITARY  
 BAXTER SPRINGS, KS 66713

**Inspection:** 29000825  
**Store ID:**  
**Phone:** 6208562295  
**Inspector:** KDA29  
**Reason:** 01 Routine  
**Results:** Follow-up

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
08/09/13	11:30 AM	01:00 PM	1:30	1:25	2:55	0	
<b>Total:</b>			1:30	1:25	2:55	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Print      Lic. Insp. No  
  
 Priority(P) Violations 3      Priority foundation(Pf) Violations 5  
 Certified Manager on Staff      Address Verified p      Actual Sq. Ft. 1000  
 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

# 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   ..   ..   p   ..  |

<i>Fail Notes</i>	6-301.12	<i>Pf - Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with: Individual, disposable towels; a continuous towel system that supplies the user with a clean towel; a heated-air hand drying device; or a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures. [Disposable towels were not available at the kitchen handsink upon arrival. COS=employee restocked]</i>
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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   ..   ..   p   ..  |

***This item has Notes. See Footnote 1 at end of questionnaire.***

<i>Fail Notes</i>	3-501.16(A)(1)	<i>P - PHF/TCS Hot Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 57°C (135°F) or above. [A sausage, egg, and cheese biscuit sandwich was found being held at 100 F in the heated display. Bacon, egg, and cheese biscuit sandwiches were found being held at 126 F in the heated display. The ambient air temperature of the unit was 110 F. COS=manager opted to discard sandwiches]</i>
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|---------------------------------------|---------------------------|
| 20. Proper cold holding temperatures. | ..   p   ..   ..   p   .. |
|---------------------------------------|---------------------------|

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

<i>Fail Notes</i>	3-501.16(A)(2)	<i>P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less. [A roast beef sandwich was found being held at 44 F in the sandwich display, turkey sandwich at 45 F, and ham and cheese sandwich at 46 F. The ambient air temperature of the case was 46 F. COS=manager discarded sandwiches]</i>
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|--|----------------------------|
| 21. Proper date marking and disposition. | p   ..   ..   ..   ..   .. |
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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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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 .. . p ..

<i>Fail Notes</i>	7-102.11	<i>Pf - Common Name (Working Containers) Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. [A chemical spray bottle containing a clear liquid was found without labeling on the make table shelf. COS=employee identified contents as water and labeled appropriately]</i>
	7-301.11(B)	<i>P - Retail Chemical Storage (Not Above Food, etc.) POISONOUS OR TOXIC MATERIALS shall be stored and displayed for retail sale so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES. [Febreze, Cascade, and Dawn were found stored on a perforated shelf above several flats of Gatorade in the retail area of the store. COS=manager rearranged shelves]</i>

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 .. ..

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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31. Proper cooling methods used; adequate equipment for temperature control.      .. p .. . p ..

<i>Fail Notes</i>	4-301.11	<i>Pf - Temperature Capacity - EQUIPMENT for cooling and heating FOOD, and holding cold and hot FOOD, shall be sufficient in number and capacity to provide FOOD temperatures as specified under Chapter 3. [The sandwich display case is not holding potentially hazardous foods at 41 F or below. The ambient air temperature of the case was 46 F. COS=manager discontinued use of case for potentially hazardous food storage until repairs can be made  The heated display was not maintaining potentially hazardous foods at 135 F or above. The ambient air temperature of the case was 110 F. COS=manager adjusted thermostat on case]</i>
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32. Plant food properly cooked for hot holding.      .. .. . p .. ..

33. Approved thawing methods used.      p .. .. .

34. Thermometers provided and accurate.      .. p .. .

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

		Y	N	O	A	C	R	
<b>Food Temperature Control</b>								
<i>Fail Notes</i>	4-302.12(A)	<i>Pf - Food Temperature Measuring Devices (Provided &amp; Accessible) FOOD TEMPERATURE MEASURING DEVICES shall be provided and readily accessible for use in ensuring attainment and maintenance of required FOOD temperatures. [The establishment does not have a food thermometer.]</i>						
<b>Food Identification</b>								
35. Food properly labeled; original container.								p
<b>Prevention of Food Contamination</b>								
36. Insects, rodents and animals not present.								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
<b>Proper Use of Utensils</b>								
41. In-use utensils: properly stored.								.. p
<i>Fail Notes</i>	3-304.12(C)	<i>In-use utensil storage (Cleaned/sanitized surface) During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored on a clean portion of the FOOD preparation table or cooking EQUIPMENT only if the in-use UTENSIL and the FOOD-CONTACT surface of the FOOD preparation table or cooking EQUIPMENT are cleaned and SANITIZED at the required frequency. [The in-use ice scoop was found stored on the dusty top of the ice machine. COS=employee cleaned scoops and moved to a clean bag for storage]</i>						
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
<b>Utensils, Equipment and Vending</b>								
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 sanitizer concentration.]</i>						
47. Non-food contact surfaces clean.								.. p
<i>Fail Notes</i>	4-601.11(C)	<i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [An accumulation of dust/mold was observed on the fan guards in the walk in cooler.]</i>						
<b>Physical Facilities</b>								
48. Hot and cold water available; adequate pressure.								p
49. Plumbing installed; proper backflow devices.								.. p

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities	Y	N	O	A	C	R
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<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>
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50. Sewage and waste water properly disposed.	p	..	..	..	..	..
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51. Toilet facilities: properly constructed, supplied and cleaned.	..	p	..	..	..	..
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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 one of the incandescent lamps in the walk in cooler.]</i>
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Administrative/Other	Y	N	O	A	C	R
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55. Other violations	p	..	..	..	..	..
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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 Focus On Food Safety Manual (on the Website) [available from previous inspection]</i>
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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

141 F pepperoni pizza in heated display

## **Footnote 2**

### **Notes:**

39 F sausage crumbles in make table

40 F beef crumbles in make table

38 F roast beef in Hotpoint reach in cooler

37 F turkey roast in Hotpoint reach in cooler

39 F milk in seven door reach in cooler

## VOLUNTARY DESTRUCTION REPORT

**Insp Date:** 8/9/2013      **Business ID:** 116272FE  
**Business:** BAXTER SPRINGS QUICK STOP

**Inspection:** 29000825  
**Store ID:**  
**Phone:** 6208562295  
**Inspector:** KDA29  
**Reason:** 01 Routine

902 MILITARY  
 BAXTER SPRINGS, KS 66713

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
08/09/13	11:30 AM	01:00 PM	1:30	1:25	2:55	0	
Total:			1:30	1:25	2:55	0	

**ACTIONS**

Number of products Voluntarily Destroyed   7  

**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 sausage, egg, and cheese biscuit Qty 1 Units ea Value \$ 2

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product bacon, egg, and cheese biscuit Qty 5 Units ea Value \$ 10

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

3. Product ham/cheese sandwich Qty 4 Units ea Value \$ 12

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

# VOLUNTARY DESTRUCTION REPORT

## VOLUNTARY DESTRUCTION REPORT

4. Product turkey/cheese sandwich Qty 4 Units ea Value \$ 12

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

5. Product roast beef/cheese sandwich Qty 4 Units ea Value \$ 12

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

6. Product sausage dogs Qty 9 Units ea Value \$ 18

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

7. Product ham salad sandwich Qty 4 Units ea Value \$ 8

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

