

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: 8/19/2013 **Business ID:** 110969FE
Business: CASEY'S GENERAL STORE #2946

Inspection: 29000840
Store ID:
Phone: 6208563388
Inspector: KDA29
Reason: 01 Routine
Results: No Follow-up

2403 MILITARY AVE
 BAXTER SPRINGS, KS 66713

Time In / Time Out

| Date | In | Out | Insp | Travel | Total | Mileage | Notes: |
|---------------|----------|----------|------|--------|-------|---------|--------|
| 08/19/13 | 10:40 AM | 12:15 PM | 1:35 | 0:10 | 1:45 | 0 | |
| Total: | | | 1:35 | 0:10 | 1:45 | 0 | |

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Lic. Insp. No

Priority(P) Violations 2 Priority foundation(Pf) Violations 2

Certified Manager on Staff .. Address Verified p Actual Sq. Ft. 1100

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, EMAIL 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

| | | | | | | |
|---|----|----|----|----|----|----|
| 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 |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

| | Y | N | O | A | C | R |
|--|----|----|----|----|----|----|
| Good Hygienic Practices | | | | | | |
| 4. Proper eating, tasting, drinking, or tobacco use | p | .. | .. | .. | .. | .. |
| 5. No discharge from eyes, nose and mouth. | p | .. | .. | .. | .. | .. |
| Preventing Contamination by Hands | | | | | | |
| 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> 5-205.11(A) <i>Pf - A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEE use. [The prep sink/sandwich prep handsink was found blocked by an in-use fan upon arrival. A trash can lid was also found covering the handsink basin. COS=employee moved items]</i> | | | | | | |
| Approved Source | | | | | | |
| 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 - FOOD shall be safe, UNADULTERATED, and honestly presented. [Seven tomatoes were found with mold growth in the walk in cooler. COS=employee discarded]</i> | | | | | | |
| 12. Required records available: shellstock tags, parasite destruction. | .. | .. | .. | p | .. | .. |
| Protection from Contamination | | | | | | |
| 13. Food separated and protected. | p | .. | .. | .. | .. | .. |
| 14. Food-contact surfaces: cleaned and sanitized. | .. | p | .. | .. | .. | .. |
| <i>Fail Notes</i> 4-602.11(E)(4) <i>Non-PHF/TCS Food Contact Surface Cleaning Frequency (ice bins, soda nozzles) Surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cleaned, in EQUIPMENT such as ice bins and BEVERAGE dispensing nozzles and enclosed components of EQUIPMENT such as ice makers, cooking oil storage tanks and distribution lines, BEVERAGE and syrup dispensing lines or tubes, coffee bean grinders, and water vending EQUIPMENT: at a frequency specified by the manufacturer; or, absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold. [Mold growth was observed in the ice chute of the Pepsi fountain.]</i> | | | | | | |
| 15. Proper disposition of returned, previously served, reconditioned and unsafe food. | p | .. | .. | .. | .. | .. |
| Potentially Hazardous Food Time/Temperature | | | | | | |
| 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 | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 1 at end of questionnaire.</i> | | | | | | |
| 20. Proper cold holding temperatures. | p | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 2 at end of questionnaire.</i> | | | | | | |
| 21. Proper date marking and disposition. | p | .. | .. | .. | .. | .. |
| 22. Time as a public health control: procedures and record. | .. | .. | .. | p | .. | .. |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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|--------------------------|---|---|---|---|---|---|
| Consumer Advisory | Y | N | O | A | C | R |
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23. Consumer advisory provided for raw or undercooked foods. p

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| 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 .. . p ..

Fail Notes | 7-102.11 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 blue liquid was found without labeling at the self serve condiment counter. COS=employee stated that the contents were 'nu blue' cleaner and labeled appropriately]

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

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| GOOD RETAIL PRACTICES |
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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. 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 | Y | N | O | A | C | R |
|-------------------------------|---|---|---|---|---|---|

41. In-use utensils: properly stored. p

42. Utensils, equipment and linens: properly stored, dried and handled. .. p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

| | |
|-------------------------------|-----------------------|
| Proper Use of Utensils | Y N O A C R |
|-------------------------------|-----------------------|

Fail Notes | 4-903.11(A) *Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored: In a clean, dry location; Where they are not exposed to splash, dust, or other contamination; and, At least 15 cm (6 inches) above the floor. [One case of styrofoam cups was found stored on the floor in dry storage. COS=employee elevated]*

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|--|----------------------------|
| 43. Single-use and single-service articles: properly used. | p |
| 44. Gloves used properly. | p |

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| Utensils, Equipment and Vending | Y N O A C R |
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|---|---------------------------|
| 45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items | .. p p .. |
|---|---------------------------|

Fail Notes | 4-101.11 *P - Materials that are used in the construction of UTENSILS and FOOD-CONTACT SURFACES OF EQUIPMENT may not allow the migration of deleterious substances or impart colors, odors, or tastes to FOOD. [Croissants were found stored in a Sterilite modular tote. The croissants were in direct contact with the plastic of the container. COS=employee lined container with aluminum foil]*

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|---|----------------------------|
| 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 |

This item has Notes. See Footnote 3 at end of questionnaire.

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| 47. Non-food contact surfaces clean. | .. p |
|--------------------------------------|----------------------------|

Fail Notes | 4-601.11(C) *NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [Syrup spills and mold growth were observed in the cabinet below the Pepsi soda fountain. Dust accumulation was observed on the fan guards in the food service walk in cooler.]*

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| 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 |
| 50. Sewage and waste water properly disposed. | p |
| 51. Toilet facilities: properly constructed, supplied and cleaned. | p |
| 52. Garbage and refuse properly disposed; facilities maintained. | p |
| 53. Physical facilities installed, maintained and clean. | p |
| 54. Adequate ventilation and lighting; designated areas used. | p |

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

Fail Notes | K.S.A. 65-657(a) *The following acts and the causing thereof within the state of Kansas are hereby prohibited: The processing, storage or distribution of any food, drug, device or cosmetic that is adulterated or misbranded. [Naproxen sodium was found outdated on the retail shelf. COS=removed from retail shelf; employee discarded]*

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|------------------------------|
| EDUCATIONAL MATERIALS |
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The following educational materials were provided p

Material Distributed | *Education Title #36* *Manual Cleaning Sanitizing*

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

159 F beef pizza in display
135 F hamburger in display
140 F chicken tender in display

Footnote 2

Notes:

39 F ham in make table
36 F sausage crumbles in make table
41 F diced tomatoes in make table
33 F vanilla ice cream milk in dispenser
43 F turkey/cheese club in island display cooler
41 F sliced tomatoes in make table 2
39 F roast beef in make table 2
40 F ham in make table 2
40 F turkey in make table 2
37 F ham in walk in cooler
38 F turkey in walk in cooler
40 F ham and cheese sandwich in twelve door reach in cooler
40 F milk in twelve door reach in cooler

Footnote 3

Notes:

200 parts per million quaternary ammonium at three vat sink

VOLUNTARY DESTRUCTION REPORT

Insp Date: 8/19/2013 **Business ID:** 110969FE
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ACTIONS

Number of products Voluntarily Destroyed 2

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 tomatoes Qty 7 Units ea Value \$ 5

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Naproxen sodium Qty 17 Units ea Value \$ 51

Description exp 5/13

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

FIELD WARNING LETTER

Insp Date: 8/19/2013 **Business ID:** 110969FE
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FIELD WARNING LETTER

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012, K.S.A. 65-619 *et seq.* and regulations promulgated pursuant thereto, grants the Kansas Department of Agriculture authority to regulate food establishments and food processing plants. The Kansas Food Code is adopted and amended by K.A.R. 4-28-8 through 15.

During the inspection today of the Food Establishment listed above, violations of the Kansas Food Code were observed. The violations are documented in the attached Kansas Food Establishment Inspection Report.

Although we will not take further action at this time based on this inspection report, repeated violations observed during future inspections 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 Kansas Food, Drug and Cosmetic Act;
- and/or any other penalty authorized by law.

Future inspections will be initiated during the next routine inspection cycle, unless we receive a complaint about the food establishment.