

Kansas Department of Agriculture
Division of Food Safety and Lodging
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 1/4/2012 **Business ID:** 107748FS
Business: DILLONS STORE #85

Inspection: 33001506
Store ID:
Phone: 3167333720
Inspector: KDA33
Reason: 01 Routine
Results: No Follow-up

225 E CLOUD AVE
 ANDOVER, KS 67002

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
01/04/12	10:20 AM	12:30 PM	2:10	0:10	2:20	0	
Total:			2:10	0:10	2:20	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Fax _____ Critical Violations 3 _____ Lic. Insp. _____
 Sent Notification To _____
 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.

HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, CRITICAL=Critical Violation, SWING=Swing Violation (May be critical or non-critical), HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

PLEASE CALL (785) 296-5600 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

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
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	p	..
<i>Fail Notes</i> 5-205.11(B) <i>Handsink use prohibition [Pan stored in handsink at cheese bar prep area. Corrected on site(COS)]</i>						
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	p	..
<i>Fail Notes</i> 4-601.11A* <i>CRITICAL - Food Contact Clean to Sight and Touch [Buildup on can opener blade in produce/salad bar prep area. COS-cleaned]</i>						
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. <i>This item has Notes. See Footnote 1 at end of questionnaire.</i>	p
17. Proper reheating procedures for hot holding.	p
18. Proper cooling time and temperatures. <i>This item has Notes. See Footnote 2 at end of questionnaire.</i>	p
19. Proper hot holding temperatures. <i>This item has Notes. See Footnote 3 at end of questionnaire.</i>	p
20. Proper cold holding temperatures. <i>This item has Notes. See Footnote 4 at end of questionnaire.</i>	p
21. Proper date marking and disposition. <i>Fail Notes</i> 3-501.18(A)(3)* <i>CRITICAL - RTE PHF, Disposition-discard if dated >7 days at 41°F or less [Reach in cooler, pico, made today and dated 1/15, dated for more than 7 days.COS-redated]</i>	..	p	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

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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 . . |

Fail Notes | 7-201.11(B)* **CRITICAL - Separation, Storage-chemicals above food, etc.**
[Spray bottle of spic and span all purpose cleaner stored on boxes of plastic cutlery and spray bottle of sanitizer stored over clean utensils and box of single use gloves. COS-moved chemicals]

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

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 |
| 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
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|--|-------------|
| 35. Food properly labeled; original container. | p |
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Prevention of Food Contamination	Y N O A C R
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|---|-----------------|
| 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	Y N O A C R
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|---|-------------|
| 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
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|---|-------------|
| 45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-
Critical items | p |
| 45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-
non-critical items | p |
| 46. Warewashing facilities: installed, maintained, and used; test strips. | p |
| 47. Non-food contact surfaces clean. | p |

Physical Facilities	Y N O A C R
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Physical Facilities		Y	N	O	A	C	R
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
<i>Fail Notes</i>	6-202.11() <i>Protective shielding on light bulbs over exposed food/utensils/equipment [No protective shielding on bulbs above steam table in Bistro and Chinese kitchen.]</i>						

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

EDUCATIONAL MATERIALS

The following educational materials were provided ..

This item has Notes. See Footnote 5 at end of questionnaire.

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Footnote 1

Notes:

Fryer: chicken egg roll 165

Footnote 2

Notes:

WIC: pasta 69(cooling)

Footnote 3

Notes:

Chinese Kitchen, steam table: beef and vegetables 146, 176, sweet and sour chicken 150, rice 150

Steamer: rice 170, rice 153, 205

Hot holding cabinet: fajita 143

Bistro, steam table: chicken 171, talapia 164, mashed potatoes 150, scalloped potatoes 153, rice 159, corn 162

Pizza 157

Soup Bar: tomato 182, clam chowder 177, potato soup 177

Retail hot case: chicken 137, chicken tenders 145, mashed potatoes 151

Footnote 4

Notes:

Chinese kitchen make table(MT): peas and carrots 32, ham 34, eggs 38

Walk in cooler: potato salad 37, crab rangoon filling 30, beef 32, pasta 37

Deli case: ham 36,37,35, chicken 37, ham 36, roast beef 36

Make table: turkey 42, tomatoes 36

Make table: ham 40

Deli case: potato salad 37, pasta salad 38, macaroni salad 39, tuna salad 40, ambrosia salad 38, baked bean 37

Salad bar: eggs 38, pasta salad 40, Zucchini 39, cantalope 38, chicken salad 40, tomatoes 34, ham 36 sprouts 36

Salad bar make table: tuna salad 37, cottage cheese 34

Wing bar: chicken wings 41, salsa 40, boneless wings 41

Olive bar: roasted peppers 38, Bruscheta 36, rice salad 32, hummus 40, feta 37

Produce WIC: lettuce 40, pico 33, watermelon 34

Cheese bar make table: cous cous 37, hummus 38, brie 38

Footnote 5

Notes:

Joint inspection conducted with KDA20