

**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:** 9/25/2012      **Business ID:** 95460FS  
**Business:** GO-MART  
 JOHN 10:10 LLC DBA  
 2330 OHIO  
 AUGUSTA, KS 67010

**Inspection:** 33001954  
**Store ID:**  
**Phone:** 3167751227  
**Inspector:** KDA33  
**Reason:** 01 Routine  
**Results:** No Follow-up

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
09/25/12	12:50 PM	02:30 PM	1:40	0:05	1:45	0	
<b>Total:</b>			1:40	0:05	1:45	0	

<b>FOOD ESTABLISHMENT PROFILE</b>			
Updated Risk Category _____	Updated Sq. Footage <u>Under 5,000 sq feet</u>		
Insp. Notification <u>  Email  </u>	Critical Violations <u>5</u>	Lic. Insp. _____	
Sent Notification To _____			
Address Verified <u>  p  </u>			

**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 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**

<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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		Y	N	O	A	C	R
<b>Good Hygienic Practices</b>							
4. Proper eating, tasting, drinking, or tobacco use		..	p	..	..	p	..
<i>Fail Notes</i>	2-401.11*	<i>CRITICAL - Eating, Drinking, or Using Tobacco [Two open employee drinks on counter in food prep area. Corrected on site(COS)-discarded]</i>					
5. No discharge from eyes, nose and mouth.		p	..	..	..	..	..
<b>Preventing Contamination by Hands</b>							
6. Hands clean and properly washed.		..	p	..	..	p	..
<i>Fail Notes</i>	2-301.14(H)*	<i>CRITICAL - When to Wash Hands - Before donning gloves for working with food [Employee gloved to handle ready to eat pizza without washing hands before donning gloves.COS-educated]</i>					
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 [Employee used handsink to rinse of dirty and clean dishes. COS-educated]</i>					
	6-301.14	<i>Handwashing signage [No hand washing signage at handsink in food prep area. COS]</i>					
<b>Approved Source</b>							
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	..	..
<b>Protection from Contamination</b>							
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 [Dried food debris on dicer. COS-washed]</i>					
	4-602.11(E)(4)(b)	<i>Non-PHF Food Contact Surface Cleaning Frequency-ice bins, soda nozzles-to preclude mold/soil build up [Small amount of mold buildup in ice machine. COS-cleaned]</i>					
	4-702.11*	<i>CRITICAL - Sanitizing Before Use After Cleaning [Employee washed/rinsed dishes off in 2 vat, no sanitizing step. COS-educated]</i>					
15. Proper disposition of returned, previously served, reconditioned and unsafe food.		p	..	..	..	..	..
<b>Potentially Hazardous Food Time/Temperature</b>							
16. Proper cooking time and temperatures.		..	..	..	p	..	..
17. Proper reheating procedures for hot holding.		p	..	..	..	..	..
		<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>					
18. Proper cooling time and temperatures.		..	..	..	p	..	..
19. Proper hot holding temperatures.		p	..	..	..	..	..
		<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>					
20. Proper cold holding temperatures.		..	p	..	..	p	..
		<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>					

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Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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*Fail Notes* | 3-501.16(A)(2)(a)\* **CRITICAL - PHF Cold Holding-<41°F**  
 [Glass RIC, ice cream mix at 46.1, Silk at 46.9, half and half at 45.9, whipping cream at 45.9. Cooler temperature was set at 45. COS-voluntary destruction and turned unit down to 39]

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|---|----|----|----|----|----|----|
| 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  | .. | .. |
| 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 | .. | .. | .. | .. | .. |
|--|---|----|----|----|----|----|

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  | .. | .. | .. | .. |

*Fail Notes* | 3-305.11(A)(3) **Food stored 6" above floor**  
 [Cases of pop stored on floor in back storage room.]

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|--|----|----|----|----|----|----|
| 38. Personal cleanliness.                    | p  | .. | .. | .. | .. | .. |
| 39. Wiping cloths: properly used and stored. | .. | p  | .. | .. | .. | .. |

*Fail Notes* | 3-304.14(B)(1) **Wet wiping cloths stored in sanitizer**  
 [Wet wiping cloths stored on counter. COS-stored in sanitizer]

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|------------------------------------|----|----|----|---|----|----|
| 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 | .. | .. | .. | .. | .. |
|---------------------------------------|---|----|----|----|----|----|

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<b>Proper Use of Utensils</b>	<b>Y N O A C R</b>
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|---|-----------|
| 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>	<b>Y N O A C R</b>
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|---|--------------|
| 45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-<br>Critical items     | p .. .. .    |
| 45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-<br>non-critical items | p .. .. .    |
| 46. Warewashing facilities: installed, maintained, and used; test strips.   | .. p .. .. . |

*Fail Notes* | 4-302.14 *Sanitizer test kit*  
*[No quat sanitizer test kit available to test concentration of sanitizer.]*

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| 47. Non-food contact surfaces clean. | p .. .. . |
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<b>Physical Facilities</b>	<b>Y N O A C R</b>
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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 .. .. . |

<b>Administrative/Other</b>	<b>Y N O A C R</b>
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|----------------------|-----------|
| 55. Other violations | p .. .. . |
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<b>EDUCATIONAL MATERIALS</b>
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The following educational materials were provided

<i>Material Distributed</i>	<i>Education Title #10</i>	<i>Did You Wash 'Em Sign / Sticker</i>
	<i>Education Title #22</i>	<i>Focus On Food Safety Manual (on the Website)</i>
	<i>Education Title #27</i>	<i>Hot and Cold Holding</i>
	<i>Education Title #33</i>	<i>Refrigeration Temperature Log</i>
	<i>Education Title #35</i>	<i>Food Temperature Log</i>

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## **Footnote 1**

**Notes:**

Oven: pizza 151

## **Footnote 2**

**Notes:**

Hot holding unit: pizza 147

## **Footnote 3**

**Notes:**

RIC: milk 40

Make table: sausage toppings 40, beef toppings 41, cheese 39

RIC: milk 40