

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: 3/22/2013 **Business ID:** 3330811S
Business: Route 54 Fastrip
 2028 SW 100th

 Augusta, Ks 67010

Inspection: 33002161
Store ID:
Phone: 316-680-0838
Inspector: KDA33
Reason: 10 Licensing
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
03/22/13	08:50 AM	10:20 AM	1:30	0:10	1:40	0	
Total:			1:30	0:10	1:40	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print _____ Lic. Insp. Yes _____
 Priority(P) Violations 1 _____ Priority foundation(Pf) Violations2 _____ Left App. Yes _____ Lic. Approved Yes _____
 Certified Manager on Staff .. _____ Certified Manager Present .. _____ 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.

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).

PLEASE CALL (785) 296-5600 OR VISIT 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

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
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5. No discharge from eyes, nose and mouth.		p
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Preventing Contamination by Hands		Y	N	O	A	C	R
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6. Hands clean and properly washed.		p
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7. No bare hand contact with RTE foods or approved alternate method properly followed.		p
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8. Adequate handwashing facilities supplied and accessible.		p
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Approved Source		Y	N	O	A	C	R
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9. Food obtained from approved source.		p
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10. Food received at proper temperature.		p
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11. Food in good condition, safe and unadulterated.		p
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12. Required records available: shellstock tags, parasite destruction.		p
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Protection from Contamination		Y	N	O	A	C	R
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13. Food separated and protected.		p
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14. Food-contact surfaces: cleaned and sanitized.		p
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15. Proper disposition of returned, previously served, reconditioned and unsafe food.		p
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Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
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16. Proper cooking time and temperatures.		p
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17. Proper reheating procedures for hot holding.		p
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18. Proper cooling time and temperatures.		p
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19. Proper hot holding temperatures.		..	p	p	..
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<i>Fail Notes</i>	3-501.16(A)(1)	<i>P - PHF Hot Holding->135°F [Hot holding unit, sausage, egg, and cheese biscuit at 105.7, employee stated that the sandwiches are reheated in microwave to approximately 180. COS-reheated to above 165 and turned heat up on unit]</i>
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20. Proper cold holding temperatures.		p
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21. Proper date marking and disposition.		p
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22. Time as a public health control: procedures and record.		p
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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
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24. Pasteurized foods used; prohibited foods not offered.		p
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Chemical		Y	N	O	A	C	R
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25. Food additives: approved and properly used.		p
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26. Toxic substances properly identified, stored and used.		..	p	p	..
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<i>Fail Notes</i>	7-102.11	<i>Pf - Common Name, Working Containers [Warewashing room, spray bottle containing blue liquid not labeled with common name. COS-employee labeled glass cleaner]</i>
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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
<i>Fail Notes</i> 4-204.112(B) <i>Integrated or affixed thermometer in equipment [No thermometer in RIC in dry storage room.]</i>						
Food Identification	Y	N	O	A	C	R
35. Food properly labeled; original container.	..	p
<i>Fail Notes</i> 3-602.11(C) <i>Bulk food for consumer self service [No ingredient, allergen, or distributor information available on donut container displayed for consumer self service.]</i>						
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
<i>Fail Notes</i> 3-305.11(A)(3) <i>Food stored 6" above floor [Retail isle, cases of Natural Light, Bud Light, and Budweiser stored directly on floor.]</i>						
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 - Sanitizer test kit [No chlorine sanitizer test strips available for testing sanitizer levels.]</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

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Physical Facilities	Y	N	O	A	C	R
49. Plumbing installed; proper backflow devices.	..	p
<i>Fail Notes</i> 5-203.13 <i>Service sink available for cleaning of mops & disposal of liquid waste [No service/mop sink in facility for the disposal of liquid waste. Facility must install a mop sink or apply for a variance within 90 days of licensing.]</i>						
50. Sewage and waste water properly disposed.	p
51. Toilet facilities: properly constructed, supplied and cleaned.	..	p
<i>Fail Notes</i> 6-202.14 <i>Toilet rooms completely enclosed-self closing door [No toilet room door is not self-closing.]</i>						
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
Administrative/Other	Y	N	O	A	C	R
55. Other violations	..	p
<i>Fail Notes</i> K.S.A. 65-689(a) <i>Operating without a food establishment license [Facility has been open and operating since November of 2012. Application and fees have not submitted for 2012 or 2013. Application and fees of \$750 are due immediately.]</i>						

EDUCATIONAL MATERIALS

The following educational materials were provided ..

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

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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 04/22/13

Inspection Report Number 33002161

Inspection Report Date 03/22/13

Establishment Name Route 54 Fastrip

Physical Address _____ City Augusta

2028 SW 100th Zip 67010

Additional Notes and Instructions

Follow-up conducted on or after 4/22/13