

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: 3/27/2013 **Business ID:** 107748FE
Business: DILLONS STORE #85

Inspection: 33002166
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:
03/27/13	09:00 AM	01:45 PM	4:45	0:20	5:05	0	
Total:			4:45	0:20	5:05	0	

FOOD ESTABLISHMENT PROFILE

Updated Risk Category RAC# 06 High Risk Updated Sq. Footage 4. Over 50,000 sq feet
 Insp. Notification Email Sent Notification To _____ Lic. Insp. _____
 Priority(P) Violations 0 Priority foundation(Pf) Violations2
 Certified Manager on Staff Certified Manager Present Address Verified

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
 p

1. Certification by accredited program, compliance with Code, or correct responses.

Employee Health

Y N O A C R
 p
 p

2. Management awareness; policy present.

3. Proper use of reporting, restriction and exclusion.

Good Hygienic Practices

Y N O A C R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y	N	O	A	C	R
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
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
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 Pf - Food Contact Clean to Sight and Touch [Produce area, buildup of food debris on can opener blade. COS-cleaned]						
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.	p
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
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 2 at end of questionnaire.</i>						
20. Proper cold holding temperatures.	p
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
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
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
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
27. Compliance with variance, specialized process and HACCP plan.	p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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 | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 4 at end of questionnaire.</i> | | | | | | |
| 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. | 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-
P and Pf items | .. | p | .. | .. | p | .. |
| <i>Fail Notes</i> 4-202.11(A)(2) <i>Pf - Food-contact surface cleanability-free of imperfections</i>
<i>[Bakery, white spatula cracked and peeling, not easily cleanable in this condition. COS-not in use, will get new]</i> | | | | | | |
| 45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-
Core items | .. | p | .. | .. | .. | .. |
| <i>Fail Notes</i> 4-501.11() <i>Equipment in good repair/adjustment</i>
<i>[4-501.11(B) Deli WIF, door seal is coming off at bottom corner of door.]</i> | | | | | | |

- | | | | | | | |
|---|---|----|----|----|----|----|
| 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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|--|---|----|----|----|----|----|
| 48. Hot and cold water available; adequate pressure. | p | .. | .. | .. | .. | .. |
| 49. Plumbing installed; proper backflow devices. | p | .. | .. | .. | .. | .. |
| 50. Sewage and waste water properly disposed. | p | .. | .. | .. | .. | .. |

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

EDUCATIONAL MATERIALS

The following educational materials were provided ..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Fryer: chicken 185
Wok: chicken 183

Footnote 2

Notes:

Hot holding unit: mac and cheese 158, gravy 174
Steam table: eggroll 159
Retail hot holding unit: chicken 136, mac and cheese 143
Soup bar: chili 149, chicken noodle 164

Footnote 3

Notes:

RIC: ham 43
RIC: ham 39, salami 42
MT 1: cabbage 31, chicken 41
MT 2: pasta 36, eggs 39
Display case: ham wrap 36, cabbage 41, salmon 36, pasta 37, beef 38, ham 39, 36
Deli WIC: chicken 36, turkey 36, pasta 37, salmon 38
WIC Bakery: 36
Display case: cake 33, 40, 17
Wing/cheese/olive Bar RIC: 37, 38, cheese 38, blue cheese 39
Retail cheese cooler: 37, 39, 39,
Olive/wing Bar: corn salad 40, roasted garlic 39, chicken wings 40, 38
Starbucks retail RIC: milk 39
Starbucks RIC's: milk 39, 37, 37
Salad Bar RIC: cheese 36, ham 40
Salad Bar: lettuce 36, chicken 37, chef salad, melon 39, tuna salad 42, eggs 40
Meat Dept WIC: beef 39, 31, ham 39
Seafood cooler: salmon 39
RIC: salmon 38, beef 40
Meat Display case: beef 38, sausage 39, beef 39, ground beef 40
Dairy WIC: milk 35, 36
Retail RIC's: Broc soup 35, yogurt 42, 36, sour cream 36, eggs 41, 38, tortellini 42, butter 39, cream cheese 39, eggs 34, cream 40, cottage cheese 34, milk 35, eggs 36, cheese 39, bacon 40, ham 35, brats 41, hotdogs 40, ham 35, ham 39, 38, sausage 40, bacon 43, turkey 38, beef 39, 41, 41, sausage 36, chicken 37, 39, pork 39, milk 41, yogurt 36, crab 38, catfish 40, bacon 37, salsa 39, potato salad 36, chicken 36, pork loin 38, burrito 43, eggs 41, lettuce 40, 38, 39, melon 37, 40, 38
Produce WIC: lettuce 39, eggs 39, chicken 42
Freezers okay

Footnote 4

Notes:

Steamer: rice 165

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FIELD WARNING LETTER

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Phone: 3167333720

Inspector: KDA33

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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.