

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: 6/27/2014 **Business ID:** 110887FE
Business: CASEY'S GENERAL STORE #2945

Inspection: 38003232
Store ID:
Phone: 7856263707
Inspector: KDA38
Reason: 03 Complaint
Results: Follow-up

310 GRANT ST
 ATWOOD, KS 67730

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/27/14	10:15 AM	12:15 PM	2:00	1:30	3:30	0	
Total:			2:00	1:30	3:30	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Lic. Insp. No

Priority(P) Violations 4 Priority foundation(Pf) Violations 6

Certified Manager on Staff Address Verified p Actual Sq. Ft. 2580

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

Good Hygienic Practices	Y	N	O	A	C	R
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|---|---|----|----|----|----|----|
| 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
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|-------------------------------------|----|---|----|----|---|----|
| 6. Hands clean and properly washed. | .. | p | .. | .. | p | .. |
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<i>Fail Notes</i>	2-301.12(B)(2)	P - Handwashing procedure (Step 2) FOOD EMPLOYEES shall apply an amount of cleaning compound recommended by the cleaning compound manufacturer. [Employee washed hands without using soap, then put on gloves and handled pizza toppings. COS: Educated, rewashed hands.]
	2-301.15	Pf - Where to Wash Hands- FOOD EMPLOYEES shall clean their hands only in a HANDWASHING SINK or APPROVED automatic handwashing facility. [Employee washed hands in the produce sink in the back room, then put on gloves and handled pizza toppings. COS: Rewashed hands in handsink, educated.]

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|--|----|----|----|----|----|----|
| 7. No bare hand contact with RTE foods or approved alternate method properly followed. | p | .. | .. | .. | .. | .. |
| 8. Adequate handwashing facilities supplied and accessible. | .. | p | .. | .. | .. | .. |

<i>Fail Notes</i>	5-205.11(A)	Pf - A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEE use. [Handsink in the ice machine room is filled with plastic bags and blocked by cardboard boxes.]
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Approved Source	Y	N	O	A	C	R
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| 9. Food obtained from approved source. | p | .. | .. | .. | .. | .. |
| 10. Food received at proper temperature. | .. | .. | p | .. | .. | .. |
| 11. Food in good condition, safe and unadulterated. | .. | p | .. | .. | .. | .. |

<i>Fail Notes</i>	3-202.15	Pf - FOOD packages shall be in good condition and protect the integrity of the contents so that the FOOD is not exposed to ADULTERATION or potential contaminants. [One size ten can of mushrooms was found with a class 1 dent. COS: Voluntary distruction of food.]
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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 | .. | .. | .. | .. | .. |
| 14. Food-contact surfaces: cleaned and sanitized. | .. | p | .. | .. | .. | .. |

<i>Fail Notes</i>	4-601.11(A)	Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [In the clean dish area, three lexan pans were found with dried on food debris on food contact surface, four lexan pans had stickers and sticker residues on food contact surfaces, one lexan pan was found with dead bugs stuck on the food contact surface. COS: Placed in area to rewash, educated.]
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| 15. Proper disposition of returned, previously served, reconditioned and unsafe food. | p | .. | .. | .. | .. | .. |
|---|---|----|----|----|----|----|

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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|--|----|----|----|----|----|----|
| 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 | .. | .. | .. | .. | .. |

This item has Notes. See Footnote 1 at end of questionnaire.

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Food Temperature Control	Y N O A C R
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<i>Fail Notes</i>	4-203.11	<p><i>Pf - Food thermometers (Accuracy) FOOD TEMPERATURE MEASURING DEVICES that are scaled only in Celsius or dually scaled in Celsius and Fahrenheit shall be accurate to ±1°C in the intended range of use. FOOD TEMPERATURE MEASURING DEVICES that are scaled only in Fahrenheit shall be accurate to ±2°F in the intended range of use.</i></p> <p><i>[Two probe thermometers were found reading 20 F at room temperature. COS: Inspector demonstrated calibration, calibrated the thermometers.]</i></p>
	4-204.112(B)	<p><i>Temperature Measuring Devices (Integrated or Affixed) Cold or hot holding EQUIPMENT used for POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be designed to include and shall be equipped with at least one integral or permanently affixed TEMPERATURE MEASURING DEVICE that is located to allow easy viewing of the device's temperature display.</i></p> <p><i>[The pizza make table did not have a thermometer.]</i></p>

Food Identification	Y N O A C R
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35. Food properly labeled; original container.

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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.

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<i>Fail Notes</i>	6-501.111(A)	<p><i>P - Pests (Prohibited) The PREMISES shall be maintained free of insects, rodents, and other pests.</i></p> <p><i>[More than 40 live, active ants were observed on the counter holding the cappuccino machine, the slushy machine, and underneath where syrups were stored. Less than 10 live, active ants were found in the storage area by the beverage walk in cooler.]</i></p>
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37. Contamination prevented during food preparation, storage and display.

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38. Personal cleanliness.

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39. Wiping cloths: properly used and stored.

p

40. Washing fruits and vegetables.

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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.

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<i>Fail Notes</i>	4-901.11(A)	<p><i>Equipment/utensils (Air drying) After cleaning and SANITIZING, EQUIPMENT and UTENSILS shall be air-dried or used after adequate draining as specified in the first paragraph of 40 CFR 180.940 Tolerance exemptions for active and inert ingredients for use in antimicrobial formulations (food-contact surface SANITIZING solutions), before contact with FOOD.</i></p> <p><i>[Five lexan pans were found wet stacked in the clean dish area.]</i></p>
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43. Single-use and single-service articles: properly used.

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44. Gloves used properly.

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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 . .

<i>Fail Notes</i>	4-202.11(A)(2)	<p><i>Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections.</i></p> <p><i>[There were four frayed rubber scrapers and one pocked metal spoon found in clean dish area of kitchen. COS: Removed from use, educated.]</i></p>
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending	Y N O A C R
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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 |
| 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 |
| <i>This item has Notes. See Footnote 3 at end of questionnaire.</i> | |
| 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 |

<i>Fail Notes</i>	6-501.12(A)	<p><i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.</i></p> <p><i>[The cielings near the vents have a visible accumulation of dust, there is a build up of visible dust and dried food particulate around the corners of the kitchen area, there is sticky soda residue along the corner under the soda machine. In the back storage area, there is a build up of cobwebs and dead ground beetles and dirt.]</i></p>
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| 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 |
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EDUCATIONAL MATERIALS

The following educational materials were provided p

Material Distributed | *Education Title #22* *Focus On Food Safety Manual (on the Website)*

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Hot holding serving area: Breakfast pizza 143.0

Footnote 2

Notes:

Sandwich make table: Chicken strips 39.6, Bologna 41.6, Lettuce (cut) 40.5, Cut tomatoes 39.5

Reach in coolers: Chicken salad croissant 38.2, Sandwich 39.0

Soft serve machine: Vanilla mix 40.7, Chocolate mix 38.1

Walk in beverage cooler: Chocolate milk 42.6, Milk 42.9

Back walk in cooler: Cheese 39.9, Ham 39.2

Footnote 3

Notes:

101.3 hot water at handwashing sink.

VOLUNTARY DESTRUCTION REPORT

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Phone: 7856263707
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ACTIONS

Number of products Voluntarily Destroyed 1

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 Mushrooms Qty 1 Units size 10 Value \$

Description Class 1 dent

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

