

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: 5/6/2013 **Business ID:** 109954FE
Business: DOLLAR GENERAL STORE #12260

Inspection: 40000190
Store ID:
Phone: 6158554000
Inspector: KDA40
Reason: 01 Routine
Results: No Follow-up

2404 N 155TH ST
 BASEHOR, KS 66007

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
05/06/13	10:45 AM	12:30 PM	1:45	0:01	1:46	0	
Total:			1:45	0:01	1:46	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Lic. Insp. No
 Priority(P) Violations 0 Priority foundation(Pf) Violations1
 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

	Y	N	O	A	C	R
Demonstration of Knowledge						
1. Certification by accredited program, compliance with Code, or correct responses.	p
Employee Health						
2. Management awareness; policy present.	p
3. Proper use of reporting, restriction and exclusion.	p
Good Hygienic Practices						
4. Proper eating, tasting, drinking, or tobacco use	p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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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<i>Fail Notes</i>	3-202.15	<i>Pf - Package Integrity [On sales floor, 2 cans of Del Monte pineapple slices (15 1/4 ounces) were dented to a degree along top and side seam to allow for potential compromise to package integrity. COS-removed from sales floor.]</i>
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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 " "
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20. Proper cold holding temperatures.	p " " " " "
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This item has Notes. See Footnote 1 at end of questionnaire.

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 " " " " "
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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

Safe Food and Water	Y N O A C R
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

	Y	N	O	A	C	R
Safe Food and Water						
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						
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						
35. Food properly labeled; original container.	p
Prevention of Food Contamination						
36. Insects, rodents and animals not present.	p
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
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 [On sales floor: cardboard display case of Grandma's cookies and cardboard display case of Lay's potato chips and Dorito's chips were store on the floor resulting in the cookies and the chips being stored less than 6 inches above floor.]</i>						
38. Personal cleanliness.	p
39. Wiping cloths: properly used and stored.	p
40. Washing fruits and vegetables.	p
Proper Use of Utensils						
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						
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
47. Non-food contact surfaces clean.	p
Physical Facilities						
48. Hot and cold water available; adequate pressure.	p
49. Plumbing installed; proper backflow devices.	p
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
50. Sewage and waste water properly disposed.	p
51. Toilet facilities: properly constructed, supplied and cleaned.	..	p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities	Y	N	O	A	C	R
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Fail Notes | 5-501.17 *Receptacle in women's toilet room covered
[No covered waste bin in the women's restroom.]*

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|--|---|----|----|----|----|----|
| 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
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| 55. Other violations | p | .. | .. | .. | .. | .. |
|----------------------|---|----|----|----|----|----|

EDUCATIONAL MATERIALS

The following educational materials were provided ..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Mountain Dew self service RIC: ambient temperature at 42 degrees. Pepsi self service RIC: ambient temperature at 41 degrees. Self Service RIC: far right ambient temperature at 36 degrees, ambient temperature at 39 degrees. Self Service RIC milk case: skim milk 1/2 gallon container at 39 degrees, whole milk 1/2 gallon container at 39 degrees. Self Service RIC meat & egg case: provolone cheese slices at 39 degrees, cheese franks at 39 degrees.

The self service Coca Cola beverage RIC has ambient temperature of 49 degrees. Inspector advised manager to not use that RIC to hold PHF.

Footnote 2

Notes:

Manager indicated the establishment is serviced by a pest control company on a monthly basis with last service 6 days ago. Inspector observed three dead crickets and one dead moth under display shelves on sales floor in paper goods and dry foods.

Footnote 3

Notes:

Men's restroom hand sink hot water temperature achieved 111 degrees. Women's restroom hand sink hot water temperature achieved 123 degrees.

FIELD WARNING LETTER

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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.