

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: 7/2/2014 **Business ID:** 109954FE
Business: DOLLAR GENERAL STORE #12260

Inspection: 40000947
Store ID:
Phone: 6158554000
Inspector: KDA40
Reason: 01 Routine
Results: Follow-up

2404 N 155TH ST
 BASEHOR, KS 66007

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/02/14	09:00 AM	11:15 AM	2:15	0:45	3:00	0	
Total:			2:15	0:45	3:00	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Lic. Insp. No

Priority(P) Violations 2 Priority foundation(Pf) Violations 0

Certified Manager on Staff Address Verified Actual Sq. Ft. _____

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
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
<i>Fail Notes</i> 3-302.11(A)(1)(b) <i>P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from Cooked READY-TO-EAT FOOD. [In the fresh food reach in cooler (RIC) raw pork sausage and raw bacon are stored above gallon containers of ready to eat (RTE) tea. Commercially packaged gallon containers of RTE tea were stored in contact with raw shell eggs.]</i>						
14. Food-contact surfaces: cleaned and sanitized.	p
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
17. Proper reheating procedures for hot holding.	p
18. Proper cooling time and temperatures.	p
19. Proper hot holding temperatures.	p
20. Proper cold holding temperatures.	p
<i>This item has Notes. See Footnote 1 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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Chemical	Y N O A C R
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Fail Notes	7-301.11(B)	<p><i>P - Retail Chemical Storage (Not Above Food, etc.) POISONOUS OR TOXIC MATERIALS shall be stored and displayed for retail sale so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES.</i></p> <p><i>[On the retail sales floor, in a bin of reduced priced items, liquid air freshener was stored in contact with OTC medications, packages of food storage bags and packages of single use cups. Behind the counter, bottles of lotion and face cleanser were stored above OTC medications. In the dollar aisle, bottles of liquid soap were stored above packages of food storage bags. In a cart of dollar items, bottles of glass cleaner, shampoo and conditioner were stored above packages of straws and food storage bags.]</i></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.

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GOOD RETAIL PRACTICES

Safe Food and Water	Y N O A C R
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- 28. Pasteurized eggs used where required.
- 29. Water and ice from approved source.
- 30. Variance obtained for specialized processing methods.

.. .. . p
p
.. .. . p

Food Temperature Control	Y N O A C R
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- 31. Proper cooling methods used; adequate equipment for temperature control.
- 32. Plant food properly cooked for hot holding.
- 33. Approved thawing methods used.
- 34. Thermometers provided and accurate.

p
.. .. . p
.. .. . p
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.
This item has Notes. See Footnote 2 at end of questionnaire.
- 37. Contamination prevented during food preparation, storage and display.
- 38. Personal cleanliness.
- 39. Wiping cloths: properly used and stored.
- 40. Washing fruits and vegetables.

p
p
p
.. .. . p
.. .. . p

Proper Use of Utensils	Y N O A C R
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- 41. In-use utensils: properly stored.
- 42. Utensils, equipment and linens: properly stored, dried and handled.
- 43. Single-use and single-service articles: properly used.
- 44. Gloves used properly.

.. .. . p
p
p
.. .. . p

Utensils, Equipment and Vending	Y N O A C R
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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		
47. Non-food contact surfaces clean.	..	p		
<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 15%; border-right: 1px solid black; padding-right: 5px;"><i>Fail Notes</i></td> <td style="padding-left: 5px;"> 4-601.11(C) <i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [The bottom shelf of the RIC storing milk for retail sale, is soiled with an accumulation of dried food debris. The bottom shelf of the RIC storing raw shell eggs for retail sale is soiled with dried food debris.]</i> </td> </tr> </table>	<i>Fail Notes</i>	4-601.11(C) <i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [The bottom shelf of the RIC storing milk for retail sale, is soiled with an accumulation of dried food debris. The bottom shelf of the RIC storing raw shell eggs for retail sale is soiled with dried food debris.]</i>						
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Physical Facilities	Y	N	O	A	C	R		
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		
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52. Garbage and refuse properly disposed; facilities maintained.	p		
53. Physical facilities installed, maintained and clean.	..	p		
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54. Adequate ventilation and lighting; designated areas used.	p		

Administrative/Other	Y	N	O	A	C	R				
55. Other violations	..	p	p	..				
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EDUCATIONAL MATERIALS

The following educational materials were provided p
Material Distributed | Education Title #43 Storing Food in WIC

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Footnote 1

Notes:

RIC: ambient temperature 38F. Surface temperature of bologna at 41F. surface temperature of sliced cheese at 38F. surface temperature of container of milk at 41F.

Footnote 2

Notes:

PIC indicated the establishment is serviced by a pest control company typically once a month. She indicated that the pest control company has serviced the establishment twice in June. Last service was 6/27.

Footnote 3

Notes:

Men's room hand sink hot water achieved 103F. Women's restroom hand sink hot water achieved 111F.

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 7/2/2014 **Business ID:** 109954FE
Business: DOLLAR GENERAL STORE #12260

2404 N 155TH ST
BASEHOR, KS 66007

Inspection: 40000947
Store ID:
Phone: 6158554000
Inspector: KDA40
Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
07/02/14	09:00 AM	11:15 AM	2:15	0:45	3:00	0	
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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 07/12/14

Inspection Report Number 40000947

Inspection Report Date 07/02/14

Establishment Name DOLLAR GENERAL STORE #12260

Physical Address 2404 N 155TH ST City BASEHOR

Zip 66007

Additional Notes
and Instructions