

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: 10/23/2013 **Business ID:** 72902FE
Business: GENE'S HEARTLAND FOODS

Inspection: 41000430
Store ID:
Phone: 6208425407
Inspector: KDA41
Reason: 01 Routine
Results: Follow-up

321 W MAIN
 ANTHONY, KS 67003

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
10/23/13	09:45 AM	01:15 PM	3:30	0:01	3:31	0	
Total:			3:30	0:01	3:31	0	

FOOD ESTABLISHMENT PROFILE	
Updated Risk Category <u>RAC# 06 High Risk</u>	Updated Size Range <u>3. 10,001 - 50,000 sq feet</u>
Insp. Notification <u>Email</u> Sent Notification To _____	Lic. Insp. <u>No</u>
Priority(P) Violations <u>5</u> Priority foundation(Pf) Violations <u>1</u>	
Certified Manager on Staff <input type="checkbox"/>	Address Verified <input checked="" type="checkbox"/>
Certified Manager Present <input type="checkbox"/>	Actual Sq. Ft. <u>14000</u>

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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

		Y	N	O	A	C	R
Good Hygienic Practices							
4. Proper eating, tasting, drinking, or tobacco use		p
5. No discharge from eyes, nose and mouth.		p
Preventing Contamination by Hands							
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
<i>Fail Notes</i>	5-203.11(A)	<i>Pf - HANDWASHING SINK - At least 1 HANDWASHING SINK, a number of HANDWASHING SINKS necessary for their convenient use by EMPLOYEES, and not fewer than the number of HANDWASHING SINKS required by LAW shall be provided. [The hand washing sink in the meat smoking shed is not operational (no hot or cold running water available at the sink). Note: Nearest handwashing sink would require opening a door to go into the produce department.]</i>					
Approved Source							
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>	3-101.11	<i>P - FOOD shall be safe, UNADULTERATED, and honestly presented. [3 packages of commercially packaged enchiladas in the retail cooler with holes punctured in the packages.-COS manager discarded.; One can of Campbell's chunky sirloin burger soup severely buckled at the top seam.-COS manager removed can.; One can of Chef Boyardee's alphabet soup severely dented along the side seam.-COS manager removed can.]</i>					
12. Required records available: shellstock tags, parasite destruction.		p
Protection from Contamination							
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. [Packages of raw pork chorizo in the retail meat cooler stored on a shelf directly above packages of pre-cooked chicken breast.-COS moved chorizo.; 2 boxes of raw bacon stored on a shelf directly above fully cooked beef franks in the meat room walk in cooler.-COS rearranged items.; Raw pork chops displayed directly on top of containers of potato salad and macaroni salad.-COS moved pork chops.; Cartons of raw eggs stored on retail cooler shelf directly above packages of RTE pizza crust]</i>					
14. Food-contact surfaces: cleaned and sanitized.		p
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>							
15. Proper disposition of returned, previously served, reconditioned and unsafe food.		p
Potentially Hazardous Food Time/Temperature							
16. Proper cooking time and temperatures.		p
17. Proper reheating procedures for hot holding.		p
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>							
18. Proper cooling time and temperatures.		p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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|---------------------------------------|----|----|----|----|----|----|
| 19. Proper hot holding temperatures. | .. | .. | p | .. | .. | .. |
| 20. Proper cold holding temperatures. | p | .. | .. | .. | .. | .. |

This item has Notes. See Footnote 3 at end of questionnaire.

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| 21. Proper date marking and disposition. | .. | p | .. | .. | p | .. |
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<i>Fail Notes</i>	3-501.18(A)(1)	<p><i>P - RTE PHF/TCS, Disposition (discard if held more than 7 days) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is held at a temperature of 5°C (41°F) or less for more than 7 days, with the day of preparation counted as Day 1.</i></p> <p><i>[11 packages of Tyson fully cooked chicken in the retail cooler with sell by dates of 10/24 and 10/31. (chicken is received fully cooked then repackaged by facility to sell) Facility was using 15 days from the open date of each package as the sell by date (as stated by the manager), so the chicken was actually prepared on 10/9 and 10/16.-COS discarded the chicken.]</i></p>
	3-501.18(A)(3)	<p><i>P - RTE PHF/TCS, Disposition (discard if dated for more than 7 days) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is marked to indicate a date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5°C (41°F) or less that is more than 7 days from the date of preparation or opening, with the day of preparation counted as Day 1.</i></p> <p><i>[11 packages of smoked chicken, prepared on site, with sell by date of 10/29. Manager stated chicken was actually prepared on 10/22.-COS labeled with correct date.]</i></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 | .. | .. |
|---|----|----|----|---|----|----|

Chemical	Y	N	O	A	C	R
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| 25. Food additives: approved and properly used. | .. | .. | .. | p | .. | .. |
| 26. Toxic substances properly identified, stored and used. | .. | p | .. | .. | .. | .. |

<i>Fail Notes</i>	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>[Bottles of baby lotion and baby shampoo (label advised for external use only) stored on retail shelf directly above bottles of Pedialyte and Pediasure.]</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. | .. | .. | .. | p | .. | .. |
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GOOD RETAIL PRACTICES	Y	N	O	A	C	R
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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
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>						
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
<i>Fail Notes</i> 3-302.12 <i>Food storage containers (Common Name) Except for containers holding FOOD that can be readily and unmistakably recognized such as dry pasta, working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD. [Container of seasoning stored on a shelf below a food prep table in the meat cutting room not labeled with the common name. Manager identified as barbecue seasoning.]</i>						
Prevention of Food Contamination						
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						
41. In-use utensils: properly stored.	..	p
<i>Fail Notes</i> 3-304.12(B) <i>In-use utensil storage (Non-PHF/TCS-handles above food) During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored in FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon. [Scoop stored in container of barbecue seasoning with the handle laying down, touching the seasoning.]</i>						
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

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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

Fail Notes | 4-501.11(A) *EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements specified under Parts 4-1 and 4-2. [Torn door seals along the bottom and side of 6 out of the 8 dairy reach in cooler doors.]*

4-501.12 *Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and SANITIZED, or discarded if they are not capable of being resurfaced. [Cutting boards used to cut vegetables in the produce area have several deep cuts and scratches.]*

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

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

Fail Notes | 6-101.11(A) *Except as specified in ¶6-101.11(B), materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be: SMOOTH, durable, and EASILY CLEANABLE for areas where FOOD ESTABLISHMENT operations are conducted; Closely woven and EASILY CLEANABLE carpet for carpeted areas; and, Nonabsorbent for areas subject to moisture such as FOOD preparation areas, walk-in refrigerators, WAREWASHING areas, toilet rooms, mobile FOOD ESTABLISHMENT SERVICING AREAS, and areas subject to flushing or spray cleaning methods. [Cement floor and the plywood walls and ceilings of the meat smoking shed are not sealed to make them smooth and easily cleanable.]*

6-501.11 *PHYSICAL FACILITIES shall be maintained in good repair. [1 water damaged ceiling tile above the three compartment sink in the meat room.; 10 water damaged ceiling tiles in the retail sale area of the store.; Peeling and flaking paint on the wall above the produce cutting and preparation area.]*

6-501.12(A) *PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [Build up of cobwebs around the edges of the ceiling in the dry storage area and above the produce cutting and preparation area.; Dust build up on the dairy walk in cooler fan covers.; Mold build up on the produce walk in cooler fan covers.; Build up of dust and cobwebs on the light bulbs above the smokers in the meat smoking shed.]*

54. Adequate ventilation and lighting; designated areas used. .. p

Fail Notes | 6-202.11(A) *Except as specified in ¶ 6-202.11(B), light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES. [No protective shielding on the light bulbs in the meat smoking shed.]*

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

This item has Notes. See Footnote 5 at end of questionnaire.

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Administrative/Other	Y N O A C R
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<i>Fail Notes</i>	K.S.A. 65-657(b)	<p><i>The following acts and the causing thereof within the state of Kansas are hereby prohibited: The adulteration or misbranding of any food, drug, device or cosmetic.</i></p> <p><i>[2 packages of Top Care Tussin liquid chest congestion medication, 2 packages of Top Care chest and sinus tablets, 5 packages of aspirin tablets, and 1 package of Midol pain relief tablets all with expiration dates of 9/13.-COS manager discarded medication.]</i></p>
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EDUCATIONAL MATERIALS

The following educational materials were provided b

<i>Material Distributed</i>	<i>Education Title #08</i>	<i>Date Marking</i>
	<i>Education Title #22</i>	<i>Focus On Food Safety Manual (on the Website)</i>

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Quaternary ammonia sanitizer in the meat room three compartment sink at 300 ppm (200-400 ppm recommended)

Footnote 2

Notes:

Macaroni and cheese reheated to 184.0 in the meat room oven.

Footnote 3

Notes:

Dairy walk in cooler:
36.8 milk

Produce walk in cooler:
39.4 cut cabbage

East retail meat cooler:
39.1 bologna

Middle retail meat cooler:
38.1 beef steak

West retail meat cooler:
40.3 chuckwagon sandwich

Butter and egg cooler:
40.2 butter

Produce reach in cooler:
41.6 cut lettuce

South wall reach in cooler:
36.7 cheese curds

Footnote 4

Notes:

Freezers OK

Footnote 5

Notes:

No certified manager on staff.

Accompanied by KDA 10 during the inspection.

VOLUNTARY DESTRUCTION REPORT

Insp Date: 10/23/2013 **Business ID:** 72902FE
Business: GENE'S HEARTLAND FOODS

Inspection: 41000430
Store ID:
Phone: 6208425407
Inspector: KDA41
Reason: 01 Routine

321 W MAIN
 ANTHONY, KS 67003

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
10/23/13	09:45 AM	01:15 PM	3:30	0:01	3:31	0	
Total:			3:30	0:01	3:31	0	

ACTIONS

Number of products Voluntarily Destroyed 5

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 Fully cooked Tyson chicken Qty 15 Units lbs Value \$ 46.80

Description 11 packages with discard dates of 10/24 and 10/31. actually prepared 10/9 and 10/16.

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Top Care Tussin liquid chest congestion med. Qty 8 Units oz Value \$

Description 2 packages on retail shelf with expiration of 9/13

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

3. Product Top Care chest and sinus relief tablets Qty 100 Units tablets Value \$

Description 2 packages on retail shelf with expiration of 9/13

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

VOLUNTARY DESTRUCTION REPORT

VOLUNTARY DESTRUCTION REPORT

4. Product Aspirin tablets Qty 625 Units tablets Value \$ _____

Description 5 packages on retail shelf with expiration of 9/13

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

5. Product Midol pain relief tablets Qty 24 Units tablets Value \$ _____

Description 1 package on retail shelf with expiration of 9/13

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

