

**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:** 8/26/2013      **Business ID:** 44581FE  
**Business:** APCO EAST

**Inspection:** 44000112  
**Store ID:**  
**Phone:** 6204422430  
**Inspector:** KDA44  
**Reason:** 01 Routine  
**Results:** No Follow-up

804 E MADISON  
 ARKANSAS CITY, KS 67005

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
08/26/13	09:15 AM	11:00 AM	1:45	0:25	2:10	0	
<b>Total:</b>			1:45	0:25	2:10	0	

<b>FOOD ESTABLISHMENT PROFILE</b>	
Updated Risk Category _____	Updated Size Range _____
Insp. Notification <u>Fax</u> Sent Notification To _____	Lic. Insp. <u>No</u>
Priority(P) Violations <u>2</u> Priority foundation(Pf) Violations <u>2</u>	
Certified Manager on Staff <input type="checkbox"/>	Address Verified <input checked="" type="checkbox"/>
Certified Manager Present <input type="checkbox"/>	Actual Sq. Ft. <u>2728</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](http://www.agriculture.ks.gov), EMAIL [fsl@kda.ks.gov](mailto: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**

<b>Demonstration of Knowledge</b>	Y	N	O	A	C	R
1. Certification by accredited program, compliance with Code, or correct responses.	..	..	p	..	..	..
<b>Employee Health</b>	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

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	..		
<table border="0" style="width: 100%;"> <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(A) Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch.                      [Food contact surface of slicer had a greasy residue in the shape of a circle. Person in charge stated that the slicer had not been used today and should have been cleaned after the last use. COS, surface was cleaned.]                 </td> </tr> </table>	<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. [Food contact surface of slicer had a greasy residue in the shape of a circle. Person in charge stated that the slicer had not been used today and should have been cleaned after the last use. COS, surface was cleaned.]						
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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		
16. Proper cooking time and temperatures.	p	..	..	..	..	..		
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>								
17. Proper reheating procedures for hot holding.	..	..	p	..	..	..		
18. Proper cooling time and temperatures.	..	..	p	..	..	..		
19. Proper hot holding temperatures.	p	..	..	..	..	..		
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>								
20. Proper cold holding temperatures.	..	p	..	..	p	..		
<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>								

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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<i>Fail Notes</i>	<p>3-501.16(A)(2) <i>P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less.</i></p> <p><i>[In the beverage air under counter refrigerator, raw shell eggs were 51 and raw hamburger patties were 48.3. Person in charge stated hamburger patties had been put in the cooler in a frozen state yesterday. Ambient air temperature was 55. Eggs and hamburger were moved to different refrigerator units with ambient temperatures of 38.4 and 40 for rapid chill. Temperature of beverage air unit will be monitored and the thermostat checked. Corrected on site.</i></p> <p><i>On the food line, a container of diced ham was 55.6, diced tomatoes 54.3, and diced sausage 47.6. Containers had been sitting in a ice bath but all of the ice had melted. According to cook, food items had been sitting in ice for about 2 and half hours. Food items were put into refrigerators with appropriate ambient temperatures for rapid cool. Ice will be replaced for use after food items have chilled. COS.]</i></p>
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|---|----|----|----|----|----|----|
| 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
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|--|---|----|----|----|----|----|
| 23. Consumer advisory provided for raw or undercooked foods. | p | .. | .. | .. | .. | .. |
|--|---|----|----|----|----|----|

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  | .. | .. | p  | .. |

<i>Fail Notes</i>	<p>7-301.11(B) <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 shelves, containers of Comet cleaner, shampoo, hand soap and Glade air freshener were on a shelf over candy bars and hostess products. On another shelf, mosquito repellent was on a shelf over single use paper towels. Corrected on site, items were rearranged appropriately.]</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 | .. |
|---|----|----|----|----|---|----|

GOOD RETAIL PRACTICES						
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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 | .. | .. | p | .. |
|--|----|---|----|----|---|----|

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Food Temperature Control	Y   N   O   A   C   R
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<i>Fail Notes</i>	4-301.11	<i>Pf - Temperature Capacity - EQUIPMENT for cooling and heating FOOD, and holding cold and hot FOOD, shall be sufficient in number and capacity to provide FOOD temperatures as specified under Chapter 3.                  [The Beverage Air under the counter refrigerator had an ambient temperature of 55. Food items were removed from the unit until it could be adjusted or fixed. COS.]</i>
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32. Plant food properly cooked for hot holding.	..   ..   p   ..   ..   ..
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33. Approved thawing methods used.	p   ..   ..   ..   ..   ..
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***This item has Notes. See Footnote 4 at end of questionnaire.***

34. Thermometers provided and accurate.	p   ..   ..   ..   ..   ..
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Food Identification	Y   N   O   A   C   R
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35. Food properly labeled; original container.	p   ..   ..   ..   ..   ..
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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.	p   ..   ..   ..   ..   ..
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37. Contamination prevented during food preparation, storage and display.	p   ..   ..   ..   ..   ..
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38. Personal cleanliness.	p   ..   ..   ..   ..   ..
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39. Wiping cloths: properly used and stored.	p   ..   ..   ..   ..   ..
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40. Washing fruits and vegetables.	..   ..   p   ..   ..   ..
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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   ..   ..   ..   ..   ..
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42. Utensils, equipment and linens: properly stored, dried and handled.	p   ..   ..   ..   ..   ..
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43. Single-use and single-service articles: properly used.	p   ..   ..   ..   ..   ..
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44. Gloves used properly.	p   ..   ..   ..   ..   ..
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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   ..   ..   ..   ..   ..
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45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items	p   ..   ..   ..   ..   ..
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46. Warewashing facilities: installed, maintained, and used; test strips.	p   ..   ..   ..   ..   ..
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47. Non-food contact surfaces clean.	p   ..   ..   ..   ..   ..
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Physical Facilities	Y   N   O   A   C   R
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48. Hot and cold water available; adequate pressure.	p   ..   ..   ..   ..   ..
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49. Plumbing installed; proper backflow devices.	p   ..   ..   ..   ..   ..
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50. Sewage and waste water properly disposed.	p   ..   ..   ..   ..   ..
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51. Toilet facilities: properly constructed, supplied and cleaned.	..   p   ..   ..   ..   ..
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<i>Fail Notes</i>	5-501.17	<i>A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.                  [The trash can in the womens rest room did not have a lid.]</i>
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52. Garbage and refuse properly disposed; facilities maintained.	p   ..   ..   ..   ..   ..
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53. Physical facilities installed, maintained and clean.	p   ..   ..   ..   ..   ..
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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities	Y	N	O	A	C	R
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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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<b>EDUCATIONAL MATERIALS</b>
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The following educational materials were provided ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

**Notes:**

hashbrowns 196.6, hamburger patty 199

## **Footnote 2**

**Notes:**

sausage gravy 172.9

## **Footnote 3**

**Notes:**

GE refrigerator in kitchen - bacon 43.3, ham 39.6, sausage 43.5, ambient 40.

GE refrigerator in waitress area - ambient 38.4, contained condiments.

Reachin/walkin- milk 43.6, cut lettuce 42.7, raw eggs 37, RTE burrito 41.1, ambient 37.

## **Footnote 4**

**Notes:**

frozen chicken fried steak patties were slacking on the counter, still in a frozen state. Items were to be used for lunch and will be put into a refrigerator before thawed.

## FIELD WARNING LETTER

**Insp Date:** 8/26/2013      **Business ID:** 44581FE  
**Business:** APCO EAST

804 E MADISON  
ARKANSAS CITY, KS 67005

**Inspection:** 44000112  
**Store ID:**  
**Phone:** 6204422430  
**Inspector:** KDA44  
**Reason:** 01 Routine

**Reference:**

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
08/26/13	09:15 AM	11:00 AM	1:45	0:25	2:10	0	
Total:			1:45	0:25	2:10	0	

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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.