

Kansas Department of Agriculture
Division of Food Safety and Lodging
 1320 Research Park Drive, Manhattan, KS 66502
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 6/17/2013 **Business ID:** 76062FE
Business: DOLLAR GENERAL STORE #7075

Inspection: 45004244
Store ID:
Phone: 6158554781
Inspector: KDA45
Reason: 01 Routine
Results: Follow-up

297 W 7TH
 AUGUSTA, KS 67010

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/17/13	08:15 AM	10:00 AM	1:45	1:30	3:15	0	
Total:			1:45	1:30	3:15	0	

FOOD ESTABLISHMENT PROFILE

Updated Risk Category RAC# 01 Low Risk Updated Size Range 1. Under 5,000 sq feet
 Insp. Notification Print Lic. Insp. _____
 Priority(P) Violations 1 Priority foundation(Pf) Violations 1
 Certified Manager on Staff Address Verified Actual Sq. Ft. 2156
 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

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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	p	..
<i>Fail Notes</i>	3-202.15	<i>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. [On retail shelves the following were found to have dents in the cans, 1 can tomatoes, okra & corn, 1 can crushed pineapples, and 1 can grilled beans sweet mesquite. Corrected on Site - Removed cans from shelf.]</i>						
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
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	p	..

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Chemical	Y N O A C R
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<i>Fail Notes</i>	7-301.11(A)	<i>P - Retail Chemical Storage (spacing/partitioning) 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 separating the POISONOUS OR TOXIC MATERIALS by spacing or partitioning. [On an end cap at the south end of the store, there was Lysol Bowl Cleaner and Cutter Insect Repellent on the same shelf as Dog Food. On a shelf in the store there was candy and mexican rice stored under shampoos. On an end cap there was baby juice and baby formula on the same shelf as shampoos. On a shelf in the store there was Torch Fuel stored over Food Storage Containers. Corrected on Site - Moved chemicals off the same shelf as food.]</i>
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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

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

This item has Notes. See Footnote 2 at end of questionnaire.

32. Plant food properly cooked for hot holding. p

33. Approved thawing methods used. p

34. Thermometers provided and accurate. 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. p

37. Contamination prevented during food preparation, storage and display. .. p

<i>Fail Notes</i>	3-305.11(A)(1)	<i>Food storage - Except as specified in ¶¶ (B) and (C) of 3-305.11, FOOD shall be protected from contamination by storing the FOOD: in a clean, dry location; where it is not exposed to splash, dust, or other contamination; and at least 15 cm (6 inches) above the floor. [In the front of the store in the Northeast Corner, there were cases of bottled water sitting on the floor.]</i>
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38. Personal cleanliness. p

39. Wiping cloths: properly used and stored. p

40. Washing fruits and vegetables. p

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. p

43. Single-use and single-service articles: properly used. .. p

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Proper Use of Utensils	Y	N	O	A	C	R
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<i>Fail Notes</i>	4-903.11(C)	<p><i>SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored as specified under ¶ 4-903.11(A) and shall be kept in the original protective PACKAGE or stored by using other means that afford protection from contamination until used.</i></p> <p><i>[In the back storage room, there are several boxes of paper towels and foam cups sitting on the floor.]</i></p>
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44. Gloves used properly. p

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

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

49. Plumbing installed; proper backflow devices. .. p

<i>Fail Notes</i>	5-203.13(A)	<p><i>At least 1 service sink or 1 curbed cleaning facility equipped with a floor drain shall be provided and conveniently located for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water and similar liquid waste.</i></p> <p><i>[No service/mop sink in the facility for liquid waste. Facility must install one within 90 days or obtain a variance.]</i></p>
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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

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

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

EDUCATIONAL MATERIALS

The following educational materials were provided ..

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Footnote 1

Notes:

Reach In Cooler - Ambient Temperature 36.3F.

Milk - 38.4F

Ready to Eat Packaged Ham - 39.2F.

Footnote 2

Notes:

Freezer - OK

Footnote 3

Notes:

Owned by: DG Retail LLC.

Accompanied by KDA33

