

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: 7/18/2013 **Business ID:** 114277FE
Business: ARLINGTON GROCERY

 107 W MAIN
 ARLINGTON, KS 67514

Inspection: 45004280
Store ID:
Phone: 6208990726
Inspector: KDA45
Reason: 01 Routine
Results: No Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/18/13	10:00 AM	11:15 AM	1:15	1:00	2:15	0	
Total:			1:15	1:00	2:15	0	

FOOD ESTABLISHMENT PROFILE	
Updated Risk Category <u>RAC# 01 Low Risk</u>	Updated Size Range <u>1. Under 5,000 sq feet</u>
Insp. Notification <u>Print</u>	Lic. Insp. <u>No</u>
Priority(P) Violations <u>0</u>	Priority foundation(Pf) Violations <u>0</u>
Certified Manager on Staff <input type="checkbox"/>	Address Verified <input checked="" type="checkbox"/>
Certified Manager Present <input type="checkbox"/>	Actual Sq. Ft. <u>780</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

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Good Hygienic Practices	Y N O A C R
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- | | |
|---|-----------------------|
| 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
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- | | |
|--|-----------------------|
| 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
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- | | |
|--|-----------------------|
| 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
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|---|-----------------------|
| 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
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- | | |
|--|-----------------------|
| 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
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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 " " |
| 26. Toxic substances properly identified, stored and used. | p " " " " " |

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 " " |
|---|-----------------------|

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	Y	N	O	A	C	R		
Safe Food and Water								
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	p	..		
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%; vertical-align: top;"><i>Fail Notes</i></td> <td style="width: 15%; vertical-align: top;">3-602.11(C)</td> <td style="vertical-align: top;"> <i>Bulk food - self service (Labeling) Bulk FOOD that is available for CONSUMER self-dispensing shall be prominently labeled with the following information in plain view of the CONSUMER: the manufacturer's or processor's label that was provided with the FOOD; or, a card, sign, or other method of notification that includes the common name of the FOOD, a list of the ingredients in descending order by predominance of weight, and the name of the FOOD source for each MAJOR FOOD ALLERGEN contained in the FOOD unless the FOOD source is already part of the common or usual name of the respective ingredient.</i> <i>[On the store shelves, there were packages of Little Debbie Snacks with no label of ingredients and also Fun Size Candy Bars, that states "This unit not labeled for individual retail sale." Corrected on Site - Had employee pull all items off the shelf until they can get labels made for the items and informed them that they could not sell the Fun Size Candy Bars to the public.]</i> </td> </tr> </table>	<i>Fail Notes</i>	3-602.11(C)	<i>Bulk food - self service (Labeling) Bulk FOOD that is available for CONSUMER self-dispensing shall be prominently labeled with the following information in plain view of the CONSUMER: the manufacturer's or processor's label that was provided with the FOOD; or, a card, sign, or other method of notification that includes the common name of the FOOD, a list of the ingredients in descending order by predominance of weight, and the name of the FOOD source for each MAJOR FOOD ALLERGEN contained in the FOOD unless the FOOD source is already part of the common or usual name of the respective ingredient.</i> <i>[On the store shelves, there were packages of Little Debbie Snacks with no label of ingredients and also Fun Size Candy Bars, that states "This unit not labeled for individual retail sale." Corrected on Site - Had employee pull all items off the shelf until they can get labels made for the items and informed them that they could not sell the Fun Size Candy Bars to the public.]</i>					
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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		
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								
	Y	N	O	A	C	R		

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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
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
55. Other violations	p

EDUCATIONAL MATERIALS

The following educational materials were provided p

Material Distributed | Education Title #22 Focus On Food Safety Manual (on the Website)

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Artic Air Reach In Cooler - Milk - 42.3F.

FIELD WARNING LETTER

Insp Date: 7/18/2013 **Business ID:** 114277FE
Business: ARLINGTON GROCERY

107 W MAIN
ARLINGTON, KS 67514

Inspection: 45004280
Store ID:
Phone: 6208990726
Inspector: KDA45
Reason: 01 Routine

Reference:

Time In / Time Out

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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.