

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: 12/6/2013 **Business ID:** 54933FE
Business: LARRY'S HOMETOWN MARKET

Inspection: 45004434
Store ID:
Phone: 6208425546
Inspector: KDA45
Reason: 01 Routine
Results: No Follow-up

103 E MAIN
 ANTHONY, KS 67003

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
12/06/13	09:35 AM	12:00 PM	2:25	1:15	3:40	0	
Total:			2:25	1:15	3:40	0	

FOOD ESTABLISHMENT PROFILE	
Updated Risk Category <u>RAC# 06 High Risk</u>	Updated Size Range <u>2. 5,000 - 10,000 sq feet</u>
Insp. Notification <u>Print</u>	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>8450</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

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
<i>Fail Notes</i> 3-201.11(C) <i>Pf - PACKAGED FOOD shall be labeled as specified in LAW. [On Aisle 3, there was a bottle of Season Salt with no label of ingredients. Note: It was only labeled with black marker Season Salt. Corrected on Site - Removed from shelf.]</i>						
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 aisle 8, there was 2 cans of Best Choice Sliced Peaches, 1 can of Always Safe Fruit Mix, 1 can of Dole Pineapple Slices, 1 can of Dole Crushed Pineapple, and 1 can of Dirty Moore Hearty Meals Beef Stew with dents in the tops and sides of cans. Corrected on Site - Removed from shelf. On aisle 3, there was a Bag of Best Choice Flour with a hole in the top surface of the bag. Corrected on Site - Removed from shelf. On aisle 2, there was a can of Best Choice Traditional Pasta Sauce with a dent in the side of the can. Corrected on Site - Removed 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	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 Meat Walk In Cooler, there was a box of Raw Pork Loins over Fully Cooked Deli Hams. Corrected on Site - Rearranged.]</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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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 ..

Fail Notes | 7-301.11(A) *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 Aisle 4, there was bottles of Johnson and Johnson Baby Oil and Baby Shampoo over Power Protein Bars and Silm Fast Bars. Corrected on Site - Rearranged.]*

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

Fail Notes | 3-305.11(A)(1) *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 Walk In Freezer, there was 2 boxes of pork loins, and 1 box of turkeys sitting directly on the floor.]*

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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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Proper Use of Utensils	Y	N	O	A	C	R
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	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

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

<i>Fail Notes</i>	6-501.11	<i>PHYSICAL FACILITIES shall be maintained in good repair. [In the Meat Department, there is 1 ceiling tile with water damage. In the Meat Department Walk In Cooler and the Produce/Dairy Walk In Cooler, there is peeling paint on the ceilings.]</i>
	6-501.12(A)	<i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [In the storage room, there is dust build up on the walls and along the floor/wall junction.]</i>

54. Adequate ventilation and lighting; designated areas used.	p
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Administrative/Other	Y	N	O	A	C	R
55. Other violations	..	p

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

<i>Fail Notes</i>	K.S.A. 65-657(b)	<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. [On aisle 4, there was 2 bottles of Pedi Care Childrens Fever Reducer with the expiration date of 12-12 and 3 bottles of Pedi Care Childrens Fever Reducer with the expiration date of 11-13 and 2 bottles of Pepto Bismol Max with the expiration date of 08/2013. Corrected on Site - Removed from shelf.]</i>
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EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #42</i>	<i>Daily Self-Inspection Checklist</i>
	<i>Education Title #43</i>	<i>Storing Food in WIC</i>

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Meat Case - Smoked Sausage - 42.3F.

Meat Walk In Cooler - Rib Eye Steaks - 40.5F.

Produce Reach In Cooler - Bagged Lettuce - 42.8F.

Dairy Reach In Cooler - Shredded Cheese - 41.8F.

Produce/Dairy Walk In Cooler - Bagged Lettuce - 42.4F.

Footnote 2

Notes:

Freezers - OK

Footnote 3

Notes:

In the Dairy Reach In Cooler, there was 2 - 1 gallon of Rice Dream with the expiration date of Oct 01 13.

On aisle 7, there was 6 containers of Similac Expert Care Neosure with the expiration date of Aug 2013 and 6 containers of Similac Expert Care Neosure with the expiration date of Jul 2013.

Owned by: Larry Olds

No Certified Manager on Staff.

Accompanied by: KDA10

FIELD WARNING LETTER

Insp Date: 12/6/2013 **Business ID:** 54933FE
Business: LARRY'S HOMETOWN MARKET

103 E MAIN
ANTHONY, KS 67003

Inspection: 45004434
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Phone: 6208425546
Inspector: KDA45
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Reference:

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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.