

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: 2/12/2014 **Business ID:** 113975FE
Business: GRAVES DRUG

Inspection: 45004487
Store ID:
Phone: 6204422300
Inspector: KDA45
Reason: 01 Routine
Results: Follow-up

212 S SUMMIT
 ARKANSAS CITY, KS 67005

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
02/12/14	09:00 AM	11:00 AM	2:00	1:00	3:00	0	
Total:			2:00	1:00	3:00	0	

FOOD ESTABLISHMENT PROFILE

Updated Risk Category RAC# 06 High Risk Updated Size Range 2. 5,000 - 10,000 sq feet
 Insp. Notification Email Sent Notification To _____ Lic. Insp. No
 Priority(P) Violations 3 Priority foundation(Pf) Violations 3
 Certified Manager on Staff Address Verified Actual Sq. Ft. 6840
 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

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
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
12. Required records available: shellstock tags, parasite destruction.	p
Protection from Contamination						
13. Food separated and protected.	p
14. Food-contact surfaces: cleaned and sanitized.	..	p	p	..
<i>Fail Notes</i> 4-601.11(A) <i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch.</i> <i>[In the cabinets on the north wall, there were 10 plastic lids (stored as clean) with sticker residue on the lid surface. Corrected on Site - Placed at 3 Vat Sink to be soaked.]</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
18. Proper cooling time and temperatures.	p
19. Proper hot holding temperatures.	p
20. Proper cold holding temperatures.	..	p	p	..
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
<i>Fail Notes</i> 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> <i>[In the Make Table Reach In, there was a container of prepared on site tuna salad at 43.4F., a container of prepared on site chicken salad at 45.3F., and a container of prepared on site pasta salad at 45.5F. According to person in charge, all items were made yesterday (2/11/14) and haven't been removed from reach in today. The Ambient Air Temperature of the Reach In was 40.2F. Corrected on Site - Voluntary Discarded.]</i>						
21. Proper date marking and disposition.	..	p	p	..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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Fail Notes	<p>3-501.18(A)(1) <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> <i>[In the Make Table Reach In, there was a container of prepared on site pasta salad with the date of 1/31/14. According to person in charge, that was the date it was made. Note: Today is 2/12/14. Corrected on Site - Voluntary Discarded.]</i></p> <p>3-501.18(A)(2) <i>P - RTE PHF/TCS, Disposition (discard if in a container w/out a date) 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 not clearly marked to indicate the 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 for a maximum of 7 days, with the day of preparation counted as Day 1.</i> <i>[In the West Frigidaire, there was an opened bag of Beer Brats with no date. According to person in charge, they were opened on 02/08/14. Corrected on Site - Labeled.]</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
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Chemical	Y	N	O	A	C	R
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25. Food additives: approved and properly used.	p
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26. Toxic substances properly identified, stored and used.	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						
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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
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29. Water and ice from approved source.	p
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30. Variance obtained for specialized processing methods.	p
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Food Temperature Control	Y	N	O	A	C	R
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31. Proper cooling methods used; adequate equipment for temperature control.	p
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This item has Notes. See Footnote 2 at end of questionnaire.

32. Plant food properly cooked for hot holding.	p
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33. Approved thawing methods used.	p
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34. Thermometers provided and accurate.	..	p
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Food Temperature Control	Y	N	O	A	C	R
<p><i>Fail Notes</i> 4-204.112(B) <i>Temperature Measuring Devices (Integrated or Affixed) Cold or hot holding EQUIPMENT used for POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be designed to include and shall be equipped with at least one integral or permanently affixed TEMPERATURE MEASURING DEVICE that is located to allow easy viewing of the device's temperature display. [There are no thermometers in the East and West Frigidaire Refrigerators.]</i></p>						
Food Identification	Y	N	O	A	C	R
35. Food properly labeled; original container.	p
Prevention of Food Contamination	Y	N	O	A	C	R
36. Insects, rodents and animals not present.	p
37. Contamination prevented during food preparation, storage and display.	..	p	p	..
<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 storage area up front, there was a box of potatoes sitting directly on the floor. Corrected on Site - Elevated off floor.]</i></p>						
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
41. In-use utensils: properly stored.	p
42. Utensils, equipment and linens: properly stored, dried and handled.	..	p	p	..
<p><i>Fail Notes</i> 4-904.11(B) <i>Knives, forks, and spoons that are not prewrapped shall be presented so that only the handles are touched by EMPLOYEES and by CONSUMERS if CONSUMER self-service is provided. [The Utensils were stored with the food contact surfaces, up so that is the only way they could be grabbed. Corrected on Site - Inverted the other way.]</i></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	p	..
<p><i>Fail Notes</i> 4-202.11(A)(2) <i>Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. [There was a white plastic spatula with deep cuts and missing pieces on the food contact surface. Corrected on Site - Person In Charge Discarded.]</i></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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending	Y N O A C R
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Fail Notes | 4-302.14 *Pf - A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [There are no Chlorine Sanitizer Test Strips in the facility. Note: Person In Charge showed the inspector how they prepare the Chlorine Sanitizer and it tested at 50 parts per million Chlorine Sanitizer.]*

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 | 6-501.11 *PHYSICAL FACILITIES shall be maintained in good repair. [There are 7 ceiling tiles with water damage throughout the facility.]*

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 p

<i>Material Distributed</i>	<i>Education Title #22</i>	<i>Focus On Food Safety Manual (on the Website)</i>
	<i>Education Title #30</i>	<i>Food Establishments Licensing</i>
	<i>Education Title #31</i>	<i>Product Cooling Temperature Log</i>
	<i>Education Title #32</i>	<i>Food Equipment Cooling Log</i>
	<i>Education Title #33</i>	<i>Refrigeration Temperature Log</i>
	<i>Education Title #34</i>	<i>Reheating Temperature Log</i>
	<i>Education Title #35</i>	<i>Food Temperature Log</i>
	<i>Education Title #49</i>	<i>Two-Stage Cooling</i>

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Make Table - Sliced Turkey - 42.1F.

Make Table Reach In Cooler - Shredded Lettuce - 42.3F.

East Frigidaire - Hamburger - 41.1F.

West Frigidaire - Shredded Cheese - 42.5F.

Kenmore Refrigerator - Banana Pie - 33.6F.

Reach In next to Ice Cream - Milk - 36.3F.

Back Storage Kenmore Refrigerator - Bagged Chopped Lettuce - 41.3F.

Footnote 2

Notes:

Freezers - OK

Footnote 3

Notes:

Owned by: Price Pharmacies Inc.

No Certified Manager on Staff.

VOLUNTARY DESTRUCTION REPORT

Insp Date: 2/12/2014 **Business ID:** 113975FE
Business: GRAVES DRUG

212 S SUMMIT
 ARKANSAS CITY, KS 67005

Inspection: 45004487
Store ID:
Phone: 6204422300
Inspector: KDA45
Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
02/12/14	09:00 AM	11:00 AM	2:00	1:00	3:00	0	
Total:			2:00	1:00	3:00	0	

ACTIONS

Number of products Voluntarily Destroyed 4

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 Prepared on Site Tuna Salad Qty 2 Units lbs Value \$ 6.00

Description Out of Temperature

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Prepared on Site Chicken Salad Qty 2 Units lbs Value \$ 7.00

Description Out of Temperature

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

3. Product Prepared on Site Pasta Salad Qty 3 Units lbs Value \$ 8.00

Description Out of Temperature

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 Prepared on Site Pasta Salad Qty 1 Units Value \$ 2.50

Description Out of Date

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

