

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: 3/31/2014 **Business ID:** 92037FE
Business: WALMART #978

Inspection: 45004538
Store ID:
Phone: 4792046234
Inspector: KDA45
Reason: 01 Routine
Results: No Follow-up

2701 N SUMMIT ST
 ARKANSAS CITY, KS 67005

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
03/31/14	08:45 AM	11:45 AM	3:00	2:30	5:30	0	
Total:			3:00	2:30	5:30	0	

FOOD ESTABLISHMENT PROFILE	
Updated Risk Category <u>RAC# 06 High Risk</u>	Updated Size Range <u>4. Over 50,000 sq feet</u>
Insp. Notification <u>Email</u> Sent Notification To _____	Lic. Insp. <u>No</u>
Priority(P) Violations <u>1</u> Priority foundation(Pf) Violations <u>2</u>	
Certified Manager on Staff <input type="checkbox"/>	Address Verified <input type="checkbox"/>
Certified Manager Present <input type="checkbox"/>	Actual Sq. Ft. <u>154000</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
10.	Food received at proper temperature.		p
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>								
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. [In the canned food/canned soug asile, there was 1 can of Spaghetti O's with a dent on the side of the can, 1 can of Chucky Clam Chowder with a dent on the side of the can, and 1 can of Chucky Potato Soup with a dent on the side of the can. Corrected on Site - All Cans were removed from the shelves.]</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 Reach In Case, there was Raw Thick Bacon directly over Fully Cooked Ready to Eat Bacon. 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
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>								
17.	Proper reheating procedures for hot holding.		p
18.	Proper cooling time and temperatures.		p
19.	Proper hot holding temperatures.		p
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>								
20.	Proper cold holding temperatures.		p
<i>This item has Notes. See Footnote 4 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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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>	7-102.11	<i>Pf - Common Name (Working Containers) Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. [In the Deli, there was a white bucket with clear liquid and white cloth in bucket with no label. According to employee, the clear liquid was Quaternary Sanitizer. Corrected on Site - Labeled Bucket.]</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 5 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

<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 is no thermometer in the Pepsi Reach In Cooler by Deli, that cold holds milk.]</i>
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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

38. Personal cleanliness. p

39. Wiping cloths: properly used and stored. p

This item has Notes. See Footnote 6 at end of questionnaire.

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

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Proper Use of Utensils	Y N O A C R
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|---|----------------------------|
| 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
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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 |

This item has Notes. See Footnote 7 at end of questionnaire.

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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 |
| 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
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- | | |
|----------------------|----------------------------|
| 55. Other violations | p |
|----------------------|----------------------------|

This item has Notes. See Footnote 8 at end of questionnaire.

EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #07</i>	<i>Corrective Actions</i>	
	<i>Education Title #43</i>	<i>Storing Food in WIC</i>	

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Received on Milk Truck - Milk - 37.4

Footnote 2

Notes:

Out of Fryer - Potato Wedges - 197.3F.

Footnote 3

Notes:

Hot Holding Case - Roasted Chicken - 180.9F.

Deli Hot Holding Case - Chicken Strips - 147.8F.

Footnote 4

Notes:

Meat Deli Case - Turkey - 41.8F.

Deli Walk In Cooler - Ham - 41.4F.

Cold Case - Broccoli Salad - 42.1F.

Deli Reach In Cooler - Tuna Salad - 42.3F.

Deli Sandwich Case - Turkey Sandwich - 42.6F.

Produce Reach In Cooler - Cut Melons - 42.8F.

Pepsi Reach In Cooler - Milk Cooler - 41.1F.

Lettuce Reach In Cooler - Chopped Lettuce - 41.8F.

Produce Walk In Cooler - Cut Broccoli - 38.1F.

Meat Walk In Cooler - Ground Beef - 33.7F.

Dairy Walk In Cooler - Milk - 34.7F.

Dairy Reach In - Yogurt - 41.8F.

11 Door Milk Cooler - Chocolate Milk - 40.6F.

Middle Cooler by Dairy - Little Smokies - 41.0F.

End Cap of Beer Cooler - Butter - 41.6F.

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Cheese/Deli Reach In - Ground Sausage - 42.4F.

Meat Reach In - Salmon - 41.2F.

Deli Middle Cooler - Hot Dogs - 41.5F.

Footnote 5

Notes:

Freezers - OK

Footnote 6

Notes:

Quaternary Sanitizer Bucket - 100 parts per million Quaternary Sanitizer.

Footnote 7

Notes:

Warewashing Machine - 165.9F.

3 Vat Sink in Deli - 200 parts per million Quaternary Sanitizer.

Footnote 8

Notes:

Owned by: Wal-Mart Stores Inc.

Certified Manager on Staff.

FIELD WARNING LETTER

Insp Date: 3/31/2014 **Business ID:** 92037FE
Business: WALMART #978

2701 N SUMMIT ST
ARKANSAS CITY, KS 67005

Inspection: 45004538
Store ID:
Phone: 4792046234
Inspector: KDA45
Reason: 01 Routine

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.