

**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:** 12/8/2014      **Business ID:** 73787FE  
**Business:** DOLLAR GENERAL STORE #0581

**Inspection:** 45004776  
**Store ID:**  
**Phone:** 6158554908  
**Inspector:** KDA45  
**Reason:** 02 Follow-up  
**Results:** Administrative Review

804 N LL & G  
 ANTHONY, KS 67003

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
12/08/14	01:25 PM	02:45 PM	1:20	0:10	1:30	0	
<b>Total:</b>			1:20	0:10	1:30	0	

**FOOD ESTABLISHMENT PROFILE**

Updated Risk Category RAC# 02 Low Risk      Updated Size Range 1. Under 5,000 sq feet  
 Insp. Notification Print      Lic. Insp. No  
 Priority(P) Violations 1      Priority foundation(Pf) Violations 0  
 Certified Manager on Staff       Address Verified       Actual Sq. Ft. 2000  
 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](http://www.agriculture.ks.gov), EMAIL [fsl@kda.ks.gov](mailto: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**

	Y	N	O	A	C	R
<b>Demonstration of Knowledge</b>						
1. Certification by accredited program, compliance with Code, or correct responses.	..	..	..	..	..	..
<b>Employee Health</b>						
2. Management awareness; policy present.	..	..	..	..	..	..
3. Proper use of reporting, restriction and exclusion.	..	..	..	..	..	..

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<b>Good Hygienic Practices</b>	Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use	..	..	..	..	..	..
5. No discharge from eyes, nose and mouth.	..	..	..	..	..	..
<b>Preventing Contamination by Hands</b>	Y	N	O	A	C	R
6. Hands clean and properly washed.	..	..	..	..	..	..
7. No bare hand contact with RTE foods or approved alternate method properly followed.	..	..	..	..	..	..
8. Adequate handwashing facilities supplied and accessible.	p	..	..	..	..	..
<b>Approved Source</b>	Y	N	O	A	C	R
9. Food obtained from approved source.	p	..	..	..	..	..
10. Food received at proper temperature.	..	..	..	..	..	..
11. Food in good condition, safe and unadulterated.	..	..	..	..	..	..
12. Required records available: shellstock tags, parasite destruction.	..	..	..	..	..	..
<b>Protection from Contamination</b>	Y	N	O	A	C	R
13. Food separated and protected.	..	..	..	..	..	..
14. Food-contact surfaces: cleaned and sanitized.	..	..	..	..	..	..
15. Proper disposition of returned, previously served, reconditioned and unsafe food.	..	..	..	..	..	..
<b>Potentially Hazardous Food Time/Temperature</b>	Y	N	O	A	C	R
16. Proper cooking time and temperatures.	..	..	..	..	..	..
17. Proper reheating procedures for hot holding.	..	..	..	..	..	..
18. Proper cooling time and temperatures.	..	..	..	..	..	..
19. Proper hot holding temperatures.	..	..	..	..	..	..
20. Proper cold holding temperatures.	..	..	..	..	..	..
21. Proper date marking and disposition.	..	..	..	..	..	..
22. Time as a public health control: procedures and record.	..	..	..	..	..	..
<b>Consumer Advisory</b>	Y	N	O	A	C	R
23. Consumer advisory provided for raw or undercooked foods.	..	..	..	..	..	..
<b>Highly Susceptible Populations</b>	Y	N	O	A	C	R
24. Pasteurized foods used; prohibited foods not offered.	..	..	..	..	..	..
<b>Chemical</b>	Y	N	O	A	C	R
25. Food additives: approved and properly used.	..	..	..	..	..	..
26. Toxic substances properly identified, stored and used.	..	..	..	..	..	..
<b>Conformance with Approved Procedures</b>	Y	N	O	A	C	R
27. Compliance with variance, specialized process and HACCP plan.	p	..	..	..	..	..
<b>GOOD RETAIL PRACTICES</b>						
<b>Safe Food and Water</b>	Y	N	O	A	C	R
28. Pasteurized eggs used where required.	..	..	..	..	..	..
29. Water and ice from approved source.	..	..	..	..	..	..

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Safe Food and Water	Y	N	O	A	C	R
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30. Variance obtained for specialized processing methods.      .. .. . . . . .

Food Temperature Control	Y	N	O	A	C	R
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31. Proper cooling methods used; adequate equipment for temperature control.      .. .. . . . . .

32. Plant food properly cooked for hot holding.      .. .. . . . . .

33. Approved thawing methods used.      .. .. . . . . .

34. Thermometers provided and accurate.      .. .. . . . . .

Food Identification	Y	N	O	A	C	R
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35. Food properly labeled; original container.      .. .. . . . . .

Prevention of Food Contamination	Y	N	O	A	C	R
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36. Insects, rodents and animals not present.      ..    b    ..    ..    ..    b

<i>Fail Notes</i>	6-202.15(A)(3)	<i>Outer openings (Doors) Outer openings of a FOOD ESTABLISHMENT shall be protected against the entry of insects and rodents by solid, self-closing, tight-fitting doors. [There is two small gaps (approximately 1/4") along the bottom of the (south) receiving door. REPEATED]</i>
	6-501.111(A)	<i>P - Pests (Prohibited) The PREMISES shall be maintained free of insects, rodents, and other pests. [There is 30 fresh rodent droppings on the shelves on the south wall of the storage area (receiving). REPEATED.</i>  <i>There is 40 fresh rodent droppings along the south wall of the storage area (receiving). REPEATED.</i>  <i>NOTE: Observed 3 glue traps, 3 bait boxes, and 2 snap traps in the facility. There are 2 exterior traps on the outside of the facility, 1 by the south exit door and 1 by the east exit door. The facility was treated by Terminix on 12/08/14 (paperwork for the treatment was provided). The Manager stated that Terminix is coming twice a week. ]</i>
	6-501.111(B)(4)	<i>Pests (Harborage) The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the PREMISES by eliminating harborage conditions. [The storage area (receiving) is impassable. It is over-crowded (wall to wall) with back stock, old displays, and old shelving. REPEATED]</i>

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

38. Personal cleanliness.      .. .. . . . . .

39. Wiping cloths: properly used and stored.      .. .. . . . . .

40. Washing fruits and vegetables.      .. .. . . . . .

Proper Use of Utensils	Y	N	O	A	C	R
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41. In-use utensils: properly stored.      .. .. . . . . .

42. Utensils, equipment and linens: properly stored, dried and handled.      .. .. . . . . .

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

44. Gloves used properly.      .. .. . . . . .

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      .. .. . . . . .

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Utensils, Equipment and Vending	Y	N	O	A	C	R
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|---|----|----|----|----|----|----|
| 45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-<br>Core items | .. | .. | .. | .. | .. | .. |
| 46. Warewashing facilities: installed, maintained, and used; test strips.                                 | .. | .. | .. | .. | .. | .. |
| 47. Non-food contact surfaces clean.  | .. | .. | .. | .. | .. | .. |

Physical Facilities	Y	N	O	A	C	R
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|--|----|----|----|----|----|----|
| 48. Hot and cold water available; adequate pressure.               | .. | .. | .. | .. | .. | .. |
| 49. Plumbing installed; proper backflow devices.                   | .. | .. | .. | .. | .. | .. |
| 50. Sewage and waste water properly disposed.                      | .. | .. | .. | .. | .. | .. |
| 51. Toilet facilities: properly constructed, supplied and cleaned. | .. | .. | .. | .. | .. | .. |
| 52. Garbage and refuse properly disposed; facilities maintained.   | .. | p  | .. | .. | .. | p  |

<i>Fail Notes</i>	5-501.113	<i>Receptacles and waste handling units for REFUSE, recyclables, and returnables shall be kept covered: Inside the FOOD ESTABLISHMENT if the receptacles and units: Contain FOOD residue and are not in continuous use; or, After they are filled; and, With tight-fitting lids or doors if kept outside the FOOD ESTABLISHMENT. [The dumpster doesn't have lids (on south side of the building). REPEATED]</i>
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|--|----|---|----|----|----|---|
| 53. Physical facilities installed, maintained and clean. | .. | p | .. | .. | .. | p |
|--|----|---|----|----|----|---|

<i>Fail Notes</i>	6-501.11	<i>PHYSICAL FACILITIES shall be maintained in good repair. [There is 7 water damaged ceiling tiles in the retail area. (REPEATED)]</i>
		]

6-501.114(A)	<i>Premises (Unnecessary items) The PREMISES shall be free of items that are unnecessary to the operation or maintenance of the establishment such as EQUIPMENT that is nonfunctional or no longer used. [There is old counter-tops, shelving, and roll carts stored along the (south) exterior wall of the facility. REPEATED]</i>
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|---|----|----|----|----|----|----|
| 54. Adequate ventilation and lighting; designated areas used. | .. | .. | .. | .. | .. | .. |
|---|----|----|----|----|----|----|

Administrative/Other	Y	N	O	A	C	R
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| 55. Other violations | .. | .. | .. | .. | .. | .. |
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EDUCATIONAL MATERIALS
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The following educational materials were provided ..

