

**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:** 1/7/2015      **Business ID:** 119249FE  
**Business:** IRWIN-POTTER DRUG  
 202 W. MAIN ST. P.O. BOX 107  
 202 W MAIN ST PO BOX 107  
 ANTHONY, KS 67003

**Inspection:** 45004800  
**Store ID:**  
**Phone:** 6208425119  
**Inspector:** KDA45  
**Reason:** 10 Licensing  
**Results:** No Follow-up

**Time In / Time Out**

| Date          | In       | Out      | Insp | Travel | Total | Mileage | Notes: |
|---------------|----------|----------|------|--------|-------|---------|--------|
| 01/07/15      | 09:40 AM | 11:10 AM | 1:30 | 0:05   | 1:35  | 0       |        |
| <b>Total:</b> |          |          | 1:30 | 0:05   | 1:35  | 0       |        |

| FOOD ESTABLISHMENT PROFILE                                                                      |                                                      |
|-------------------------------------------------------------------------------------------------|------------------------------------------------------|
| Updated Risk Category <u>RAC# 04 Medium Risk</u>                                                | Updated Size Range <u>1. Under 5,000 sq feet</u>     |
| Insp. Notification <u>Email</u> Sent Notification To _____                                      | Lic. Insp. <u>Yes</u>                                |
| Priority(P) Violations <u>0</u> Priority foundation(Pf) Violations <u>2</u> Left App. <u>No</u> | Lic. Approved <u>Yes</u>                             |
| Certified Manager on Staff <input type="checkbox"/>                                             | Address Verified <input checked="" type="checkbox"/> |
| Certified Manager Present <input type="checkbox"/>                                              | Actual Sq. Ft. <u>1500</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](http://www.agriculture.ks.gov), EMAIL [fsl@kda.ks.gov](mailto:fsl@kda.ks.gov), OR CALL (785) 564-6767.

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. | .. | .. | p | .. | .. | .. |
| <b>Employee Health</b>                                                              |    |    |   |    |    |    |
| 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                                                                                                                                                                                                                                                                                                                                                                                                                                                                  | .. | .. | .. |  |  |  |
| 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  |  |  |  |
| 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  |  |  |  |
| 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                 | ..                                                                                                                                                                                                                                                                                                                                                                                                                                                                 | ..                                                                                                                                                                                                                                                                                                                                                                                                                                                                 | .. | .. | .. |  |  |  |
| <b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   |                   |                                                                                                                                                                                                                                                                                                                                                                                                                                                                    |                                                                                                                                                                                                                                                                                                                                                                                                                                                                    |    |    |    |  |  |  |
| 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  | .. | .. |  |  |  |
| Highly Susceptible Populations                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                               | Y                 | N                                                                                                                                                                                                                                                                                                                                                                                                                                                                  | O                                                                                                                                                                                                                                                                                                                                                                                                                                                                  | A  | C  | R  |  |  |  |
| 24. Pasteurized foods used; prohibited foods not offered.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    | ..                | ..                                                                                                                                                                                                                                                                                                                                                                                                                                                                 | ..                                                                                                                                                                                                                                                                                                                                                                                                                                                                 | p  | .. | .. |  |  |  |
| Chemical                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     | Y                 | N                                                                                                                                                                                                                                                                                                                                                                                                                                                                  | O                                                                                                                                                                                                                                                                                                                                                                                                                                                                  | A  | C  | R  |  |  |  |
| 25. Food additives: approved and properly used.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                              | ..                | ..                                                                                                                                                                                                                                                                                                                                                                                                                                                                 | ..                                                                                                                                                                                                                                                                                                                                                                                                                                                                 | p  | .. | .. |  |  |  |
| 26. Toxic substances properly identified, stored and used.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   | ..                | p                                                                                                                                                                                                                                                                                                                                                                                                                                                                  | ..                                                                                                                                                                                                                                                                                                                                                                                                                                                                 | .. | p  | .. |  |  |  |
| <table border="0" style="width: 100%;"> <tr> <td style="width: 15%;"><i>Fail Notes</i></td> <td style="width: 10%;">7-102.11</td> <td><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. [On the counter top by the soda machine, there was a plastic container with clear liquid with no label. According to employee, the liquid was Quaternary Sanitizer Water. Corrected on Site - Labeled. ]</i></td> </tr> </table> | <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. [On the counter top by the soda machine, there was a plastic container with clear liquid with no label. According to employee, the liquid was Quaternary Sanitizer Water. Corrected on Site - Labeled. ]</i> |    |    |    |  |  |  |
| <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. [On the counter top by the soda machine, there was a plastic container with clear liquid with no label. According to employee, the liquid was Quaternary Sanitizer Water. Corrected on Site - Labeled. ]</i> |                                                                                                                                                                                                                                                                                                                                                                                                                                                                    |    |    |    |  |  |  |
| Conformance with Approved Procedures                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         | Y                 | N                                                                                                                                                                                                                                                                                                                                                                                                                                                                  | O                                                                                                                                                                                                                                                                                                                                                                                                                                                                  | A  | C  | R  |  |  |  |

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

| Conformance with Approved Procedures                              | Y  | N  | O  | A | C  | R  |
|-------------------------------------------------------------------|----|----|----|---|----|----|
| 27. Compliance with variance, specialized process and HACCP plan. | .. | .. | .. | p | .. | .. |

## GOOD RETAIL PRACTICES

| Safe Food and Water                                       | Y  | N  | O  | A  | C  | R  |
|-----------------------------------------------------------|----|----|----|----|----|----|
| 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  |
|------------------------------------------------------------------------------|----|----|----|----|----|----|
| 31. Proper cooling methods used; adequate equipment for temperature control. | p  | .. | .. | .. | .. | .. |
| <b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>   |    |    |    |    |    |    |
| 32. Plant food properly cooked for hot holding.                              | .. | .. | p  | .. | .. | .. |
| 33. Approved thawing methods used.                                           | .. | .. | p  | .. | .. | .. |
| 34. Thermometers provided and accurate.                                      | .. | p  | .. | .. | p  | .. |

|                   |             |                                                                                                                                                                                                                                                                                                                                            |
|-------------------|-------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <i>Fail Notes</i> | 4-302.12(A) | <i>Pf - Food Temperature Measuring Devices (Provided &amp; Accessible) FOOD TEMPERATURE MEASURING DEVICES shall be provided and readily accessible for use in ensuring attainment and maintenance of required FOOD temperatures. [There is no thermometer in the facility to take temperatures of food. Corrected on Site - Supplied.]</i> |
|-------------------|-------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|

| 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  | .. | .. | .. | .. | .. |
| 38. Personal cleanliness.                                                  | p  | .. | .. | .. | .. | .. |
| 39. Wiping cloths: properly used and stored.                               | p  | .. | .. | .. | .. | .. |
| <b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b> |    |    |    |    |    |    |
| 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 | .. | .. | .. | .. | .. |
| 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 |
|---------------------|---|---|---|---|---|---|
|                     | Y | N | O | A | C | R |

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

| 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 | .. | .. | .. | .. | .. |

***This item has Notes. See Footnote 4 at end of questionnaire.***

### EDUCATIONAL MATERIALS

The following educational materials were provided ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

**Notes:**

Reach In - Milk - 38.0F.

Refrigerator in Storage Room - Ambient Temperature - 39.0F.

## **Footnote 2**

**Notes:**

Freezers - OK

## **Footnote 3**

**Notes:**

Sanitizer Bucket - 200 parts per million Quaternary Sanitizer

## **Footnote 4**

**Notes:**

Owned by: Irwin-Potter Pharmacy LLC

No Certified Manager on Staff.