

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		
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%; border-right: 1px solid black; padding-right: 5px;"><i>Fail Notes</i></td> <td style="padding-left: 5px;">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 three door, True brand cooler (right) found raw pork bacon being stored over ready to eat, gallons of prepared iced tea and hazelnut creamer. Corrected on site (COS) by moving the raw below the ready to eat.]</i></td> </tr> </table>	<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 three door, True brand cooler (right) found raw pork bacon being stored over ready to eat, gallons of prepared iced tea and hazelnut creamer. Corrected on site (COS) by moving the raw below the ready to eat.]</i>						
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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								
16. Proper cooking time and temperatures.	p		
17. Proper reheating procedures for hot holding.	p		
18. Proper cooling time and temperatures.	p		
19. Proper hot holding temperatures.	p		
20. Proper cold holding temperatures.	p		
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>								
21. Proper date marking and disposition.	p		
22. Time as a public health control: procedures and record.	p		
Consumer Advisory								
23. Consumer advisory provided for raw or undercooked foods.	p		
Highly Susceptible Populations								
24. Pasteurized foods used; prohibited foods not offered.	p		
Chemical								
25. Food additives: approved and properly used.	p		
26. Toxic substances properly identified, stored and used.	..	p	p	..		

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Chemical	Y N O A C R
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Fail Notes	7-201.11(B)	<p><i>P - Chemical Storage (Not Above Food, etc.) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES.</i></p> <p><i>[In the clearance isle, found a can of hairspray and several bottles of lotion being stored over taco shells and iced tea mix. COS by moving the toxic items below the food.]</i></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

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
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>	
32. Plant food properly cooked for hot holding. p
33. Approved thawing methods used.	p
34. Thermometers provided and accurate.	p

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

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Utensils, Equipment and Vending	Y	N	O	A	C	R
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46. Warewashing facilities: installed, maintained, and used; test strips. p

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

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

Fail Notes | 5-501.17 *A toilet room used by females shall be provided with a covered receptacle for sanitary napkins. [The uni-sex employee restroom, trash receptacle does not have a lid.]*

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

EDUCATIONAL MATERIALS

The following educational materials were provided p

Material Distributed | Education Title #43 *Storing Food in WIC*

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Footnote 1

Notes:

In the three door, True brand cooler (left) found milk held at 38 F
In the three door, True brand cooler (right) found cheese slices held at 38 F

Footnote 2

Notes:

All freezer items were frozen solid.

Footnote 3

Notes:

Ware washing not required.

FIELD WARNING LETTER

Insp Date: 12/11/2013 **Business ID:** 73113FE
Business: DOLLAR GENERAL STORE #2501

727 KANSAS AVE
ATCHISON, KS 66002

Inspection: 48001020
Store ID:
Phone: 6158554781
Inspector: KDA48
Reason: 01 Routine

Reference:

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
12/11/13	12:55 PM	02:05 PM	1:10	0:05	1:15	0	
Total:			1:10	0:05	1:15	0	

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.