

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: 7/2/2014 **Business ID:** 107635FE
Business: CASEY'S GENERAL STORE #2812

Inspection: 48001328
Store ID:
Phone: 9133671151
Inspector: KDA48
Reason: 01 Routine
Results: Follow-up

1629 MAIN
 ATCHISON, KS 66002

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/02/14	09:50 AM	12:55 PM	3:05	0:00	3:05	0	
Total:			3:05	0:00	3:05	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print _____ Lic. Insp. _____
 Priority(P) Violations 4 _____ Priority foundation(Pf) Violations 3 _____
 Certified Manager on Staff _____ Address Verified _____ Actual Sq. Ft. _____
 Certified Manager Present _____

INSPECTION INFORMATION

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.
 Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.
 Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT www.agriculture.ks.gov, EMAIL fsl@kda.ks.gov, OR CALL (785) 296-5600.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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	p	..
<i>Fail Notes</i> 3-101.11 <i>P - FOOD shall be safe, UNADULTERATED, and honestly presented. [In the lower portion of the sandwich make table, one opened bag of commercially prepared grilled chicken pieces with no date marking. Employee was unable to determine it's open date. Corrected on site (COS), chicken was discarded.]</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
14. Food-contact surfaces: cleaned and sanitized.	..	p
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
<i>Fail Notes</i> 4-601.11(A) <i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [The exterior bottoms of 7 metal containers had stuck on white, flaky, hard water build-up. The containers were nesting together. Container were put into the sink to soak. Manager stated she will discard the container if they can not be cleaned.]</i>						
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
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
18. Proper cooling time and temperatures.	p
19. Proper hot holding temperatures.	..	p	p	..
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
<i>Fail Notes</i> 3-501.16(A)(1) <i>P - PHF/TCS Hot Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 57°C (135°F) or above. [In the Hatco (stationary) warmer, one sausage biscuit breakfast sandwich at 132 F. Also three bacon croissant breakfast sandwiches at 123 F, 127 F and 130 F. Employee stated these items had been in the case since 9:30. COS, items discarded.]</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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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22. Time as a public health control: procedures and record. p

Consumer Advisory	Y	N	O	A	C	R
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23. Consumer advisory provided for raw or undercooked foods. p

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>	7-201.11(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 back storage room, one can of WD-40 being stored on top of a of spicy brown mustard. Employee stated the product was in the building to use on a door. COS, moved back to office. Also, in the mop sink room, one box of individual packets of dry Tide laundry soap being stored over a bag of single use drink lids. COS, lids discarded.]</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

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

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

<i>Fail Notes</i>	3-602.11(B)(1)	<p><i>Label information (packaged in establishment - Common Name) Label information shall include the common name of the FOOD, or absent a common name, an adequately descriptive identity statement.</i></p> <p><i>[Packaged on site and out for consumer self service: puppy chow, peanutbutter crispy bites, chocolate chunk cookies, monster cookies, sugar cookies and carmel pecan cookies do not have a common name on its packaging. These products were labeled with stickers for other products.]</i></p>
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Food Identification	Y	N	O	A	C	R
<p><i>Fail Notes</i></p> <p>3-602.11(B)(2) <i>Label information (packaged in establishment - Ingredients) Label information shall include, if made from two or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the FOOD.</i> <i>[Packaged on site and out for consumer self service: puppy chow, peanutbutter crispy bites, chocolate chunk cookies, monster cookies, sugar cookies and carmel pecan cookies do not have a list of ingredients in descending order. These products were labeled with stickers that didn't belong to that product.]</i></p> <p>3-602.11(B)(5) <i>Pf - Label information (packaged in establishment - Food Allergens) Label information shall include the name of the FOOD source for each MAJOR FOOD ALLERGEN contained in the FOOD unless the FOOD source is already part of the common or usual name of the respective ingredient.</i> <i>[Packaged on site and out for consumer self service: puppy chow, peanutbutter crispy bites, chocolate chunk cookies, monster cookies, sugar cookies and carmel pecan cookies do not the name of the food source for each major allergen on its packaging. These products were labeled with stickers for other products. The proper stickers were put on the peanutbutter crispy bites but there were no other stickers available for the other products.]</i></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
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
<p><i>Fail Notes</i></p> <p>4-101.11(A) <i>P - FCS materials (Safe) Materials that are used in the construction of UTENSILS and FOOD-CONTACT SURFACES OF EQUIPMENT shall be safe.</i> <i>[In the lower portion, one Sterilite container storing sliced American cheese. COS, cheese moved to an approved container,.]</i></p> <p>4-202.11(A)(1) <i>Pf - FCS (Smooth) Multiuse FOOD-CONTACT SURFACES shall be SMOOTH.</i> <i>[16 small round plastic containers that were excessivly rough on the insides of the container. COS, containers discarded.]</i></p>						
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Core items	p
46. Warewashing facilities: installed, maintained, and used; test strips.	p
<i>This item has Notes. See Footnote 6 at end of questionnaire.</i>						
47. Non-food contact surfaces clean.	p

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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		
<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 15%; border-right: 1px solid black; padding: 5px;"><i>Fail Notes</i></td> <td style="padding: 5px;">6-305.11(B) <i>Lockers or other suitable facilities shall be provided for the orderly storage of EMPLOYEES' clothing and other possessions. [In the kitchen, one employee purse being stored on top of a box of bagged pizza sauce.]</i></td> </tr> </table>	<i>Fail Notes</i>	6-305.11(B) <i>Lockers or other suitable facilities shall be provided for the orderly storage of EMPLOYEES' clothing and other possessions. [In the kitchen, one employee purse being stored on top of a box of bagged pizza sauce.]</i>						
<i>Fail Notes</i>	6-305.11(B) <i>Lockers or other suitable facilities shall be provided for the orderly storage of EMPLOYEES' clothing and other possessions. [In the kitchen, one employee purse being stored on top of a box of bagged pizza sauce.]</i>							

Administrative/Other	Y	N	O	A	C	R
55. Other violations

EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #08</i>	<i>Date Marking</i>
	<i>Education Title #26</i>	<i>Hot and Cold Holding Sign</i>

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Three compartment sink was not set up for warewashing.

Footnote 2

Notes:

Commercially prepared hamburger patty reheated in the pizza oven to 199 F then moved to hot holding.
Commercially prepared breaded chicken strip reheated in the pizza oven to 201 F, then moved to hot holding.

Footnote 3

Notes:

Hatco rotating warmer, sausage breakfast pizza 137 F
Hatco stationary warmer, breakfast biscuit 135 F, biscuits and gravy 147 F
APW counter top warmer, white gravy 147 F

Footnote 4

Notes:

Sandwich make table, sliced cheddar cheese 42 F
1 door Silver King, pizza dough 43 F
Pizza make table, mozzarella cheese 39 F
retail open air cooler, tuna salad sandwich 38 F
walk in cooler, shredded cheddar cheese 41 F

Footnote 5

Notes:

Freezer items frozen solid.

Footnote 6

Notes:

Quat test strips provided,

VOLUNTARY DESTRUCTION REPORT

Insp Date: 7/2/2014 **Business ID:** 107635FE
Business: CASEY'S GENERAL STORE #2812

1629 MAIN
 ATCHISON, KS 66002

Inspection: 48001328
Store ID:
Phone: 9133671151
Inspector: KDA48
Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/02/14	09:50 AM	12:55 PM	3:05	0:00	3:05	0	
Total:			3:05	0:00	3:05	0	

ACTIONS

Number of products Voluntarily Destroyed 1

VOLUNTARY DESTRUCTION REPORT

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product Cooked chicken pieces Qty 0.5 Units bag Value \$

Description Unable to determine date marking.

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A