

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: 11/21/2014 **Business ID:** 73113FE
Business: DOLLAR GENERAL STORE #2501

Inspection: 48001506
Store ID:
Phone: 6158554781
Inspector: KDA48
Reason: 01 Routine
Results: No Follow-up

727 KANSAS AVE
 ATCHISON, KS 66002

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
11/21/14	12:00 PM	02:00 PM	2:00	0:05	2:05	0	
Total:			2:00	0:05	2:05	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print _____ Lic. Insp. No _____
 Priority(P) Violations 3 _____ Priority foundation(Pf) Violations 1 _____
 Certified Manager on Staff _____ Address Verified p _____ 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

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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>	3-202.15	<i>Pf - FOOD packages shall be in good condition and protect the integrity of the contents so that the FOOD is not exposed to ADULTERATION or potential contaminants. [Out on the retail floor, two 5-pound bags of Gold Metal All Purpose flour and two 5-pound bags of Clover Valley All Purpose flour with tears in the bags, exposing the inner contents. Also the following cans with deep or sharp dents in the can: one 20-oz can of Clover Valley Pineapple Chunks, one 20-oz can of Clover Valley Crused Pineapple, one 14.75 oz can of Campbells Chicken Noodle Soup, one 18.8 oz can of Campbells Chunky Sirloin Burger Soup, one 20 oz can of Dole Crushed Pineapple, one 24 oz can of Hunts Pasta Sauce, one 14.75 oz can of Clover Valley Cream Style Corn and one 29 oz can of Princella Cut Sweet Potatoes. Corrected on site (COS) all items were removed from retail sale and taken to the back room's damaged section.]</i>						
	12. Required records available: shellstock tags, parasite destruction.		p
Protection from Contamination			Y	N	O	A	C	R
	13. Food separated and protected.		..	p	p	..
<i>Fail Notes</i>	3-302.11(A)(1)(b)	<i>P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from Cooked READY-TO-EAT FOOD. [In the retail, 3 door True brand cooler, raw pork bacon being stored over 1-gallon jugs of iced tea. COS, iced tea moved to an approved location.]</i>						
	14. Food-contact surfaces: cleaned and sanitized.		p
	<i>This item has Notes. See Footnote 1 at end of questionnaire.</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
	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 2 at end of questionnaire.</i>							
	21. Proper date marking and disposition.		p
	22. Time as a public health control: procedures and record.		p

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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 ..

Fail Notes | 7-301.11(B) | *P - Retail Chemical Storage (Not Above Food, etc.) POISONOUS OR TOXIC MATERIALS shall be stored and displayed for retail sale 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. [In the retail clearance isle, one bottle each of Aloe Vera after sun loation and Grapefruit Acne Scrub being stored over bottles of supplements including Calcium Chewables and Green Tea Extract. COS, toxic items moved to an approved location.]*

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 3 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 .. .

Fail Notes | 4-204.112(B) | *Temperature Measuring Devices (Integrated or Affixed) Cold or hot holding EQUIPMENT used for POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be designed to include and shall be equipped with at least one integral or permanently affixed TEMPERATURE MEASURING DEVICE that is located to allow easy viewing of the device's temperature display. [The two 3-door True brand coolers in the front of the store do not have an affixed or integrated thermometer.]*

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

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

Fail Notes | 6-202.15(A)(3) | *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 a 1-inch gap underneath the east receiving door.]*

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Prevention of Food Contamination	Y	N	O	A	C	R
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
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items	p
46. Warewashing facilities: installed, maintained, and used; test strips.	p

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

47. Non-food contact surfaces clean.		..	p
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<i>Fail Notes</i>	<p>4-601.11(C) <i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [The bottom of the 2 door True brand freezer (right) had a puddle of brown liquid at on the bottom of the unit. The bottom of the 3 door True brand cooler (right) had accumulation of brown debris on the bottom of the unit. The bottom of the 3 door True brand cooler (left) had accumulation of white debris on the bottom of the cooler. Also, there was accumulation of dust and grime in the door track of the Nestle floor freezer.]</i></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

<i>Fail Notes</i>	<p>5-203.14 <i>P - A PLUMBING SYSTEM shall be installed to preclude backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use at the FOOD ESTABLISHMENT, including on a hose bibb if a hose is attached or on a hose bibb if a hose is not attached and backflow prevention is required by LAW, by: Providing an air gap as specified under § 5-202.13; or, Installing an APPROVED backflow prevention device as specified under § 5-202.14. [At the mop sink, there was a hose attached to the faucet with a sprayer nozzle attached at the end of the hose. That sprayer nozzle was stored below the flood level rim of the mop sink that is not equipped with a back flow prevention device. COS, hose moved out of sink and education given.]</i></p>
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50. Sewage and waste water properly disposed.		p
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51. Toilet facilities: properly constructed, supplied and cleaned.		..	p
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<i>Fail Notes</i>	<p>5-501.17 <i>A toilet room used by females shall be provided with a covered receptacle for sanitary napkins. [The unisex restroom does not have a covered trash can.]</i></p>
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52. Garbage and refuse properly disposed; facilities maintained.		p
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities

Y N O A C R

53. Physical facilities installed, maintained and clean.

p " " " " "

<i>Fail Notes</i>	<p>6-501.11 <i>PHYSICAL FACILITIES shall be maintained in good repair. [In the back storage room, there is an 8 inch hole at the base of the wall, in the center of the room.]</i></p> <p>6-501.12(A) <i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [There is an abundance of trash on the floor of the restroom.]</i></p>
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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 5 at end of questionnaire.

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:

No warewashing required at this location.

Footnote 2

Notes:

3 door True (right), raw sausage 41 F
3 door True (left), milk 41 F

Footnote 3

Notes:

Freezer items frozen solid.

Footnote 4

Notes:

No warewashing required.

Footnote 5

Notes:

FWL given with approval of DM

FIELD WARNING LETTER

Insp Date: 11/21/2014 **Business ID:** 73113FE
Business: DOLLAR GENERAL STORE #2501

727 KANSAS AVE
ATCHISON, KS 66002

Inspection: 48001506
Store ID:
Phone: 6158554781
Inspector: KDA48
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Reference:

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FIELD WARNING LETTER

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012, K.S.A. 65-619 *et seq.* and regulations promulgated pursuant thereto, grants the Kansas Department of Agriculture authority to regulate food establishments and food processing plants. The Kansas Food Code is adopted and amended by K.A.R. 4-28-8 through 15.

During the inspection today of the Food Establishment listed above, violations of the Kansas Food Code were observed. The violations are documented in the attached Kansas Food Establishment Inspection Report.

Although we will not take further action at this time based on this inspection report, repeated violations observed during future inspections may result in:

- Embargo of non-compliant products;
- immediate closure of your establishment;
- civil penalties of up to \$1,000.00 per violation;
- denial of license renewal;
- modification, suspension and/or revocation of any license or authority issued pursuant to the Kansas Food, Drug and Cosmetic Act;
- and/or any other penalty authorized by law.

Future inspections will be initiated during the next routine inspection cycle, unless we receive a complaint about the food establishment.