

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: 4/6/2015 **Business ID:** 107635FE
Business: CASEY'S GENERAL STORE #2812

Inspection: 48001687
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:
04/06/15	01:15 PM	03:25 PM	2:10	0:05	2:15	0	
04/06/15	02:38 PM		0:00	0:25	0:25	0	
Total:			2:10	0:30	2:40	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print _____ Lic. Insp. No _____
 Priority(P) Violations 4 _____ Priority foundation(Pf) Violations 3 _____
 Certified Manager on Staff .. _____ Address Verified p _____ Actual Sq. Ft. 0 _____
 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) 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

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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	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
14. Food-contact surfaces: cleaned and sanitized.	..	p	p	..
<div style="display: flex; border-left: 1px solid black; padding-left: 5px;"> <div style="width: 10%; font-weight: bold; font-size: small;">Fail Notes</div> <div style="width: 15%; font-size: small;">4-601.11(A)</div> <div style="width: 75%; font-size: small;"> <p><i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch.</i></p> <p><i>[Three round plastic containers, stored as clean not in use has greasy residue inside of the containers. Also one rubber spatula, stored as clean not in use with greasy residue on it. Corrected on site (COS) items washed.]</i></p> </div> </div>						
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	p	..
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
<div style="display: flex; border-left: 1px solid black; padding-left: 5px;"> <div style="width: 10%; font-weight: bold; font-size: small;">Fail Notes</div> <div style="width: 15%; font-size: small;">3-501.16(A)(1)</div> <div style="width: 75%; font-size: small;"> <p><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.</i></p> <p><i>[In the steam well, meatballs at 129 F. Employee said the meatballs had been in the unit since 10:00 am. COS, meatballs discarded.]</i></p> </div> </div>						
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	p	..

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Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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Fail Notes	<p>3-501.18(A)(2) <i>P - RTE PHF/TCS, Disposition (discard if in a container w/out a date) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is not clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5°C (41°F) or less for a maximum of 7 days, with the day of preparation counted as Day 1. [In the creamer dispenser, one opened bag of half and half with no date marking. Employee said it was opened on 4/4. COS, date marked.]</i></p> <p>3-501.18(A)(3) <i>P - RTE PHF/TCS, Disposition (discard if dated for more than 7 days) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is marked to indicate a date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5°C (41°F) or less that is more than 7 days from the date of preparation or opening, with the day of preparation counted as Day 1. [In the lower portion of the sandwich make table, two opened containers of breakfast burrito filling with date marking of 4/6 - 4/13. Also in the lower portion of the pizza make table, seven opened containers of fully cooked sausage crumbles with date marking of 4/6 - 4/13. COS, containers marked correctly.]</i></p>
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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
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Highly Susceptible Populations	Y	N	O	A	C	R
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24. Pasteurized foods used; prohibited foods not offered.	p
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Chemical	Y	N	O	A	C	R
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25. Food additives: approved and properly used.	p
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26. Toxic substances properly identified, stored and used.	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
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29. Water and ice from approved source.	p
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30. Variance obtained for specialized processing methods.	p
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Food Temperature Control	Y	N	O	A	C	R
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31. Proper cooling methods used; adequate equipment for temperature control.	p
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This item has Notes. See Footnote 3 at end of questionnaire.

32. Plant food properly cooked for hot holding.	p
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33. Approved thawing methods used.	p
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34. Thermometers provided and accurate.	..	p	p	..
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Food Temperature Control	Y N O A C R
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<i>Fail Notes</i>	4-203.11	<i>Pf - Food thermometers (Accuracy) FOOD TEMPERATURE MEASURING DEVICES that are scaled only in Celsius or dually scaled in Celsius and Fahrenheit shall be accurate to ±1°C in the intended range of use. FOOD TEMPERATURE MEASURING DEVICES that are scaled only in Fahrenheit shall be accurate to ±2°F in the intended range of use.</i> <i>[Three food probe thermometers were placed in ice water for calibrating. One read at 30 F, one at 22 F and one at 12 F. COS, thermometers calibrated to read at 32 F]</i>
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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
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37. Contamination prevented during food preparation, storage and display.	p
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38. Personal cleanliness.	p
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39. Wiping cloths: properly used and stored.	. . . p . . .
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40. Washing fruits and vegetables.	. . . p . . .
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Proper Use of Utensils	Y N O A C R
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41. In-use utensils: properly stored.	p
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42. Utensils, equipment and linens: properly stored, dried and handled.	p
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43. Single-use and single-service articles: properly used.	p
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44. Gloves used properly.	p
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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 . . . p . .
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<i>Fail Notes</i>	4-202.11(A)(2)	<i>Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections.</i> <i>[The following items stored as clean not in use, eight small plastic containers and 2 small plastic bowls with cracks in the bottoms of them. Also, one rubber spatula with various cuts and inclusions. COS, items discarded.]</i>
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45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items	p
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46. Warewashing facilities: installed, maintained, and used; test strips.	p
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This item has Notes. See Footnote 4 at end of questionnaire.

47. Non-food contact surfaces clean.	p
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Physical Facilities	Y N O A C R
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48. Hot and cold water available; adequate pressure.	p
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49. Plumbing installed; proper backflow devices.	. . p . . . p . .
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Physical Facilities	Y N O A C R
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<i>Fail Notes</i>	5-202.14	<i>P - A backflow or backsiphonage prevention device installed on a water supply system shall meet American Society of Sanitary Engineering (A.S.S.E.) standards for construction, installation, maintenance, inspection, and testing for that specific application and type of device. [At the mop sink, a hose was attached to the faucet with the hose end being stored below the flood level rim of the sink. The faucet was equipped with a "bell" style backflow prevention device; however, when the water was turned on the bell leaked excessively. COS, hose was moved up out of the sink.]</i>
	5-205.15(B)	<i>Plumbing system (Maintained) A PLUMBING SYSTEM shall be maintained in good repair. [The "bell" style backflow prevention device on the faucet at the mop sink is leaking.]</i>

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| 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 |

<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. [One employee coat being stored on top of single use pizza boxes.]</i>
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Administrative/Other	Y N O A C R
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| 55. Other violations | p |
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EDUCATIONAL MATERIALS

The following educational materials were provided ..

<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>

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Footnote 1

Notes:

Hatco rotating warmer, pepperoni pizza 137 F
Hatcdo stationary warmer, popcorn chicken 133 F
steam well, shredded beef 146 F

Footnote 2

Notes:

sandwich make table, cut tomatoes 37 F, roast beef 37 F
pizza make table, shredded cheese 40 F
1 door Silver King, shredded cheese 40 F
open air case, chicken salad sandwich 40 F
half and half in dispenser, 37 F
walk in cooler, milk 36 F

Footnote 3

Notes:

Freezer items frozen solid .

Footnote 4

Notes:

Location uses quat sanitizer in the three compartment sink; quat test strips provided.

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 4/6/2015 **Business ID:** 107635FE
Business: CASEY'S GENERAL STORE #2812

Inspection: 48001687
Store ID:
Phone: 9133671151
Inspector: KDA48
Reason: 01 Routine

1629 MAIN
 ATCHISON, KS 66002

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Total:			2:10	0:30	2:40	0	

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations 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 food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 04/16/15

Inspection Report Number 48001687 Inspection Report Date 04/06/15

Establishment Name CASEY'S GENERAL STORE #2812

Physical Address 1629 MAIN City ATCHISON

Zip 66002

Additional Notes and Instructions