

**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:** 1/8/2013      **Business ID:** 114918FS  
**Business:** REDHILLS KOUNTRY STORE

**Inspection:** 56003575  
**Store ID:**  
**Phone:** 6206350662  
**Inspector:** KDA56  
**Reason:** 01 Routine  
**Results:** No Follow-up

510 W 4TH AVE  
 ASHLAND, KS 67831

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
01/08/13	02:50 PM	04:10 PM	1:20	0:20	1:40	0	
<b>Total:</b>			1:20	0:20	1:40	0	

FOOD ESTABLISHMENT PROFILE			
Updated Risk Category	<u>RAC# 06 High Risk</u>	Updated Sq. Footage	_____
Insp. Notification	<u>Email</u> Critical (P) Violations <u>1</u>	Critical (Pf) Violations	<u>1</u> Lic. Insp. _____
Sent Notification To	_____		
Certified Manager on Staff	<input type="checkbox"/>	Certified Manager Present	<input type="checkbox"/> Address Verified <input checked="" type="checkbox"/>

**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.

HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, CRITICAL=Critical Violation, SWING=Swing Violation (May be critical or non-critical), HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

PLEASE CALL (785) 296-5600 OR VISIT [www.ksda.gov/food\\_safety/](http://www.ksda.gov/food_safety/) IF YOU HAVE ANY QUESTIONS.

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**

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

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	Y	N	O	A	C	R
<b>Good Hygienic Practices</b>						
4. Proper eating, tasting, drinking, or tobacco use	p	..	..	..	..	..
5. No discharge from eyes, nose and mouth.	p	..	..	..	..	..
<b>Preventing Contamination by Hands</b>						
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	..	..	p	..
<i>Fail Notes</i>   5-205.11(B) <i>Handsink use prohibition</i> [There were knives and a spatula stored in the kitchen hand sink. (Corrected on site)6 (COS-removed from sink). ]						
6-301.12 <i>Hand Drying Provision.</i> [There were no paper towels by the hand sink on the drink island. ]						
<b>Approved Source</b>						
9. Food obtained from approved source.	..	p	..	..	p	..
<i>Fail Notes</i>   3-201.11(C)* <i>CRITICAL Pf - Packaged food labeled according to LAW</i> [There was no labeling information on the packages of bread stored in the Turbo Air cooler. (COS-removed from resale). ]						
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	..	..
<b>Protection from Contamination</b>						
13. Food separated and protected.	..	p	..	..	p	..
<i>Fail Notes</i>   3-302.11(A)(1)(b)* <i>CRITICAL P - Separation-Raw &amp; cooked RTE food</i> [Cartons of raw shell eggs were stored over ready to eat biscuits and dill pickles in the make table. (COS-eggs were moved to the bottom shelf). ]						
14. Food-contact surfaces: cleaned and sanitized.	p	..	..	..	..	..
15. Proper disposition of returned, previously served, reconditioned and unsafe food.	..	..	p	..	..	..
<b>Potentially Hazardous Food Time/Temperature</b>						
16. Proper cooking time and temperatures.	..	..	p	..	..	..
17. Proper reheating procedures for hot holding.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
18. Proper cooling time and temperatures.	..	..	p	..	..	..
19. Proper hot holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>						
20. Proper cold holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>						
21. Proper date marking and disposition.	..	..	p	..	..	..
22. Time as a public health control: procedures and record.	..	..	..	p	..	..
<b>Consumer Advisory</b>						
23. Consumer advisory provided for raw or undercooked foods.	..	..	..	p	..	..
<b>Highly Susceptible Populations</b>						
24. Pasteurized foods used; prohibited foods not offered.	..	..	..	p	..	..

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Chemical	Y	N	O	A	C	R
25. Food additives: approved and properly used.	..	..	p	..	..	..
26. Toxic substances properly identified, stored and used.	p	..	..	..	..	..
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	..	..
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>   4-204.112(B)   <i>Integrated or affixed thermometer in equipment [There were no thermometers located in the walk in cooler, Rock Star cooler, or north Coke cooler.]</i>						
Food Identification	Y	N	O	A	C	R
35. Food properly labeled; original container.	..	p	..	..	..	..
<i>Fail Notes</i>   3-602.11(B)   <i>Label information (packaged in establishment) [There was no labeling information on the wrapped bacon, egg, and cheese sandwiches held in the Coke cooler. ]</i>						
Prevention of Food Contamination	Y	N	O	A	C	R
36. Insects, rodents and animals not present; no unauthorized persons.	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	..	..	..	..
<i>Fail Notes</i>   4-904.11(A)   <i>Food-/lip-contact surfaces of utensils/single-service articles protected from contamination [Single use cups, lids, and coffee stir sticks were not stored in a dispensing unit on the drink counter. ]</i>						
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- Critical items	p	..	..	..	..	..

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Utensils, Equipment and Vending	Y	N	O	A	C	R
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45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-non-critical items	p	..	..	..	..	..
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46. Warewashing facilities: installed, maintained, and used; test strips.	..	p	..	..	..	..
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*Fail Notes* | 4-302.14 *Sanitizer test kit*  
*[There were no chlorine sanitizer test strips available. ]*

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	..	..	..	..	..
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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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*Fail Notes* | 5-501.17 *Receptacle in women's toilet room covered*  
*[There was not a covered trash receptacle located in the ladies restroom. ]*

52. Garbage and refuse properly disposed; facilities maintained.	p	..	..	..	..	..
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53. Physical facilities installed, maintained and clean.	p	..	..	..	..	..
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54. Adequate ventilation and lighting; designated areas used.	p	..	..	..	..	..
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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
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The following educational materials were provided ..

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

### **Footnote 1**

**Notes:**

Roller: hot dogs 117 (reheating for 20 minutes, as per owner).

### **Footnote 2**

**Notes:**

Steam table: chili 178 F

### **Footnote 3**

**Notes:**

Make table: sliced ham 38 F

Amana cooler: 38 F

Walk in cooler: 41 F

Turbo Air cooler: 43 F

Coke cooler: 43 F

Beer walk in cooler: 43 F

Red Bull cooler: 43 F

Rock Star cooler: 46 F

North Coke cooler: 43 F

## FIELD WARNING LETTER

**Insp Date:** 1/8/2013      **Business ID:** 114918FS  
**Business:** REDHILLS KOUNTRY STORE

510 W 4TH AVE  
ASHLAND, KS 67831

**Inspection:** 56003575  
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**Phone:** 6206350662  
**Inspector:** KDA56  
**Reason:** 01 Routine

**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.