

Kansas Department of Agriculture
Division of Food Safety and Lodging
 1320 Research Park Drive, Manhattan, KS 66502
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 11/18/2013 **Business ID:** 114918FE
Business: REDHILLS KOUNTRY STORE

Inspection: 56004211
Store ID:
Phone: 6206352474
Inspector: KDA56
Reason: 01 Routine
Results: Follow-up

510 W 4TH AVE
 ASHLAND, KS 67831

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
11/18/13	11:15 AM	12:50 PM	1:35	0:05	1:40	0	
Total:			1:35	0:05	1:40	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Sent Notification To _____ Lic. Insp. _____

Priority(P) Violations 3 Priority foundation(Pf) Violations 5

Certified Manager on Staff Address Verified p Actual Sq. Ft. 1500

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	p	..
<i>Fail Notes</i>	<p>6-301.12 Pf - Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with: Individual, disposable towels; a continuous towel system that supplies the user with a clean towel; a heated-air hand drying device; or a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures. [There were no paper towels available in the mens restroom. (Corrected on site) (COS)-towels were supplied.]</p>						
Approved Source		Y	N	O	A	C	R
9. Food obtained from approved source.		..	p	p	..
<i>Fail Notes</i>	<p>3-201.11(C) Pf - PACKAGED FOOD shall be labeled as specified in LAW. [Packaged cheese sticks, jello, pudding, Cracker Barrel cheese, Babybel cheese, and Land O Lakes cheese that were stored in the customer self serve cooler were not labeled for individual sale. (COS-removed from retail sale).]</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		Y	N	O	A	C	R
13. Food separated and protected.		..	p
<i>Fail Notes</i>	<p>3-302.11(A)(1)(b) 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. [A sleeve of raw shell eggs were stored over biscuits in the Amana cooler. Packages of raw sausage were stored over ready to eat gravy and hot sauce in the Amana cooler.]</p>						
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		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
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>							
19. Proper hot holding temperatures.		p
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>							
20. Proper cold holding temperatures.		..	p	p	..
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>							

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Potentially Hazardous Food Time/Temperature	Y N O A C R
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Fail Notes | 3-501.16(A)(2) | *P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less. [Setting on the counter by the steam table: shredded lettuce 49 F (had been chopped 3 hours prior, as per employee), diced tomatoes 50 F (had been removed from the make table 10 minutes, as per employee). (COS-placed in refrigeration).]*

21. Proper date marking and disposition. .. p p ..

Fail Notes | 3-501.18(A)(2) | *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. [There was a half gallon jar of made on site salsa held over 7 days in the make table. (COS-removed from service).]*

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

Fail Notes | 7-102.11 | *Pf - Common Name (Working Containers) Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. [There was an unlabeled bottle of clear solution stored by the 3-vat sink. The employees thought the solution in the bottle might be bleach.]*

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

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Food Temperature Control	Y N O A C R
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Fail Notes 3-501.15(A) *Pf - TCS Cooling (Methods) - Cooling shall be accomplished in accordance with the required time and temperature criteria by using one or more of the following methods based on the type of FOOD being cooled: placing the FOOD in shallow pans; separating the FOOD into smaller or thinner portions; using rapid cooling EQUIPMENT; stirring the FOOD in a container placed in an ice water bath; using containers that facilitate heat transfer; adding ice as an ingredient; or, other effective methods.
[A container of white gravy was cooling with a lid on the container in the Amana cooler.]*

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|---|----------------------------|
| 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.
[There were no thermometers located in the sandwich cooler, Turbo Air cooler, or the north Coke cooler.]*

4-302.12(A) *Pf - Food Temperature Measuring Devices (Provided & Accessible) FOOD TEMPERATURE MEASURING DEVICES shall be provided and readily accessible for use in ensuring attainment and maintenance of required FOOD temperatures.
[There was not a thermometer available to measure internal food temperatures.]*

Food Identification	Y N O A C R
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| 35. Food properly labeled; original container. | .. p |
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Fail Notes 3-602.11(B)(3) *Label information (packaged in establishment - Net Contents) Label information shall include an accurate declaration of the quantity of contents.
[There was not a net weight on packaged sandwiches made on site that were stored in the customer self serve cooler.]*

3-602.11(B)(4) *Label information (packaged in establishment - Business Information) Label information shall include the name and place of business of the manufacturer, packer, or distributor.
[There was no business information on packaged sandwiches made on site that were stored in the customer self serve cooler.]*

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 p .. |

Fail Notes 3-305.11(A)(1) *Food storage - Except as specified in ¶¶ (B) and (C) of 3-305.11, FOOD shall be protected from contamination by storing the FOOD: in a clean, dry location; where it is not exposed to splash, dust, or other contamination; and at least 15 cm (6 inches) above the floor.
[A case of onions were stored on the floor by the kitchen hand sink. (COS-removed from the floor).]*

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| 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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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

<i>Fail Notes</i>	4-903.11(B)	<i>Clean EQUIPMENT and UTENSILS shall be stored as specified under ¶ (A) of this section and shall be stored: In a self-draining position that allows air drying; and, Covered or inverted. [Assorted utensils were stored with the food contact surface facing upwards by the range top.]</i>
	4-904.11(A)	<i>SINGLE-SERVICE and SINGLE-USE ARTICLES and cleaned and SANITIZED UTENSILS shall be handled, displayed, and dispensed so that contamination of FOOD- and lip-contact surfaces is prevented. [Single use cups stored by the Pepsi fountain machine were not stored in a dispensing unit.]</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
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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

46. Warewashing facilities: installed, maintained, and used; test strips. p

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

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

<i>Material Distributed</i>	<i>Education Title #26</i>	<i>Hot and Cold Holding Sign</i>
	<i>Education Title #29</i>	<i>Labeling</i>
	<i>Education Title #43</i>	<i>Storing Food in WIC</i>

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Footnote 1

Notes:

Amana cooler: white gravy 50 F (cooling for 3 hours, as per employee).

Footnote 2

Notes:

Steam table: ground beef 155 F

Hot box: pizza 149 F

Roller: sausage 169 F

Footnote 3

Notes:

Make table: sliced turkey 39 F

Sandwich cooler: ambient air temperature 40 F

Turbo Air cooler: ambient air temperature 43 F

Beer walk in cooler: ambient air temperature 37 F

North Coke cooler: ambient air temperature 43 F

Milk Coke cooler: ambient air temperature 42 F

Amana cooler: raw sausage 42 F

Walk in cooler: ambient air temperature 43 F

