

**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:** 6/5/2014      **Business ID:** 114918FE  
**Business:** REDHILLS KOUNTRY STORE

**Inspection:** 56004639  
**Store ID:**  
**Phone:** 6206352474  
**Inspector:** KDA56  
**Reason:** 12 Expired License  
**Results:** No Follow-up

510 W 4TH AVE  
 ASHLAND, KS 67831

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/05/14	09:05 AM	10:40 AM	1:35	0:30	2:05	0	
<b>Total:</b>			1:35	0:30	2:05	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Email Sent Notification To \_\_\_\_\_ Lic. Insp. Yes  
 Priority(P) Violations 2 Priority foundation(Pf) Violations 0 Left App. Yes Lic. Approved Yes  
 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](http://www.agriculture.ks.gov), EMAIL [fsl@kda.ks.gov](mailto: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**

<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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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	..	..	..	..	..
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	..	..	..	..	..
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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
20. Proper cold holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>						
21. Proper date marking and disposition.	..	..	p	..	..	..
22. Time as a public health control: procedures and record.	..	..	..	p	..	..
Consumer Advisory	Y	N	O	A	C	R
23. Consumer advisory provided for raw or undercooked foods.	..	..	..	p	..	..
Highly Susceptible Populations	Y	N	O	A	C	R
24. Pasteurized foods used; prohibited foods not offered.	..	..	..	p	..	..
Chemical	Y	N	O	A	C	R
25. Food additives: approved and properly used.	..	..	..	..	..	..
26. Toxic substances properly identified, stored and used.	..	p	..	..	p	..

<i>Fail Notes</i>	7-201.11(A)	<p><i>P - Chemical Storage (spacing/partitioning) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by separating the POISONOUS OR TOXIC MATERIALS by spacing or partitioning.</i></p> <p><i>[A bottle of liquid hand soap was stored next to coffee filters and a bag of flour in the office storage area. "Corrected on site" (COS-seperated). ]</i></p>
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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Chemical	Y N O A C R
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<i>Fail Notes</i>	7-201.11(B) <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. [Containers of Lysol toilet bowl cleaner were stored on top of single use food boats in the office storage area. A bottle of liquid hand soap was stored over single use foil wraps in the office storage area. (COS-seperated). ]</i>
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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.

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<b>GOOD RETAIL PRACTICES</b>
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Safe Food and Water	Y N O A C R
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- 28. Pasteurized eggs used where required.
- 29. Water and ice from approved source.
- 30. Variance obtained for specialized processing methods.

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p .. .. ..  
.. .. . p .. ..

Food Temperature Control	Y N O A C R
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- 31. Proper cooling methods used; adequate equipment for temperature control.
- 32. Plant food properly cooked for hot holding.
- 33. Approved thawing methods used.
- 34. Thermometers provided and accurate.

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.. .. . p .. .. ..  
p .. .. ..  
p .. .. ..

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.
- 37. Contamination prevented during food preparation, storage and display.

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.. p .. .. ..

<i>Fail Notes</i>	3-305.11(A)(1) <i>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 chips were stored on the floor in the storage room. A case of sliced meat was stored on the floor in the walk in cooler. Boxes of fountain syrup were stored on the floor by the north walk in cooler. ]</i>
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- 38. Personal cleanliness.
- 39. Wiping cloths: properly used and stored.
- 40. Washing fruits and vegetables.

p .. .. ..  
.. .. . p .. .. ..  
.. .. . p .. .. ..

Proper Use of Utensils	Y N O A C R
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- 41. In-use utensils: properly stored.
- 42. Utensils, equipment and linens: properly stored, dried and handled.

p .. .. ..  
.. p .. .. ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Proper Use of Utensils	Y	N	O	A	C	R
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<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. [A container of clean cooking utensils by the stove were stored with the food contact surface of the utensils facing upwards. ]</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 and lids were not stored in a dispensing unit by the west fountain machines. ]</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	..	..	p	..
<i>Fail Notes</i>	K.S.A. 65-689(a)	<i>It shall be unlawful for any person to engage in the business of conducting a food establishment or food processing plant unless such person shall have in effect a valid license therefor issued by the secretary. [The facility had been operating for 66 days without a valid food service license. (COS-owner filled out check in front of inspector). ]</i>				

EDUCATIONAL MATERIALS
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The following educational materials were provided

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Roller: sausage 143 F  
Hot box: tornado 136 F

## **Footnote 2**

### **Notes:**

Make table: sliced ham 37 F  
Amana cooler: beef brats 40 F  
Walk in cooler: ambient air temperature of 42 F  
Turbo Air cooler; ambient air temperature of 38 F  
Greenworld cooler: ambient air temperature of 41 F  
Beer walk in cooler: ambient air temperature of 43 F  
Pepsi cooler: ambient air temperature of 42 F