

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: 6/22/2015 **Business ID:** 114918fe
Business: REDHILLS KOUNTRY STORE

Inspection: 56005346
Store ID:
Phone: 6206352474
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:
06/22/15	08:55 AM	10:45 AM	1:50	0:35	2:25	0	
Total:			1:50	0:35	2:25	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Sent Notification To _____ Lic. Insp. _____
 Priority(P) Violations 2 Priority foundation(Pf) Violations 1
 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) 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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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
<i>Fail Notes</i>	3-302.11(A)(1)(a) <i>P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as fruits and vegetables [A sleeve of raw shell eggs were stored over a package of ready to eat lettuce in the Amana cooler. (COS-lettuce was moved).]</i>						
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
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>							
18. Proper cooling time and temperatures.		p
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>							
19. Proper hot holding temperatures.		p
20. Proper cold holding temperatures.		..	p	p	..
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>							
<i>Fail Notes</i>	3-501.16(A)(2) <i>P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less. [Make table: sliced ham 51 F, sliced turkey 50 F, sliced tomatoes, ambient air temperature of 46 F. The cooler had been cleaned out one hour prior, as per employee. (COS-ambient air temperature after one hour was 43 F).]</i>						
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

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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.	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			
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%; vertical-align: top;"><i>Fail Notes</i></td> <td style="width: 15%; vertical-align: top;">3-501.15(B)</td> <td style="vertical-align: top;"> <i>TCS Cooling (Placement) When placed in cooling or cold holding EQUIPMENT, FOOD containers in which FOOD is being cooled shall be: arranged in the EQUIPMENT to provide maximum heat transfer through the container walls; and, loosely covered, or uncovered if protected from overhead contamination, during the cooling period to facilitate heat transfer from the surface of the FOOD. [A container of gravy was cooling with a lid on the container in the Amana cooler.]</i> </td> </tr> </table>	<i>Fail Notes</i>	3-501.15(B)	<i>TCS Cooling (Placement) When placed in cooling or cold holding EQUIPMENT, FOOD containers in which FOOD is being cooled shall be: arranged in the EQUIPMENT to provide maximum heat transfer through the container walls; and, loosely covered, or uncovered if protected from overhead contamination, during the cooling period to facilitate heat transfer from the surface of the FOOD. [A container of gravy was cooling with a lid on the container in the Amana cooler.]</i>						
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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			
Food Identification	Y	N	O	A	C	R			
35. Food properly labeled; original container.	p			
Prevention of Food Contamination	Y	N	O	A	C	R			
36. Insects, rodents and animals not present.	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			
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%; vertical-align: top;"><i>Fail Notes</i></td> <td style="width: 15%; vertical-align: top;">4-903.11(B)</td> <td style="vertical-align: top;"> <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> </td> </tr> </table>	<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>						
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43. Single-use and single-service articles: properly used.	p			

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Proper Use of Utensils	Y N O A C R
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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

Fail Notes 4-302.14 *Pf - A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [There were no chlorine sanitizer test strips available. The facility places two ounces of bleach into six gallons of water, as per employee.]*

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

Fail Notes 6-202.14 *Except where a toilet room is located outside a FOOD ESTABLISHMENT and does not open directly into the FOOD ESTABLISHMENT, such as a toilet room that is provided by the management of a shopping mall, a toilet room located on the PREMISES shall be completely enclosed and provided with a tight-fitting and self-closing door. [The ladies restroom door was not self closing.]*

52. Garbage and refuse properly disposed; facilities maintained. p

53. Physical facilities installed, maintained and clean. .. p

Fail Notes 6-101.11(A) *Except as specified in ¶6-101.11(B), materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be: SMOOTH, durable, and EASILY CLEANABLE for areas where FOOD ESTABLISHMENT operations are conducted; Closely woven and EASILY CLEANABLE carpet for carpeted areas; and, Nonabsorbent for areas subject to moisture such as FOOD preparation areas, walk-in refrigerators, WAREWASHING areas, toilet rooms, mobile FOOD ESTABLISHMENT SERVICING AREAS, and areas subject to flushing or spray cleaning methods. [Particle board around the 3-vat sink was not sealed and was starting to chip.]*

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 ..

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Footnote 1

Notes:

Roller: tornados 123 F.

The tornados were placed on the roller 40 minutes prior to reheat, as per employee.

Footnote 2

Notes:

Amana cooler: ready to eat gravy 72 F.

The gravy was placed in the cooler to cool ten minutes prior.

Footnote 3

Notes:

Amana cooler: raw sausage 43 F

Walk in cooler: ambient air temperature of 37 F

Turbo Air cooler: ambient air temperature of 43 F

Beer walk in cooler: ambient air temperature of 35 F

Counter reach in sandwich cooler: ambient air temperature of 41 F

FOOD ESTABLISHMENT 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 below, 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.

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Inspection: 56005346
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Phone: 6206352474
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