

**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:** 6/5/2013      **Business ID:** 40232FE  
**Business:** DILLONS STORE #038  
  
 425 N SUMMIT  
 ARKANSAS CITY, KS 67005

**Inspection:** 58002450  
**Store ID:**  
**Phone:** 6204421666  
**Inspector:** KDA58  
**Reason:** 01 Routine  
**Results:** Follow-up

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/05/13	09:50 AM	11:40 AM	1:50	0:20	2:10	0	
06/05/13	12:15 PM	04:10 PM	3:55	0:00	3:55	0	
Total:			5:45	0:20	6:05	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification   Fax   Sent Notification To \_\_\_\_\_ Lic. Insp.   No    
 Priority(P) Violations   4   Priority foundation(Pf) Violations  1    
 Certified Manager on Staff   "   Certified Manager Present   "   Address Verified   p  

**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).

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

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

	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	..	..	..	..	..
<b>Approved Source</b>						
9. Food obtained from approved source.	p	..	..	..	..	..
10. Food received at proper temperature.	..	..	p	..	..	..
11. Food in good condition, safe and unadulterated.	..	p	..	..	p	..
<i>Fail Notes</i>   3-202.15 Pf - Package Integrity [one quarter size hole in bottom of a five-pound bag of flour on the retail shelf. COS removed from sale by staff]						
12. Required records available: shellstock tags, parasite destruction.	..	..	..	p	..	..
<b>Protection from Contamination</b>						
13. Food separated and protected.	p	..	..	..	..	..
14. Food-contact surfaces: cleaned and sanitized.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>						
17. Proper reheating procedures for hot holding.	..	..	..	p	..	..
18. Proper cooling time and temperatures.	..	..	p	..	..	..
19. Proper hot holding temperatures.	..	p	..	..	p	..
<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>						
<i>Fail Notes</i>   3-501.16(A)(1) P - PHF Hot Holding->135°F [Inspectors observed mixed vegetables and corn at 124 in the hot hold deli display unit. COS cook increase heat for the unit under those containers and added some hot water shortly thereafter. (1 hour later rechecked and found mixed vegetable 146 and corn 150)]						
20. Proper cold holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 4 at end of questionnaire.</i></b>						
21. Proper date marking and disposition.	..	p	..	..	p	..
<i>Fail Notes</i>   3-501.18(A)(2) P - RTE PHF, Disposition-discard if in a container w/out a date [one open commercial made bbq pulled pork with about a fourth of the product left and according to cook from the deli, unknown when opened. This was in the deli walk in cooler. COS discarded]						
22. Time as a public health control: procedures and record.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 5 at end of questionnaire.</i></b>						
<b>Consumer Advisory</b>						

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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 .. ..

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 .. . p ..

<i>Fail Notes</i>	7-201.11(A) <i>P - Separation, Storage-spacing/partitioning [2 sdpray bottle labeled as glass cleaner and one spray bottle labeled as degreaser on a hanging wall rack next to open extending roll of plastic food film with the open side that could contact wrapped foods if any overspray were discaharged toward the film plastic. COS moved bottles And in the Bakery Department various labeled chemical spray bottles were next to a bread slicer machine. COS those bottles were moved away.]</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.      .. .. . p .. ..

<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.      .. .. . 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 .. ..

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
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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.      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
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41. In-use utensils: properly stored.      p .. .. .

42. Utensils, equipment and linens: properly stored, dried and handled.      p .. .. .

43. Single-use and single-service articles: properly used.      p .. .. .

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-<br>P and Pf items | p | .. | .. | .. | .. | .. |
| 45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-<br>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           | ..                                                                                                                                                                                                                                                                                                                                                        | .. | .. | .. | .. |
| <b><i>This item has Notes. See Footnote 6 at end of questionnaire.</i></b> |             |                                                                                                                                                                                                                                                                                                                                                           |    |    |    |    |
| 49. Plumbing installed; proper backflow devices.                           | ..          | p                                                                                                                                                                                                                                                                                                                                                         | .. | .. | p  | .. |
| <i>Fail Notes</i>                                                          | 5-202.14    | <i>P - Backflow prevention device designed per approved standards [two hoses at the deli and bakery shared 3 compartment sink and one hose at the meat department 3 compartment sink and one hose at the produce 3 compartment sink all with hoses attached under pressure downstream from the vacuum breaker. COS shut off water supply at faucets.]</i> |    |    |    |    |
| 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                                                                                                                                                                                                                                                                                                                                                         | .. | .. | .. | .. |
| <i>Fail Notes</i>                                                          | 6-501.12(A) | <i>Physical facilities clean [cobwebs between lights and steel ceiling rafters in the north west delivery/ receiving stock room.]</i>                                                                                                                                                                                                                     |    |    |    |    |
| 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                                                                                                                                                                    | .. | .. | .. | .. |
| <b><i>This item has Notes. See Footnote 7 at end of questionnaire.</i></b> |                  |                                                                                                                                                                      |    |    |    |    |
| <i>Fail Notes</i>                                                          | K.S.A. 65-657(b) | <i>Adulteration of drugs [Two-12.8 oz Enfamil formula with Expiration of 1 Jun 13 and One-20 tablet box of OTC Motrim PM Exp 3/13 COS removed from retail sale.]</i> |    |    |    |    |

EDUCATIONAL MATERIALS
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The following educational materials were provided p

***This item has Notes. See Footnote 8 at end of questionnaire.***

<i>Material Distributed</i>	<i>Education Title #08</i>	<i>Date Marking</i>
	<i>Education Title #27</i>	<i>Hot and Cold Holding</i>

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

no sanitizing was being conducted at departments that have 3 compartment sinks

## **Footnote 2**

### **Notes:**

Cooked fried chicken at 177.5, Cooked Roasted chicken 185 ,

## **Footnote 3**

### **Notes:**

deli display unit baked chicken at 142.8, gravy at 163.9

## **Footnote 4**

### **Notes:**

Deli Display meat balls stir fried rice, sesame chicken, roast beef slices and the potato salad was the warmes at 35.3  
Deli WIC; commercial made pulled bbq pork, and commercial preprocessed mashed potato gravy mix was the warmest at 40  
Bakery Dept; three-door retarder cooler with nothing in the unit at the moment, used later in the day for holding but the unit was at 39  
Meat Dept: WIC Ambient air temperature 30  
Produce Walk in cooler;

25-door RIC/Walk in cooler (also produce storage) with milk, cottage cheese, sour cream, melons all in range of 34-36  
open case cooler opposite of deli display with cold fried chicken 43.8, potato salad 35  
south end of above open case with hanging cheese paks at 39  
west side of the above has exotic cheeses, brie and some deli made sandwiches with warmest items, chicken tamales at 42.3  
south bakery area pies at 35  
south wall toward west corner ; hams at 32.5 and at right end are catfish fillets at 39.9  
west open meat case 36 ft long : chicken and steaks both at 35 and steak brisket and ground beef at 37.8  
south west raw chicken 16 ft open case at 38.8  
west wall 42 ft long ; jpt dpgs. lunhables and bacon ranges 34 - 36  
east 12 ft wall open case with cut melon and cut cantaloupes 41.1  
east 16 ft open case with bagged lettuce at 37.4  
short east 6 ft open case soymilk at 37  
front entry of store open case with beef and chicken kabobs at 41.8  
north end of store 24 ft open cases with variety of cheeses at 32  
west wall small chest cooler with ham& turkey lunch meat at 38  
south cleaning storage room with a two door reach in freezer, frozen seafoods

## **Footnote 5**

### **Notes:**

using logs to track certain items that are time control, ie; fried chicken

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according to cook mixed vegetable and corns may be kept out through out the day

## **Footnote 6**

### **Notes:**

hot water at hand sink at 132

## **Footnote 7**

### **Notes:**

Accompanied by inspector KDA 44

## **Footnote 8**

### **Notes:**

FDA Employee Health and Hygiene Book

## VOLUNTARY DESTRUCTION REPORT

**Insp Date:** 6/5/2013      **Business ID:** 40232FE  
**Business:** DILLONS STORE #038

425 N SUMMIT  
 ARKANSAS CITY, KS 67005

**Inspection:** 58002450  
**Store ID:**  
**Phone:** 6204421666  
**Inspector:** KDA58  
**Reason:** 01 Routine

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/05/13	09:50 AM	11:40 AM	1:50	0:20	2:10	0	
06/05/13	12:15 PM	04:10 PM	3:55	0:00	3:55	0	
<b>Total:</b>			5:45	0:20	6:05	0	

**ACTIONS**

Number of products Voluntarily Destroyed   1  

**VOLUNTARY DESTRUCTION REPORT**

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product   commerical pulled pork   Qty   0.25   Units   lbs   Value \$   3.00  

Description   not date marked held over 24 hours, unknown how long opened  

Reason Product Destroyed   Misbranded   Method Product Destroyed   Trash Can  

Disposal Location   Firm   Embargo Hold Tag #   N/A

