

**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:** 1/23/2014      **Business ID:** 91559FE  
**Business:** ALMENA MARKET

**Inspection:** 58002664  
**Store ID:**  
**Phone:** 7856692512  
**Inspector:** KDA58  
**Reason:** 01 Routine  
**Results:** Follow-up

517 MAIN ST BOX 38  
 ALMENA, KS 67622

**Time In / Time Out**

| Date          | In       | Out      | Insp | Travel | Total | Mileage | Notes: |
|---------------|----------|----------|------|--------|-------|---------|--------|
| 01/23/14      | 01:25 PM | 04:05 PM | 2:40 | 0:05   | 2:45  | 0       |        |
| <b>Total:</b> |          |          | 2:40 | 0:05   | 2:45  | 0       |        |

| FOOD ESTABLISHMENT PROFILE  |  |
|---|--|
| Updated Risk Category <u>RAC# 06 High Risk</u>                              | Updated Size Range <u>2. 5,000 - 10,000 sq feet</u>  |
| Insp. Notification <u>Print</u>   | Lic. Insp. <u>No</u>                                 |
| Priority(P) Violations <u>5</u> Priority foundation(Pf) Violations <u>0</u> |  |
| Certified Manager on Staff <input type="checkbox"/>                         | Address Verified <input checked="" type="checkbox"/> |
| Certified Manager Present <input type="checkbox"/>                          | Actual Sq. Ft. <u>6,400</u>                          |

**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**

| 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  | .. | .. | .. |

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

| 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  | .. | .. | p  | .. |
| <i>Fail Notes</i>   3-101.11 P - FOOD shall be safe, UNADULTERATED, and honestly presented. [eight slices of pepperjack cheese in plastic wrap observed with mold. Located in the two-door Pepsi RIC in the kitchen area. COS discarded]  |    |    |    |    |    |    |
| 12. Required records available: shellstock tags, parasite destruction.  | .. | .. | .. | p  | .. | .. |
| Protection from Contamination   | Y  | N  | O  | A  | C  | R  |
| 13. Food separated and protected.   | .. | p  | .. | .. | p  | .. |
| <i>Fail Notes</i>   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. [Observed one package of raw ground beef and 8 packages of raw steak meat located on the top wire shelves of the [Pepsi] two-door RIC in the kitchen. All were above a closed bag of chopped ready to eat vegetables and some closed packages of ready to eat hot dogs. COS moved raw products to the lowest portion of the cooler.] |    |    |    |    |    |    |
| 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  | .. | .. | .. |
| 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 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  | .. | .. | .. | .. |

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

|   |   |   |   |   |   |   |
|---|---|---|---|---|---|---|
| Potentially Hazardous Food Time/Temperature | Y | N | O | A | C | R |
|---|---|---|---|---|---|---|

|                   |   |
|-------------------|---|
| <i>Fail Notes</i> | 3-501.18(A)(2) <i>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. [Observed one small container of previously cooked taco meat, according to manager, did not know the date that it was leftover from. COS This items discarded Observed an additional zip loc bag containing 3 slices of ham and one zip loc bag containing 6 slices of ready to eat deli roast beef meat, according to the manager, did not know the exact date for these and discarded these items.]</i> |
|-------------------|---|

|   |    |    |    |   |    |    |
|---|----|----|----|---|----|----|
| 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. | .. | .. | p | .. | .. | .. |
|---|----|----|---|----|----|----|

|  |    |   |    |    |   |    |
|--|----|---|----|----|---|----|
| 26. Toxic substances properly identified, stored and used. | .. | p | .. | .. | p | .. |
|--|----|---|----|----|---|----|

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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. [one squeeze quart bottle size of Kingsford charcoal lighter fluid on the back side ledge of an open case cooler for out front, but located in a location that was also above a food preparation table for the kitchen. COS manager removed from the area. Also observed on a back room storage shelf for back stock items, on the north wall was the location of {Joy} dish-wash squeeze bottles and Windex glass cleaner on the second bottom shelf above open case of closed backstock plastic containers holding [Country Time] Lemonade flavored powder drink mix. COS manager moved Lemonade to other location away from chemicals. ]</i> |
|-------------------|--|

|                                      |   |   |   |   |   |   |
|--------------------------------------|---|---|---|---|---|---|
| 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 | .. | .. | .. |
|---|----|----|---|----|----|----|

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

|   |                   | Y   | N   | O  | A           | C   | R  |  |  |  |  |  |  |
|---|-------------------|---|---|----|-------------|---|----|--|--|--|--|--|--|
| <b>Food Temperature Control</b>   |                   |   |   |    |             |   |    |  |  |  |  |  |  |
| 33. Approved thawing methods used.  |                   | p   | ..  | .. | ..          | ..  | .. |  |  |  |  |  |  |
| 34. Thermometers provided and accurate.   |                   | p   | ..  | .. | ..          | ..  | .. |  |  |  |  |  |  |
| <b>Food Identification</b>  |                   |   |   |    |             |   |    |  |  |  |  |  |  |
| 35. Food properly labeled; original container.  |                   | p   | ..  | .. | ..          | ..  | .. |  |  |  |  |  |  |
| <b>Prevention of Food Contamination</b>   |                   |   |   |    |             |   |    |  |  |  |  |  |  |
| 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  | ..          | ..  | .. |  |  |  |  |  |  |
| <b>Proper Use of Utensils</b>   |                   |   |   |    |             |   |    |  |  |  |  |  |  |
| 41. In-use utensils: properly stored.   |                   | p   | ..  | .. | ..          | ..  | .. |  |  |  |  |  |  |
| 42. Utensils, equipment and linens: properly stored, dried and handled.   |                   | ..  | p   | .. | ..          | p   | .. |  |  |  |  |  |  |
| <table border="0" style="width: 100%;"> <tr> <td style="width: 10%;"><i>Fail Notes</i></td> <td style="width: 10%; border-left: 1px solid black; border-right: 1px solid black; padding-left: 5px;">4-904.11(A)</td> <td style="padding-left: 5px;"><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. [fountain drink straws stored for customer self service on top of deli cooler are not dispensed or individually wrapped to prevent multiple person contact with the lip contact surface of the straws.]</i></td> </tr> <tr> <td></td> <td style="border-left: 1px solid black; border-right: 1px solid black; padding-left: 5px;">4-904.11(B)</td> <td style="padding-left: 5px;"><i>Knives, forks, and spoons that are not prewrapped shall be presented so that only the handles are touched by EMPLOYEES and by CONSUMERS if CONSUMER self-service is provided. [plastic single use, knives, spoons and forks for self surface, located on the top of the deli case are not inverted to provide for only the handles of the utensils to be touched by multiple persons.]</i></td> </tr> </table> | <i>Fail Notes</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. [fountain drink straws stored for customer self service on top of deli cooler are not dispensed or individually wrapped to prevent multiple person contact with the lip contact surface of the straws.]</i> |    | 4-904.11(B) | <i>Knives, forks, and spoons that are not prewrapped shall be presented so that only the handles are touched by EMPLOYEES and by CONSUMERS if CONSUMER self-service is provided. [plastic single use, knives, spoons and forks for self surface, located on the top of the deli case are not inverted to provide for only the handles of the utensils to be touched by multiple persons.]</i> |    |  |  |  |  |  |  |
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|   | 4-904.11(B)       | <i>Knives, forks, and spoons that are not prewrapped shall be presented so that only the handles are touched by EMPLOYEES and by CONSUMERS if CONSUMER self-service is provided. [plastic single use, knives, spoons and forks for self surface, located on the top of the deli case are not inverted to provide for only the handles of the utensils to be touched by multiple persons.]</i>             |   |    |             |   |    |  |  |  |  |  |  |
| 43. Single-use and single-service articles: properly used.  |                   | p   | ..  | .. | ..          | ..  | .. |  |  |  |  |  |  |
| 44. Gloves used properly.   |                   | ..  | ..  | p  | ..          | ..  | .. |  |  |  |  |  |  |
| <b>Utensils, Equipment and Vending</b>  |                   |   |   |    |             |   |    |  |  |  |  |  |  |
| 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   | ..  | .. | ..          | ..  | .. |  |  |  |  |  |  |
| <b>Physical Facilities</b>  |                   |   |   |    |             |   |    |  |  |  |  |  |  |
| 48. Hot and cold water available; adequate pressure.  |                   | p   | ..  | .. | ..          | ..  | .. |  |  |  |  |  |  |
| <b><i>This item has Notes. See Footnote 4 at end of questionnaire.</i></b>  |                   | ..  | p   | .. | ..          | ..  | .. |  |  |  |  |  |  |
| 49. Plumbing installed; proper backflow devices.  |                   | ..  | p   | .. | ..          | ..  | .. |  |  |  |  |  |  |

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

|                     |
|---------------------|
| Physical Facilities |
|---------------------|

Y   N   O   A   C   R

|                   |  |
|-------------------|--|
| <i>Fail Notes</i> | <p>5-203.14    <i>P - A PLUMBING SYSTEM shall be installed to preclude backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use at the FOOD ESTABLISHMENT, including on a hose bibb if a hose is attached or on a hose bibb if a hose is not attached and backflow prevention is required by LAW, by: Providing an air gap as specified under § 5-202.13; or, Installing an APPROVED backflow prevention device as specified under § 5-202.14.</i><br/> <i>[Observed the open end of a hose attached to a faucet at the back room mop sink with the end below the flood rim level of the curbed unit and laying over the drain.    partial correction by elevating hose in an air gap position with plan by manager to secure an back flo device to attach to jose fitting at the faucet. ]</i></p> |
|-------------------|--|

50. Sewage and waste water properly disposed. p    ..    ..    ..    ..    ..

51. Toilet facilities: properly constructed, supplied and cleaned. ..    p    ..    ..    ..    ..

|                   |  |
|-------------------|--|
| <i>Fail Notes</i> | <p>6-202.14    <i>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.</i><br/> <i>[Observed that the door on the women toilet room that open into the retail shopping area of the store does not self close. Despite fitting of a spring loaded hinge device, the hinge holding that device has worked loose from the screws that attach it to the door jam. ]</i></p> |
|-------------------|--|

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

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

|                   |  |
|-------------------|--|
| <i>Fail Notes</i> | <p>6-501.12(A)    <i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.</i><br/> <i>[Inside floor area of the back room (Produce) walk in cooler has buildup of dirt and debris on the floor.]</i></p> |
|-------------------|--|

54. Adequate ventilation and lighting; designated areas used. ..    p    ..    ..    ..    ..

|                   |   |
|-------------------|---|
| <i>Fail Notes</i> | <p>6-202.11(A)    <i>Except as specified in ¶ 6-202.11(B), light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.</i><br/> <i>[three tube light bulbs above the vegetables and produce in the open case cooler in the retail area across from the open meat case have no bulb protective shielding or covering.</i><br/><br/> <i>Exposed light bulb in the far east storeroom walk in freezer has not protective bulb globe cover.]</i></p> <p>6-303.11(A)    <i>Light intensity (108 lux) The light intensity shall be at least 108 lux (10 foot candles) at a distance of 75 cm (30 inches) above the floor, in walk-in refrigeration units and dry FOOD storage areas and in other areas and rooms during periods of cleaning.</i><br/> <i>[light bulb is missing in the middle WIC (produce) unit. ]</i></p> |
|-------------------|---|

|                      |
|----------------------|
| Administrative/Other |
|----------------------|

Y   N   O   A   C   R

55. Other violations p    ..    ..    ..    ..    ..

|                       |
|-----------------------|
| EDUCATIONAL MATERIALS |
|-----------------------|

The following educational materials were provided p

|                             |                            |                            |
|-----------------------------|----------------------------|----------------------------|
| <i>Material Distributed</i> | <i>Education Title #08</i> | <i>Date Marking</i>        |
|                             | <i>Education Title #43</i> | <i>Storing Food in WIC</i> |

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

not set up for sanitizer test. food worker that does this indicates bleach water is used in 3rd compartment and showed the 100 parts per million color on the test strips that is the targeted color tested to.

## **Footnote 2**

### **Notes:**

observed some leftover smothered steat in roaster pan at 177. Manager advised this was a reheated item from yesterday and was not going to save the small amount left.

## **Footnote 3**

### **Notes:**

[Pepsi] two-door RIC, kitchen: ham and milk was the warmest at 41  
south wall raw open meat case at 38-42  
east wall (16 feet of open case) holding shell eggs, cheese, milk, bacon with ranges of 38-40  
back storeroom through a north-east hallway is located WIC #1 (left) holding raw meats 40. the middle WIC is a produce holding cooler at 30. And the far east walk in is a freezer with all foods frozen solid

## **Footnote 4**

### **Notes:**

hot water at hand sink 117



## VOLUNTARY DESTRUCTION REPORT

**Insp Date:** 1/23/2014      **Business ID:** 91559FE  
**Business:** ALMENA MARKET

517 MAIN ST BOX 38  
 ALMENA, KS 67622

**Inspection:** 58002664  
**Store ID:**  
**Phone:** 7856692512  
**Inspector:** KDA58  
**Reason:** 01 Routine

**Time In / Time Out**

| Date     | In       | Out      | Insp | Travel | Total | Mileage | Notes: |
|----------|----------|----------|------|--------|-------|---------|--------|
| 01/23/14 | 01:25 PM | 04:05 PM | 2:40 | 0:05   | 2:45  | 0       |        |
| Total:   |          |          | 2:40 | 0:05   | 2:45  | 0       |        |

**ACTIONS**

Number of products Voluntarily Destroyed   3  

**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   Cooked Taco meat   Qty   0.25   Units   lbs   Value \$   1.00  

Description   cooked taco meat not dated, unknown how long RIC  

Reason Product Destroyed   Adulterated   Method Product Destroyed   Trash Can  

Disposal Location   Firm   Embargo Hold Tag #   N/A  

2. Product   6 slices Roast beef deli meat   Qty   6   Units   ea   Value \$   2.50  

Description   open, package not dated, unknown how long in RIC  

Reason Product Destroyed   Adulterated   Method Product Destroyed   Trash Can  

Disposal Location   Firm   Embargo Hold Tag #   N/A  

3. Product   ham slices   Qty   3   Units   ea   Value \$   1.50  

Description   open package of cooked ham slices deli meat, not dated, unknown how long held  

Reason Product Destroyed   Adulterated   Method Product Destroyed   Trash Can  

Disposal Location   Firm   Embargo Hold Tag #   N/A