

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: 7/14/2015
Business: AUBURN 66

Business ID: 120649FE

Inspection: 60002147

Store ID:
Phone: 7852562117

841 N WASHINGTON
 AUBURN, KS 66402

Inspector: KDA60
Reason: 10 Licensing
Results: No Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/14/15	09:05 AM	12:25 PM	3:20	1:10	4:30	0	
Total:			3:20	1:10	4:30	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Sent Notification To _____ Lic. Insp. Yes
 Priority(P) Violations 2 Priority foundation(Pf) Violations 2 Left App. Yes Lic. Approved Yes
 Certified Manager on Staff .. Address Verified p Actual Sq. Ft. 3000
 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.

This item has Notes. See Footnote 1 at end of questionnaire.

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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

	Y	N	O	A	C	R			
Good Hygienic Practices									
4. Proper eating, tasting, drinking, or tobacco use	p			
5. No discharge from eyes, nose and mouth.	p			
Preventing Contamination by Hands									
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									
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									
13. Food separated and protected.	..	p	p	..			
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%; border-right: 1px solid black; padding-right: 5px;"><i>Fail Notes</i></td> <td style="padding-left: 5px;">3-302.11(A)(1)(b)</td> <td style="padding-left: 20px;"><i>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. [In the south walk in cooler, cartons of raw shell eggs stored next to packages of fully cooked ready to eat bacon with no divider or separation. (corrected on site (cos)-bacon moved above raw shell eggs)]</i></td> </tr> </table>	<i>Fail Notes</i>	3-302.11(A)(1)(b)	<i>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. [In the south walk in cooler, cartons of raw shell eggs stored next to packages of fully cooked ready to eat bacon with no divider or separation. (corrected on site (cos)-bacon moved above raw shell eggs)]</i>						
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14. Food-contact surfaces: cleaned and sanitized.	p			
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>									
15. Proper disposition of returned, previously served, reconditioned and unsafe food.	p			
Potentially Hazardous Food Time/Temperature									
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	p	..			
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>									
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20. Proper cold holding temperatures.	p			
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>									
21. Proper date marking and disposition.	p			
22. Time as a public health control: procedures and record.	p			
Consumer Advisory									
23. Consumer advisory provided for raw or undercooked foods.	p			

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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

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

This item has Notes. See Footnote 5 at end of questionnaire.

32. Plant food properly cooked for hot holding. p

33. Approved thawing methods used. p

34. Thermometers provided and accurate. .. p .. . p ..

<i>Fail Notes</i>	4-302.12(A)	<i>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 is no thermometer to take food temperatures of the hot holding food items. The thermometer they have only reads from 25F-125F. (cos-inspector gave food establishment thermometer)]</i>
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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

<i>Fail Notes</i>	6-202.15(A)(3)	<i>Outer openings (Doors) Outer openings of a FOOD ESTABLISHMENT shall be protected against the entry of insects and rodents by solid, self-closing, tight-fitting doors. [The front exterior sliding door has a 1/4 inch gap in between the two doors.]</i>
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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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Proper Use of Utensils		Y	N	O	A	C	R
<i>Fail Notes</i>	3-304.12(E) <i>In-use utensil storage (non-PHF/TCS-clean, protected location) During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS used with FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be stored in a clean, protected location. [The ice scoop was stored on top of the ice machine.]</i>						
	42. Utensils, equipment and linens: properly stored, dried and handled.	..	p	p	..
<i>Fail Notes</i>	4-903.11(A) <i>Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored: In a clean, dry location; Where they are not exposed to splash, dust, or other contamination; and, At least 15 cm (6 inches) above the floor. [In the back storage room, single use food containers were stored on the floor. (cos-food containers moved onto shelf)]</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
	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	p	..
<i>Fail Notes</i>	4-302.14 <i>Pf - A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [No chlorine test strips available during the inspection. (cos-inspector gave food establishment chlorine test strips)]</i>						
	47. Non-food contact surfaces clean.	p
Physical Facilities		Y	N	O	A	C	R
	48. Hot and cold water available; adequate pressure.	p
	49. Plumbing installed; proper backflow devices.	..	p
<i>Fail Notes</i>	5-203.13(A) <i>At least 1 service sink or 1 curbed cleaning facility equipped with a floor drain shall be provided and conveniently located for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water and similar liquid waste. [There is no mop sink in the food establishment. Employee said they are disposing the mop water down the restroom toilet. 1. Mop and bucket system is used 2a. the bucket is filled from the hose that is attached to the faucet of the three compartment sink. The hose has a backflow preventor on it. 2b. the bucket is emptied down the restroom toilet. 2c. mop heads are replaced/services by a service company.]</i>						
	5-205.15(B) <i>Plumbing system (Maintained) A PLUMBING SYSTEM shall be maintained in good repair. [There is a leak at the drain pipe located below the three compartment sink.]</i>						
	50. Sewage and waste water properly disposed.	p
	51. Toilet facilities: properly constructed, supplied and cleaned.	..	p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities

Y N O A C R

<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. [The door of the employee restroom is not self closing.]</i></p>
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52. Garbage and refuse properly disposed; facilities maintained.

p

53. Physical facilities installed, maintained and clean.

. . p

<i>Fail Notes</i>	<p>6-101.11(A) <i>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. [The walls and ceiling in the south walk in cooler is constructed of unfinished wood.]</i></p> <p>6-501.11 <i>PHYSICAL FACILITIES shall be maintained in good repair. [There are missing floor tiles around the toilet in the employee restroom. There is sheetrock missing on the east wall in the employee restroom.]</i></p> <p>6-501.12(A) <i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [There is mold on the ceiling in the south walk in cooler. There is a buildup of dust and debris along the baseboards in the back storage room]</i></p>
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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. [There are no shields on the lights above the three compartment sink and front beverage/food station area.]</i></p>
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Administrative/Other

Y N O A C R

55. Other violations

. . p

<i>Fail Notes</i>	<p>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. [This food establishment has been operating without a license since April 2015. (cos-application & fees received in the Manhattan office)]</i></p>
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EDUCATIONAL MATERIALS

The following educational materials were provided p

This item has Notes. See Footnote 6 at end of questionnaire.

Material Distributed | Education Title #22 Focus On Food Safety Manual (on the Website)

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Food establishment license approved
Ownership: Haag Oil Company INC
Application and fees received in the Manhattan office

Accompanied by KDA94

Footnote 2

Notes:

Three compartment sink not set up

Footnote 3

Notes:

roller/hot dog 135.0F

Footnote 4

Notes:

south walk in cooler/milk 41.9F
Dr. Pepper reach in cooler/milk 43.3F
north walk in cooler/bbq pork ribs 43.4F

Footnote 5

Notes:

Food in freezers/frozen

Footnote 6

Notes:

Discussed with manager if they want to serve biscuits & gravy to the customers from behind the cash register, they must have a handsink for the employee to handwash their hands before putting on gloves to handle the biscuits. Another option discussed was to put the biscuits and gravy out for self serve on the counter, so the employees aren't handling biscuits after handling money.