

**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:** 7/16/2015      **Business ID:** 108845FE  
**Business:** DOLLAR GENERAL STORE #11834

**Inspection:** 60002150  
**Store ID:**  
**Phone:** 6158554000  
**Inspector:** KDA60  
**Reason:** 01 Routine  
**Results:** No Follow-up

1420 WASHINGTON ST  
 AUBURN, KS 66402

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/16/15	08:15 AM	09:45 AM	1:30	1:10	2:40	0	
<b>Total:</b>			1:30	1:10	2:40	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Print      Lic. Insp. No

Priority(P) Violations 3      Priority foundation(Pf) Violations 0

Certified Manager on Staff ..      Address Verified p      Actual Sq. Ft. 0

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) 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**

<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	..	..	..	..	..			
12. Required records available: shellstock tags, parasite destruction.	..	..	..	p	..	..			
<b>Protection from Contamination</b>									
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 two door reach in cooler, packages of raw sausage was next to packages of ready to eat pulled pork with no separation or divider. (corrected on site (cos)-raw sausage moved to the bottom shelf)]</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 two door reach in cooler, packages of raw sausage was next to packages of ready to eat pulled pork with no separation or divider. (corrected on site (cos)-raw sausage moved to the bottom shelf)]</i>						
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14. Food-contact surfaces: cleaned and sanitized.	p	..	..	..	..	..			
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	..	..			
17. Proper reheating procedures for hot holding.	..	..	..	p	..	..			
18. Proper cooling time and temperatures.	..	..	..	p	..	..			
19. Proper hot holding temperatures.	..	..	..	p	..	..			
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	..	..			
<b>Consumer Advisory</b>									
23. Consumer advisory provided for raw or undercooked foods.	..	..	..	p	..	..			
<b>Highly Susceptible Populations</b>									
24. Pasteurized foods used; prohibited foods not offered.	..	..	..	p	..	..			
<b>Chemical</b>									
25. Food additives: approved and properly used.	..	..	..	p	..	..			
26. Toxic substances properly identified, stored and used.	..	p	..	..	p	..			

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Chemical	Y N O A C R
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- |            |             |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          |
|------------|-------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Fail Notes | 7-301.11(A) | <p><i>P - Retail Chemical Storage (spacing/partitioning) POISONOUS OR TOXIC MATERIALS shall be stored and displayed for retail sale 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. [Located on the retail shelf, one bottle of liquid Febreze was stored next to packages of single use napkins with no spacing or partitioning. (cos-Febreze moved away from napkins. No evidence of leaking.)]</i></p>                                                                                                                                                                                                                                                                                                            |
|            | 7-301.11(B) | <p><i>P - Retail Chemical Storage (Not Above Food, etc.) POISONOUS OR TOXIC MATERIALS shall be stored and displayed for retail sale 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. [Located on the retail shelf, there was containers of motor oil stored above single use food containers, containiners of Dawn dishwashing liquid stored above Reynolds foil sheets and wax paper, cans of paint, soap, dishwasher-gel stored above single use food pans, and shampoo stored above cans of baked beans, ravioli, and black eye peas. (cos-chemicals/cleaners moved away from single use goods/food. No evidence of leaking)]</i></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 .. ..
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GOOD RETAIL PRACTICES
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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 .. .. .. ..   |
| <b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>   |                 |
| 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 .. .. .. ..
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Prevention of Food Contamination	Y N O A C R
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36. Insects, rodents and animals not present.	.. p .. .. ..
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- |            |                |                                                                                                                                                                                                                                                                      |
|------------|----------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Fail Notes | 6-202.15(A)(3) | <p><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. [There is a 1/4 inch gap on the bottom side of the storage room exterior door.]</i></p> |
|------------|----------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|

37. Contamination prevented during food preparation, storage and display.	.. p .. .. p ..
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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination		Y	N	O	A	C	R
<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. [In the front storage room, there is a box of candy stored on the floor. (cos-candy moved off the floor)]</i>						
	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	..	..	..	..	..
	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	..	..
	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	..	..	..	..	..
	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	..	..	..	..
<i>Fail Notes</i>	5-501.113 <i>Receptacles and waste handling units for REFUSE, recyclables, and returnables shall be kept covered: Inside the FOOD ESTABLISHMENT if the receptacles and units: Contain FOOD residue and are not in continuous use; or, After they are filled; and, With tight-fitting lids or doors if kept outside the FOOD ESTABLISHMENT. [There are no lids on the dumpster.]</i>						
	53. Physical facilities installed, maintained and clean.	..	p	..	..	..	..
<i>Fail Notes</i>	6-501.12(A) <i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [There is debris along the floor on the west wall in the back storage room. ]</i>						
	54. Adequate ventilation and lighting; designated areas used.	p	..	..	..	..	..
Administrative/Other		Y	N	O	A	C	R
	55. Other violations	..	p	..	..	..	..

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Administrative/Other

Y N O A C R

<i>Fail Notes</i>	8-304.11(A)	<p><i>Upon issuance of the LICENSE by the REGULATORY AUTHORITY, the LICENSEE shall post the LICENSE in a location in the FOOD ESTABLISHMENT that is conspicuous to CONSUMERS.</i></p> <p><i>[The 2015-2016 is posted in the office and not conspicuous to consumers.]</i></p>
	K.S.A. 65-657(b)	<p><i>The following acts and the causing thereof within the state of Kansas are hereby prohibited: The adulteration or misbranding of any food, drug, device or cosmetic.</i></p> <p><i>[Located on the retail shelf, there were three boxes of Motrin PM that were expired. Expiration dates: 5/14, 10/14, and 2/15. (cos-removed from retail shelf)]</i></p>

EDUCATIONAL MATERIALS

The following educational materials were provided    p

*Material Distributed | Education Title #07   Corrective Actions*

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

**Notes:**

Accompanied by KDA94

## **Footnote 2**

**Notes:**

3 door reach in cooler/milk 40.5F  
2 door reach in cooler/bologna 36.9F  
milk cooler/milk 40.5F

## **Footnote 3**

**Notes:**

Food in freezer frozen

## 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.

**Insp Date:** 7/16/2015      **Business ID:** 108845FE  
**Business:** DOLLAR GENERAL STORE #11834

1420 WASHINGTON ST  
 AUBURN, KS 66402

**Inspection:** 60002150  
**Store ID:**  
**Phone:** 6158554000  
**Inspector:** KDA60  
**Reason:** 01 Routine

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
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<b>Total:</b>			1:30	1:10	2:40	0	