

Kansas Department of Agriculture
Division of Food Safety and Lodging
 1320 Research Park Drive, Manhattan, KS 66502
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 8/22/2012 **Business ID:** 109954RS
Business: DOLLAR GENERAL STORE #12260

Inspection: 64002724
Store ID:
Phone:
Inspector: KDA64
Reason: 01 Routine
Results: No Follow-up

2404 N 155TH ST
 BASEHOR, KS 66007

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
08/22/12	02:40 PM	03:50 PM	1:10	0:05	1:15	0	
Total:			1:10	0:05	1:15	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Critical Violations 3 Lic. Insp. No
 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.

HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, CRITICAL=Critical Violation, SWING=Swing Violation (May be critical or non-critical), 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/ 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

Demonstration of Knowledge

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R
 p " " " " "

Employee Health

- 2. Management awareness; policy present.
- 3. Proper use of reporting, restriction and exclusion.

Y N O A C R
 p " " " " "
 p " " " " "

Good Hygienic Practices

- 4. Proper eating, tasting, drinking, or tobacco use
- 5. No discharge from eyes, nose and mouth.

Y N O A C R
 p " " " " "
 p " " " " "

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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>	<p>3-202.15* CRITICAL - Package Integrity <i>[7 cans of Del Monte Fruit Cocktail for sale have parts of the top seams on each can folded over compromising the seal along the junction of the lids and bodies of the cans; 1 can of Hunt's Traditional Spaghetti Sauce has a dent on the left side that is crunched into itself in three places; 1 can of Clover Valley evaporated milk has one dent that crosses over the side seam of the can and a second dent on the opposite side that folds into itself compromising the integrity of the can and the seam (COS- All product pulled from the shelves and relocated to the back to be returned to the vendor for credit)]</i></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	p	..
<i>Fail Notes</i>	<p>3-302.11(A)(1)(b)* CRITICAL - Separation-Raw & cooked RTE <i>[Retail case 2: Packages of raw bacon stored on shelf directly over packages of ready to eat hotdogs, sliced lunchmeat, and bologna that is back stock (COS-Bacon relocated to the bottom shelf and ready to eat/use items taken to back cooler)]</i></p>						
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
18. Proper cooling time and temperatures.		p
19. Proper hot holding temperatures.		p
20. Proper cold holding temperatures.		p
<i>This item has Notes. See Footnote 1 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		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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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

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; no unauthorized persons. 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

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-
Critical items p

45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-
non-critical 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

49. Plumbing installed; proper backflow devices. p

This item has Notes. See Footnote 2 at end of questionnaire.

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
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|--|---|----|----|----|----|----|
| 52. Garbage and refuse properly disposed; facilities maintained. | p | .. | .. | .. | .. | .. |
| 53. Physical facilities installed, maintained and clean. | p | .. | .. | .. | .. | .. |
| 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 | .. | .. | p | .. |
|----------------------|----|---|----|----|---|----|

<i>Fail Notes</i>	8-304.11(A)	<i>Post the license in a location in the Food Establishment [2012 Kansas Food/Retail license not posted in a conspicuous location]</i>
	K.S.A. 65-657(b)	<i>Adulteration of drugs [4 boxes of Picot antacid tablets for sale with an expiration date of 02/2012; 1 box of DG Health brand multi symptom allergy tabs for sale with an expiration date of 11/2011; 1 box of DG Health brand multi symptom allergy tabs for sale with an expiration date of 4/2012 (COS-All expired products pulled from shelves and set aside to be returned to vendor for credit)]</i>

EDUCATIONAL MATERIALS

The following educational materials were provided p

Material Distributed | Education Title #43 Storing Food in WIC

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Footnote 1

Notes:

Beverage cooler 1: Ambient 37 degrees F

Beverage cooler 2: Ambient 37 degrees F

Retail case 1: Milk 42 degrees F (Between jugs), ambient 41 degrees F

Retail case 2: Hot dogs (Between packages) 39 degrees F, ambient 34 degrees F

Back stock cooler: 2% milk (Between jugs) 41 degrees F

Retail freezers (2): All product frozen

Footnote 2

Notes:

Mop sink located in back stock room