

**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:** 8/27/2012      **Business ID:** 40775FS  
**Business:** KWIK SHOP #787

**Inspection:** 66002518  
**Store ID:**  
**Phone:** 6206698504  
**Inspector:** KDA66  
**Reason:** 02 Follow-up  
**Results:** Administrative Review

600 AMES  
 BALDWIN, KS 66006

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
08/27/12	08:30 AM	09:45 AM	1:15	0:15	1:30	0	
<b>Total:</b>			1:15	0:15	1:30	0	

**FOOD ESTABLISHMENT PROFILE**

Updated Risk Category \_\_\_\_\_ Updated Sq. Footage Under 5,000 sq feet  
 Insp. Notification Print Critical Violations 2 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 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 " " " " "

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

**Employee Health**

2. Management awareness; policy present.

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

3. Proper use of reporting, restriction and exclusion.

p " " " " "

**Good Hygienic Practices**

Y N O A C R

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

<b>Good Hygienic Practices</b>	Y N O A C R
--------------------------------	-------------

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

<b>Preventing Contamination by Hands</b>	Y N O A C R
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- |  |               |
|--|---------------|
| 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>	Y N O A C R
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- |  |               |
|--|---------------|
| 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>	Y N O A C R
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- |   |               |
|---|---------------|
| 13. Food separated and protected.   | p . . . . .   |
| 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>	Y N O A C R
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- |  |                 |
|--|-----------------|
| 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 . . . p p |

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

<i>Fail Notes</i>	3-501.16(A)(2)(a)* <b>CRITICAL - PHF Cold Holding-&lt;41°F</b> [Landshire ric: ham Lunchable 52, small ham Lunchable 50, egg burrito 47, egg salad sandwich 48, ham sandwich 52, tuna salad sandwich 50, turkey sandwich 46, chicken salad sandwich 50. The ambient air temp is 51. cos: discarded.]
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- |   |               |
|---|---------------|
| 21. Proper date marking and disposition.                    | p . . . . .   |
| 22. Time as a public health control: procedures and record. | . . . . p . . |

<b>Consumer Advisory</b>	Y N O A C R
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- |  |               |
|--|---------------|
| 23. Consumer advisory provided for raw or undercooked foods. | . . . . p . . |
|--|---------------|

<b>Highly Susceptible Populations</b>	Y N O A C R
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- |   |               |
|---|---------------|
| 24. Pasteurized foods used; prohibited foods not offered. | . . . . p . . |
|---|---------------|

<b>Chemical</b>	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 . . . . .   |

<b>Conformance with Approved Procedures</b>	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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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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	..	..	..	p
<i>Fail Notes</i>	4-301.11 <i>SWING - Cooling, heating, &amp; holding equipment sufficient in number &amp; capacity (in good repair) [CRITICAL VIOLATION: The Landshire ric is not holding phf at 41 or colder. The ambient air temperature is 51. ]</i>						
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
35. Food properly labeled; original container.		p	..	..	..	..	..
Prevention of Food Contamination		Y	N	O	A	C	R
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
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- 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
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	..	..	..	..	..



# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Get the "FOCUS ON FOOD SAFETY" book by going to the Kansas Department of Agriculture website, Food Safety, Publications, and then Focus on Food Safety.

### Approved Abbreviations:

cos - corrected on site	RTE - Ready To Eat	F - Fahrenheit
PHF - Potentially Hazardous Food	WIC - Walk-In Cooler	WIF - Walk-In Freezer
ST - Steam Table	RIC - Reach-in Cooler	RIF - Reach-in Freezer
MT - Make Table	HH - Hot Holding	BHC - Bare Hand Contact
RCP - Risk Control Plan	NONC - Notice of Non Compliance	
VD - Voluntary Destruction	VC - Voluntary Closure	
NC - Non Critical Violation	PIC - Person In Charge	CI - Chlorine
PPM - Parts Per Million		
mos - made on site	QT - Quaternary Compounds	

## **Footnote 2**

### **Notes:**

wic: eggs 39, milk 39

end counter ric: sandwiches: ham 37, pork 37, turkey 38

## VOLUNTARY DESTRUCTION REPORT

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**ACTIONS**

Number of products Voluntarily Destroyed   8  

**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 ham lunchable Qty 6 Units lbs Value \$ 12

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product small ham lunchable Qty 2 Units lbs Value \$ 6

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

# VOLUNTARY DESTRUCTION REPORT

## VOLUNTARY DESTRUCTION REPORT

3. Product egg burritos Qty 3 Units lbs Value \$ 10

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

4. Product egg salad sandwich Qty 2 Units lbs Value \$ 3

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

5. Product ham sandwich Qty 5 Units lbs Value \$ 15

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

6. Product tuna salad sandwich Qty 2 Units lbs Value \$ 6

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

7. Product turkey sandwich Qty 3 Units lbs Value \$ 9

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

8. Product chicken salad sandwich Qty 2 Units lbs Value \$ 6

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

