

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: 2/2/2015 **Business ID:** 60024FE
Business: WEST'S PLAZA COUNTRY MART

Inspection: 68002013
Store ID:
Phone: 7852634571
Inspector: KDA68
Reason: 21 Standardization
Results: Follow-up

1900 N BUCKEYE
 ABILENE, KS 67410

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
02/02/15	11:00 AM	02:30 PM	3:30	0:05	3:35	0	
02/02/15	03:00 PM	03:59 PM	0:59	0:05	1:04	0	
Total:			4:29	0:10	4:39	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print _____ Lic. Insp. _____
 Priority(P) Violations 8 Priority foundation(Pf) Violations 2
 Certified Manager on Staff Address Verified 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, 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

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	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
<i>Fail Notes</i> 3-203.12(C)(2)(a) <i>Pf - Shellstock Record Keeping (Removed from original container) - The identity of the source of SHELLSTOCK that are sold or served shall be maintained by retaining SHELLSTOCK tags or labels for 90 calendar days from the date that is recorded on the tag or label by, if SHELLSTOCK are removed from its tagged or labeled container, preserving source identification by using a record keeping system [Had fresh oyster for christmas but do not have harvester tags that are required to be kept for 90 days.]</i>						
Protection from Contamination						
13. Food separated and protected.	..	p	p	..
<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. [Open self serve case in northeast corner of retail area has raw eggs on same self with pasteurized eggs. Corrected on site by moving eggs.]</i>						
3-302.11(A)(2) <i>P - Cross Contamination by type (separate equipment) - FOOD shall be protected from cross contamination by separating types of raw animal FOODS from each other such as beef, FISH, lamb, pork, and POULTRY during storage, preparation, holding, and display by: using separate EQUIPMENT for each type; arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented; or, preparing each type of FOOD at different times or in separate areas [Open self serve cases: raw bacon over eggs and raw turkey bacon over ground beef. Also in walk in cooler raw pork tenderloin over raw beef loin. All corrected on site by re-arranging.]</i>						
14. Food-contact surfaces: cleaned and sanitized.	..	p	p	..
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
<i>Fail Notes</i> 4-601.11(A) <i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [Deli: knife with food particle still on it was stored as clean on magnetic knife rack. Corrected on site by cleaning.]</i>						
15. Proper disposition of returned, previously served, reconditioned and unsafe food.	p
Potentially Hazardous Food Time/Temperature						
	Y	N	O	A	C	R

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Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
	16. Proper cooking time and temperatures.	p
	<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
	17. Proper reheating procedures for hot holding.	p
	18. Proper cooling time and temperatures.	p
	19. Proper hot holding temperatures.	p
	<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>						
	20. Proper cold holding temperatures.	..	p	p	..
	<i>This item has Notes. See Footnote 5 at end of questionnaire.</i>						
Fail Notes	3-501.16(A)(2) P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less. [Open self serve case: bagged lettuce 45.1. Corrected on site by discarding.]						
	21. Proper date marking and disposition.	..	p	p	..
Fail Notes	3-501.18(A)(1) P - RTE PHF/TCS, Disposition (discard if held more than 7 days) 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 held at a temperature of 5°C (41°F) or less for more than 7 days, with the day of preparation counted as Day 1. [Deli cold case Black forest ham dated 1/26. Corrected on site by discarding.]						
	3-501.18(A)(3) P - RTE PHF/TCS, Disposition (discard if dated for more than 7 days) 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 marked to indicate a 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 that is more than 7 days from the date of preparation or opening, with the day of preparation counted as Day 1. [Deli cold case: made on site salads dated for 8 days; crab salad, BLT, Cucumber etc. Corrected on site by redating.]						
	22. Time as a public health control: procedures and record.
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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Chemical	Y N O A C R
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Fail Notes	7-201.11(B)	<p><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.</i></p> <p><i>[In produce back room: insecticide stored on shelf above single use trays. Meat department: windex on table with BBQ seasoning and over clean trays. Corrected on site by moving chemicals.]</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.</i></p> <p><i>[Retail shelves: Gain laundry detergent stored on top shelf above single service cups and plates. On north wall; nail polish remover and bubble bath on shelf above pain reliever and vitiman C.]</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

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
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Fail Notes	3-602.11(B)(2)	<p><i>Label information (packaged in establishment - Ingredients) Label information shall include, if made from two or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the FOOD.</i></p> <p><i>[Packaged in establishment lettuce salads do not have the full ingredients for ham, turkey etc.]</i></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.</i></p> <p><i>[Back room west overhead door has a gap at bottom due to seal coming loose.]</i></p>
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37. Contamination prevented during food preparation, storage and display.	p
38. Personal cleanliness.	p

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Prevention of Food Contamination		Y	N	O	A	C	R
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39. Wiping cloths: properly used and stored. p

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

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-
P and Pf items .. p .. . p ..

<i>Fail Notes</i>	4-101.11(A)	<i>P - FCS materials (Safe) Materials that are used in the construction of UTENSILS and FOOD-CONTACT SURFACES OF EQUIPMENT shall be safe. [Bakery department: sprinkles stored in non food grade plastic drawers. Corrected on site by putting sprinkles in food grade bags.]</i>
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45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-
Core items p

<i>Fail Notes</i>	4-402.12(D)	<i>Except as specified in ¶ 4-402.12(E), COUNTER-MOUNTED EQUIPMENT that is not EASILY MOVABLE shall be elevated on legs that provide at least a 10 centimeter (4 inch) clearance between the table and the EQUIPMENT. [Ice cream freezer: 5th door from east has a torn seal.]</i>
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46. Warewashing facilities: installed, maintained, and used; test strips. p

47. Non-food contact surfaces clean. .. p

<i>Fail Notes</i>	4-601.11(C)	<i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [Deli walk in cooler: compressor fan guards are dirty.]</i>
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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

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

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

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 #26</i>	<i>Hot and Cold Holding Sign</i>	

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EDUCATIONAL MATERIALS

Material Distributed | Education Title #43 Storing Food in WIC

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Footnote 1

Notes:

Accompanied by KDA60

Footnote 2

Notes:

3 compartment 200 ppm Quat sanitizer

Footnote 3

Notes:

Fryer: Chicken 174.3 & 185.0

Footnote 4

Notes:

Steam table case: green beans 137.7, chicken 149.0, turkey 151.1, white gravy 139.2, chicken strips 141.4, Chicken Wings 138.6, baked beans 144.4, Corn 145.3.

Hot bar: chili 148.8, whole chicken 140.6

Footnote 5

Notes:

Deli cold case: cole slaw 41.3, baked beans 40.1, ham 42.2, roast beef 43.7, loaded potatoe salad 41.1

Deli walk in cooler: turkey 38.1, Fried rice 30.6, raw chicken 39.7, air 39.6

Meat walk in cooler: turkey drums 37.5, beef 36.8

Dairy walk in cooler: milk 34.6

Produce walk in cooler: Salad mix 42.9

Open self serve cases: bacan 39.4, eggs 34.0, chopped ham 36.5, Balogna 34.2, not dogs 38.1, ham 36.2, Brat 32.3, Pork 30.3, chicken 35.0, cheese 43.5, cut water melon 42.2, cut lettuce 42.8, air: 38.1, 33.2, 38.0, 36.4, 35.0.

Footnote 6

Notes:

wiping cloth solution 200 ppm Quat.

VOLUNTARY DESTRUCTION REPORT

Insp Date: 2/2/2015 **Business ID:** 60024FE
Business: WEST'S PLAZA COUNTRY MART

1900 N BUCKEYE
 ABILENE, KS 67410

Inspection: 68002013
Store ID:
Phone: 7852634571
Inspector: KDA68
Reason: 21 Standardization

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
02/02/15	11:00 AM	02:30 PM	3:30	0:05	3:35	0	
02/02/15	03:00 PM	03:59 PM	0:59	0:05	1:04	0	
Total:			4:29	0:10	4:39	0	

ACTIONS

Number of products Voluntarily Destroyed 1

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 bagged cut lettuce and cabbage Qty 25 Units bags Value \$ 75

Description 45.0 for unknown time

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

