

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: 8/26/2011 **Business ID:** 60024RS
Business: WEST'S PLAZA COUNTRY MART

Inspection: 69001743
Store ID:
Phone: 7852634571
Inspector: KDA69
Reason: 03 Complaint
Results: Follow-up

1900 N BUCKEYE
 ABILENE, KS 67410

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
08/26/11	12:01 PM	01:40 PM	1:39	0:01	1:40	0	
08/26/11	02:20 PM	04:45 PM	2:25	0:20	2:45	0	
Total:			4:04	0:21	4:25	0	

FOOD ESTABLISHMENT PROFILE

Updated Risk Category _____ Updated Sq. Footage Over 15,000 sq feet
 Insp. Notification Print Critical Violations 9 Lic. Insp. _____
 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	Y	N	O	A	C	R
1. Certification by accredited program, compliance with Code, or correct responses.	..	p
<i>Fail Notes</i> 2-102.11* CRITICAL - Demonstration [Follow up required.]						

Employee Health	Y	N	O	A	C	R
2. Management awareness; policy present.	p
3. Proper use of reporting, restriction and exclusion.	p

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	p	..
<i>Fail Notes</i> 6-301.12 <i>Hand Drying Provision.</i> [No papertowels at handsink in meat department, corrected on site, papertowels provided.]						
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	p	..
<i>Fail Notes</i> 3-101.11* <i>CRITICAL - Safe, Unadulterated, & Honestly Presented</i> [Six bottles simlac Sensative baby formula on retail shelf dated USE BY 1AUG11, corrected on site, removed from sale.]						
12. Required records available: shellstock tags, parasite destruction.	p
Protection from Contamination						
13. Food separated and protected.	..	p	p	..
<i>Fail Notes</i> 3-302.11(A)(1)(b)* <i>CRITICAL - Separation-Raw & cooked RTE</i> [Raw salted pork belly stored on same shelf as ready to eat pork ham hocks in meat department walk in cooler. corrected on site. Raw salted pork belly moved.]						
3-302.11(A)(2)(a)* <i>CRITICAL - Species Separation-separate equipment</i> [Raw chicken stored over tube of raw hamburger in meat dept retail reach in cooler. Raw turkey tenderloin stored over packaged hamburger in meat department retail reach in cooler. Both items corrected on site. chicken and turkey moved.]						
14. Food-contact surfaces: cleaned and sanitized.	p
<i>This item has Notes. See Footnote 1 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
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
20. Proper cold holding temperatures.	..	p	p	..
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
<i>Fail Notes</i> 3-501.16(A)(2)(a)* <i>CRITICAL - PHF Cold Holding-<41°F</i> [Deli dept retail reach in cooler: fried chicken 53, macaroni and cheese 53, cold chicken livers 49, ham snack tray 55, ribs 55; corrected on site, items discarded.]						
21. Proper date marking and disposition.	..	p	p	..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination	Y	N	O	A	C	R
36. Insects, rodents and animals not present; no unauthorized persons.	..	p	p	..
<i>Fail Notes</i> 6-202.13(B)(1) <i>Insect control devices not above food prep area [Fly strips in bakery department located over cooling bread and food contact surface. corrected on site, strips taken down.]</i>						
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	p	..
<i>Fail Notes</i> 5-202.13* <i>CRITICAL - Air gap provided between water supply inlet & flood level rim of plumbing fixture [Plastic water pipe hang below flood rim of vegetable prep sink in produce department. corrected on site, pipe cut so it is above the flood rim.]</i>						
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
<i>Fail Notes</i> 6-501.12(A) <i>Physical facilities clean [Build up of trash debris under racks along back wall storage area. Dust build up on vents and ceiling tile over food prep table bakery and deli departments.]</i>						
54. Adequate ventilation and lighting; designated areas used.	..	p
<i>Fail Notes</i> 6-202.11() <i>Protective shielding on light bulbs over exposed food/utensils/equipment [No protective covering over light bulbs above food prep surface in produce room.]</i>						

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities	Y N O A C R
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<i>Fail Notes</i>	6-501.14()	<i>Ventilation system cleaned in way not to cause contamination or create a public health hazard</i> <i>[Walk in cooler fan covers are dirty with build up of dust in produce. Paint peeling on hood above fryers in deli department.]</i>
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Administrative/Other	Y N O A C R
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55. Other violations	p " " " " "
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EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #33 Refrigeration Temperature Log</i>
	<i>Education Title #43 Storing Food in WIC</i>
	<i>Education Title #45 Food Temperatures</i>

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Sanitizing sink in Bakery dept 200ppm quaternary ammonia.

Footnote 2

Notes:

Hot case: packaged roasted chicken 133, packaged turkey breast 134

Footnote 3

Notes:

Cold holding: Bakery retail reach in cooler (RIC): lemon meringue pie 38; Deli retail RIC: macaroni salad 42; Meat dept walk in cooler: raw beef 42, raw hamburger 41, pork chop 37, hot dog 36; Meat dept retail RIC: ham 38, ribs 40, chicken 40; meat department RIC2: hot dog 36, deli chicken breast 37, ham 35; meat dept retail RIC3: bacon 36, egg 39; produce retail RIC cut lettuce 43, cut watermelon 41; produce walk in cooler ambient 42;

Footnote 4

Notes:

Meat department ran out of preprinted labels, so were using blank labels until preprinted ones came in.

VOLUNTARY DESTRUCTION REPORT

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ACTIONS

Number of products Voluntarily Destroyed 6

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 Bag of fried chicken Qty 4 Units pkg Value \$

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Broccoli and cheese Qty 10 Units pkg Value \$

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 macaroni and cheese Qty 8 Units pkg Value \$ _____

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

4. Product ham snack tray Qty 6 Units pkg Value \$ _____

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

5. Product Cold chicken livers Qty 1 Units pkg Value \$ _____

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

6. Product ribs Qty 1 Units pkg Value \$ _____

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

