

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: 9/8/2011 **Business ID:** 60024RS
Business: WEST'S PLAZA COUNTRY MART

1900 N BUCKEYE
 ABILENE, KS 67410

Inspection: 69001765
Store ID:
Phone: 7852634571
Inspector: KDA69
Reason: 02 Follow-up
Results: Administrative Review

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
09/08/11	10:00 AM	12:20 PM	2:20	0:25	2:45	0	
Total:			2:20	0:25	2:45	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Critical Violations 3 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.

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Employee Health

Y N O A C R

2. Management awareness; policy present.

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3. Proper use of reporting, restriction and exclusion.

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Good Hygienic Practices

Y N O A C R

4. Proper eating, tasting, drinking, or tobacco use

..

5. No discharge from eyes, nose and mouth.

..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Preventing Contamination by Hands	Y N O A C R
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- | | |
|--|----------------|
| 6. Hands clean and properly washed. | |
| 7. No bare hand contact with RTE foods or approved alternate method properly followed. | |
| 8. Adequate handwashing facilities supplied and accessible. | p |

Approved Source	Y N O A C R
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- | | |
|--|----------------|
| 9. Food obtained from approved source. | |
| 10. Food received at proper temperature. | |
| 11. Food in good condition, safe and unadulterated. | p |
| 12. Required records available: shellstock tags, parasite destruction. | |

Protection from Contamination	Y N O A C R
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- | | |
|---|----------------|
| 13. Food separated and protected. | p |
| 14. Food-contact surfaces: cleaned and sanitized. | |
| 15. Proper disposition of returned, previously served, reconditioned and unsafe food. | |

Potentially Hazardous Food Time/Temperature	Y N O A C R
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- | | |
|--|----------------|
| 16. Proper cooking time and temperatures. | |
| 17. Proper reheating procedures for hot holding. | |
| 18. Proper cooling time and temperatures. | |
| 19. Proper hot holding temperatures. | |
| 20. Proper cold holding temperatures. | .. p p p |

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

<i>Fail Notes</i>	3-501.16(A)(2)(a)* CRITICAL - PHF Cold Holding-<41°F [Fried chicken 50, chicken salad sandwich 46, turkey sub 55, rueben 53 in deli retail reach in cooler, corrected on site, items discarded. (repeat)]
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|---|----------------|
| 21. Proper date marking and disposition. | p |
| 22. Time as a public health control: procedures and record. | |

Consumer Advisory	Y N O A C R
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|--|----------------|
| 23. Consumer advisory provided for raw or undercooked foods. | |
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Highly Susceptible Populations	Y N O A C R
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- | | |
|---|----------------|
| 24. Pasteurized foods used; prohibited foods not offered. | |
|---|----------------|

Chemical	Y N O A C R
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- | | |
|--|-----------------|
| 25. Food additives: approved and properly used. | |
| 26. Toxic substances properly identified, stored and used. | .. p p .. |

<i>Fail Notes</i>	7-206.12* CRITICAL - Rodent Bait Stations [Open bait station of poison in back storage room, corrected on site, poison discarded.]
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Conformance with Approved Procedures	Y N O A C R
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|---|----------------|
| 27. Compliance with variance, specialized process and HACCP plan. | |
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GOOD RETAIL PRACTICES	Y N O A C R
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Safe Food and Water	Y N O A C R
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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.
29. Water and ice from approved source.
30. Variance obtained for specialized processing methods.
Food Temperature Control	Y	N	O	A	C	R
31. Proper cooling methods used; adequate equipment for temperature control.	..	Ⓟ	Ⓟ
<i>Fail Notes</i> 4-301.11 SWING - Cooling, heating, & holding equipment sufficient in number & capacity (in good repair) [CRITICAL: deli dept retail reach in cooler ambient 50 on North end; repeat.]						
32. Plant food properly cooked for hot holding.
33. Approved thawing methods used.
34. Thermometers provided and accurate.	..	Ⓟ	Ⓟ	..
<i>Fail Notes</i> 4-203.12 Ambient air & water thermometers accurate in the intended range of use [Thermometer used to measure ambient air of deli retail reach in cooler read 28 in ice water, corrected on site, thermometer was adjusted.]						
Food Identification	Y	N	O	A	C	R
35. Food properly labeled; original container.	Ⓟ
Prevention of Food Contamination	Y	N	O	A	C	R
36. Insects, rodents and animals not present; no unauthorized persons.	Ⓟ
37. Contamination prevented during food preparation, storage and display.
38. Personal cleanliness.
39. Wiping cloths: properly used and stored.
40. Washing fruits and vegetables.
Proper Use of Utensils	Y	N	O	A	C	R
41. In-use utensils: properly stored.
42. Utensils, equipment and linens: properly stored, dried and handled.
43. Single-use and single-service articles: properly used.
44. Gloves used properly.
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
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- non-critical items
46. Warewashing facilities: installed, maintained, and used; test strips.
47. Non-food contact surfaces clean.
Physical Facilities	Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.
49. Plumbing installed; proper backflow devices.	Ⓟ
50. Sewage and waste water properly disposed.
51. Toilet facilities: properly constructed, supplied and cleaned.

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.
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53. Physical facilities installed, maintained and clean.	p
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54. Adequate ventilation and lighting; designated areas used.	..	p	p
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<i>Fail Notes</i>	6-202.11()	<i>Protective shielding on light bulbs over exposed food/utensils/equipment [No protective covering on bulbs in produce department. (repeat)]</i>
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Administrative/Other	Y	N	O	A	C	R
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55. Other violations
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EDUCATIONAL MATERIALS

The following educational materials were provided ..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Cold holding: Deli dept walk in cooler: turkey 41; deli dept retail reach in cooler: fried chicken 43, ribs 43, potato salad 40; cheese cake 38; produce retail cooler: bean sprouts 43; meat dept retail reach in cooler: raw beef 36; meat dept retail reach in cooler2: bologna 41, hot dog 38; meat dept retail reach in cooler3: raw bacon 41-43; produce walk in cooler: baby spinach 40; meat dept walk in cooler: beef 37; dairy walk in cooler: milk 39-42; dairy dept retail reach in cooler: butter 42; dairy dept retail reach in cooler2: cream cheese 43

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 bierock sandwich Qty 1 Units ea Value \$

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Rueben sandwich Qty 3 Units ea 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 western beef sandwich Qty 3 Units ea Value \$ _____

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

4. Product foccia wedge sandwich Qty 1 Units ea Value \$ _____

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

5. Product turkey club Qty 1 Units ea Value \$ _____

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

6. Product super sub sandwich Qty 2 Units ea Value \$ _____

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

7. Product cherry cheesecake Qty 1 Units ea Value \$ _____

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

8. Product bag of chicken Qty 2 Units ea Value \$ _____

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

