

**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:** 9/29/2011      **Business ID:** 101156FR  
**Business:** GREEN ACRES

**Inspection:** 69001800  
**Store ID:**  
**Phone:** 7852631001  
**Inspector:** KDA69  
**Reason:** 02 Follow-up  
**Results:** Administrative Review

2209 N BUCKEYE PO BOX 64  
 ABILENE, KS 67410

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
09/29/11	09:45 AM	11:25 AM	1:40	0:40	2:20	0	
Total:			1:40	0:40	2:20	0	

**FOOD ESTABLISHMENT PROFILE**

Updated Risk Category RAC# 06 High Risk      Updated Sq. Footage \_\_\_\_\_  
 Insp. Notification Print      Critical Violations 4      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.	..	..	..	..	..	..
Employee Health	Y	N	O	A	C	R
2. Management awareness; policy present.	..	..	..	..	..	..
3. Proper use of reporting, restriction and exclusion.	..	..	..	..	..	..
Good Hygienic Practices	Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use	..	p	..	..	p	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y	N	O	A	C	R
<i>Fail Notes</i>   2-401.11* <i>CRITICAL - Eating, Drinking, or Using Tobacco [Open employee cup of coffee on prep table, corrected on site, discarded.]</i>						
5. No discharge from eyes, nose and mouth.	..	..	..	..	..	..
Preventing Contamination by Hands	Y	N	O	A	C	R
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.	..	..	..	..	..	..
Approved Source	Y	N	O	A	C	R
9. Food obtained from approved source.	..	..	..	..	..	..
10. Food received at proper temperature.	..	..	..	..	..	..
11. Food in good condition, safe and unadulterated.	..	..	..	..	..	..
12. Required records available: shellstock tags, parasite destruction.	..	..	..	..	..	..
Protection from Contamination	Y	N	O	A	C	R
13. Food separated and protected.	..	p	..	..	p	p
<i>Fail Notes</i>   3-302.11(A)(1)(a)* <i>CRITICAL - Separation-Raw &amp; raw RTE [Raw frozen sausage stored over ready to eat lemons in door of reach in cooler3. corrected on site, sausage moved to bottom of cooler. (repeat)]</i> 3-302.11(A)(1)(b)* <i>CRITICAL - Separation-Raw &amp; cooked RTE [Tube of hamburger stored over ready to eat corn, corrected on site, hamburger moved to bottom of cooler.]</i>						
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
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
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
<i>Fail Notes</i>   3-501.16(A)(2)(a)* <i>CRITICAL - PHF Cold Holding-&lt;41°F [Potato salad 48, cottage cheese 49, spagetit salad 54, pasta salad 47, in 6 door reach in cooler, corrected on site, all items discarded. ]</i>						
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
23. Consumer advisory provided for raw or undercooked foods.	..	..	..	..	..	..
Highly Susceptible Populations	Y	N	O	A	C	R
24. Pasteurized foods used; prohibited foods not offered.	..	..	..	..	..	..
Chemical	Y	N	O	A	C	R

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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. |  | .. | .. | .. | .. | .. | .. |

Conformance with Approved Procedures		Y	N	O	A	C	R
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- |   |  |    |    |    |    |    |    |
|---|--|----|----|----|----|----|----|
| 27. Compliance with variance, specialized process and HACCP plan. |  | .. | .. | .. | .. | .. | .. |
|---|--|----|----|----|----|----|----|

GOOD RETAIL PRACTICES
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Safe Food and Water		Y	N	O	A	C	R
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|---|--|----|----|----|----|----|----|
| 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
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|--|--|----|---|----|----|----|----|
| 31. Proper cooling methods used; adequate equipment for temperature control. |  | .. | p | .. | .. | .. | .. |
|--|--|----|---|----|----|----|----|

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

<i>Fail Notes</i>	4-301.11 SWING - Cooling, heating, & holding equipment sufficient in number & capacity (in good repair) [Six door reach in cooler ambient 47-49, all PHF destroyed.]
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|---|--|----|----|----|----|----|----|
| 32. Plant food properly cooked for hot holding. |  | .. | .. | .. | .. | .. | .. |
| 33. Approved thawing methods used.              |  | .. | .. | .. | .. | .. | .. |
| 34. Thermometers provided and accurate.         |  | p  | .. | .. | .. | .. | .. |

Food Identification		Y	N	O	A	C	R
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|--|--|----|----|----|----|----|----|
| 35. Food properly labeled; original container. |  | .. | .. | .. | .. | .. | .. |
|--|--|----|----|----|----|----|----|

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. |  | .. | .. | .. | .. | .. | .. |
| 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
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|---|--|----|----|----|----|----|----|
| 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
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|---|--|----|----|----|----|----|----|
| 45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-<br>Critical items     |  | .. | .. | .. | .. | .. | .. |
| 45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-<br>non-critical items |  | .. | .. | .. | .. | .. | .. |
| 46. Warewashing facilities: installed, maintained, and used; test strips.   |  | .. | .. | .. | .. | .. | .. |
| 47. Non-food contact surfaces clean.  |  | .. | .. | .. | .. | .. | .. |

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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.	..	..	..	..	..	..
52. Garbage and refuse properly disposed; facilities maintained.	..	..	..	..	..	..
53. Physical facilities installed, maintained and clean.	..	..	..	..	..	..
54. Adequate ventilation and lighting; designated areas used.	..	p	..	..	..	p
<div style="display: flex; align-items: flex-start;"> <div style="border-right: 1px solid black; padding-right: 10px; margin-right: 10px;"> <i>Fail Notes</i> </div> <div> <p>6-202.11() <i>Protective shielding on light bulbs over exposed food/utensils/equipment</i>  <i>[No protective covering on light bulbs in back kitchen area, end caps missing from protective covering over grill. Two 4foot bulb covers on 8 ft bulbs above food prep area in front kitchen (repeat)]</i></p> </div> </div>						

Administrative/Other	Y	N	O	A	C	R
55. Other violations	..	..	..	..	..	..

**EDUCATIONAL MATERIALS**

The following educational materials were provided ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Cold holding: reach in cooler (RIC): milk 33; On ice: diced ham 41, raw cut tomato 40; RIC2: ambient 39; RIC3: corn 39, roast beef 41; RIC4(storage area): raw hamburger 38

## **Footnote 2**

### **Notes:**

Temperature records found on top of 6 door RIC show unit in compliance from 7/2 - 8/2. Nothing recorded after 8/2.

## 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 potato salad Qty 10 Units lbs Value \$ \_\_\_\_\_

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product cottage cheese Qty 10 Units lb 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 pasta salad Qty 8 Units lb Value \$ \_\_\_\_\_

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

4. Product coleslaw Qty 3 Units lb Value \$ \_\_\_\_\_

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

5. Product hard boiled egg Qty 2 Units cup Value \$ \_\_\_\_\_

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

6. Product spagetti salad Qty 6 Units lb Value \$ \_\_\_\_\_

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

7. Product raw cut tomato Qty 2 Units cup Value \$ \_\_\_\_\_

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

8. Product cut lettuce Qty 5 Units cup Value \$ \_\_\_\_\_

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

