

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: 3/22/2012 **Business ID:** 84135RS
Business: CASEY'S GENERAL STORE #1974

Inspection: 69002076
Store ID:
Phone: 5159656517
Inspector: KDA69
Reason: 01 Routine
Results: No Follow-up

201 S BUCKEYE
 ABILENE, KS 67410

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
03/22/12	01:41 PM	02:40 PM	0:59	0:01	1:00	0	
Total:			0:59	0:01	1:00	0	

FOOD ESTABLISHMENT PROFILE

Updated Risk Category RAC# 01 Low Risk Updated Sq. Footage _____
 Insp. Notification Email Critical Violations 3 Lic. Insp. _____
 Sent Notification To _____
 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

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

Good Hygienic Practices	Y	N	O	A	C	R		
4. Proper eating, tasting, drinking, or tobacco use	p		
5. No discharge from eyes, nose and mouth.	p		
Preventing Contamination by Hands	Y	N	O	A	C	R		
6. Hands clean and properly washed.	..	p	p	..		
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%; border-right: 1px solid black; padding-right: 5px;"><i>Fail Notes</i></td> <td style="padding-left: 5px;">2-301.14(H)* <i>CRITICAL - When to Wash Hands - Before donning gloves for working with food [Employee put on apron and hat then put on gloves and handled ready to eat hamburger bun, corrected on site, educated and hands washed.]</i></td> </tr> </table>	<i>Fail Notes</i>	2-301.14(H)* <i>CRITICAL - When to Wash Hands - Before donning gloves for working with food [Employee put on apron and hat then put on gloves and handled ready to eat hamburger bun, corrected on site, educated and hands washed.]</i>						
<i>Fail Notes</i>	2-301.14(H)* <i>CRITICAL - When to Wash Hands - Before donning gloves for working with food [Employee put on apron and hat then put on gloves and handled ready to eat hamburger bun, corrected on site, educated and hands washed.]</i>							
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	Y	N	O	A	C	R		
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		
Protection from Contamination	Y	N	O	A	C	R		
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		
Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R		
16. Proper cooking time and temperatures.	p		
17. Proper reheating procedures for hot holding.	p		
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>								
18. Proper cooling time and temperatures.	p		
19. Proper hot holding temperatures.	p		
20. Proper cold holding temperatures.	..	p	p	..		
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>								
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%; border-right: 1px solid black; padding-right: 5px;"><i>Fail Notes</i></td> <td style="padding-left: 5px;">3-501.16(A)(2)(a)* <i>CRITICAL - PHF Cold Holding-<41°F [Sliced salami 45, sliced turkey 46, tuna salad 45, chicken salad 47, ham 46 in walk in cooler, corrected on site, all items were discarded. Two packages of hot dogs 47 in walk in cooler, hot dogs discarded.]</i></td> </tr> </table>	<i>Fail Notes</i>	3-501.16(A)(2)(a)* <i>CRITICAL - PHF Cold Holding-<41°F [Sliced salami 45, sliced turkey 46, tuna salad 45, chicken salad 47, ham 46 in walk in cooler, corrected on site, all items were discarded. Two packages of hot dogs 47 in walk in cooler, hot dogs discarded.]</i>						
<i>Fail Notes</i>	3-501.16(A)(2)(a)* <i>CRITICAL - PHF Cold Holding-<41°F [Sliced salami 45, sliced turkey 46, tuna salad 45, chicken salad 47, ham 46 in walk in cooler, corrected on site, all items were discarded. Two packages of hot dogs 47 in walk in cooler, hot dogs discarded.]</i>							
21. Proper date marking and disposition.	p		
22. Time as a public health control: procedures and record.	p		
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		

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Chemical	Y	N	O	A	C	R
26. Toxic substances properly identified, stored and used.	p
Conformance with Approved Procedures	Y	N	O	A	C	R
27. Compliance with variance, specialized process and HACCP plan.	p
GOOD RETAIL PRACTICES						
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
<i>Fail Notes</i> 4-301.11 SWING - Cooling, heating, & holding equipment sufficient in number & capacity (in good repair) [South end of walk in cooler maintaining 45-47.]						
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	p	..
<i>Fail Notes</i> 4-202.11(A)(2)* CRITICAL - Food-contact surface cleanability-free of imperfections [Two ice scoops with cracks on food contact surfaces, corrected on site, scoops were discarded.]						
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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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
53. Physical facilities installed, maintained and clean.	p
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</i> <i>[No protective covering on light bulbs over ice machine.]</i>						

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

EDUCATIONAL MATERIALS

The following educational materials were provided p

Material Distributed | *Education Title #45* *Food Temperatures*

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Reheating: oven: hamburger 192

Footnote 2

Notes:

Cold holding: walk in cooler: prepackaged BBQ pork rib sandwich 42, ambient 43; Retail reach in cooler: turkey sandwich 39

VOLUNTARY DESTRUCTION REPORT

Insp Date: 3/22/2012 **Business ID:** 84135RS
Business: CASEY'S GENERAL STORE #1974

Inspection: 69002076
Store ID:
Phone: 5159656517
Inspector: KDA69
Reason: 01 Routine

201 S BUCKEYE
 ABILENE, KS 67410

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
03/22/12	01:41 PM	02:40 PM	0:59	0:01	1:00	0	
Total:			0:59	0:01	1:00	0	

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 sliced salami Qty Units Value \$

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product sliced turkey Qty Units 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 sliced ham Qty _____ Units _____ Value \$ _____

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

4. Product tuna salad Qty _____ Units _____ Value \$ _____

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

5. Product chicken salad Qty _____ Units _____ Value \$ _____

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

6. Product hot dogs Qty 2 Units pkg Value \$ _____

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A