

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: 8/27/2012
Business: SNACKS

Business ID: 110189FS

Inspection: 69002300

Store ID:
Phone: 7852631866
Inspector: KDA69
Reason: 01 Routine
Results: No Follow-up

2000 N BUCKEYE
 ABILENE, KS 67410

Time In / Time Out

| Date | In | Out | Insp | Travel | Total | Mileage | Notes: |
|----------|----------|----------|------|--------|-------|---------|--------|
| 08/27/12 | 02:15 PM | 03:20 PM | 1:05 | 0:15 | 1:20 | 0 | |
| Total: | | | 1:05 | 0:15 | 1:20 | 0 | |

FOOD ESTABLISHMENT PROFILE

Updated Risk Category _____ Updated Sq. Footage Under 5,000 sq feet
 Insp. Notification Print Critical Violations 2 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 OR VISIT www.ksda.gov/food_safety/ 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

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

Y N O A C R
 . . . p . . .

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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| Good Hygienic Practices | Y N O A C R |
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| 5. No discharge from eyes, nose and mouth. | p |
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| Preventing Contamination by Hands | Y N O A C R |
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| 6. Hands clean and properly washed. | . . . p . . . |
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| 7. No bare hand contact with RTE foods or approved alternate method properly followed. | . . . p . . . |
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| 8. Adequate handwashing facilities supplied and accessible. | . . p |
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Fail Notes | 6-301.12 *Hand Drying Provision.*
[No paper towels at handsink beside ice machine.]

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| Approved Source | Y N O A C R |
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| 9. Food obtained from approved source. | p |
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| 10. Food received at proper temperature. | . . . p . . . |
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| 11. Food in good condition, safe and unadulterated. | p |
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| 12. Required records available: shellstock tags, parasite destruction. | p . . |
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| Protection from Contamination | Y N O A C R |
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| 13. Food separated and protected. | p . . |
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| 14. Food-contact surfaces: cleaned and sanitized. | p |
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| 15. Proper disposition of returned, previously served, reconditioned and unsafe food. | . . . p . . . |
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| Potentially Hazardous Food Time/Temperature | Y N O A C R |
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| 16. Proper cooking time and temperatures. | p . . |
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| 17. Proper reheating procedures for hot holding. | p . . |
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| 18. Proper cooling time and temperatures. | p . . |
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| 19. Proper hot holding temperatures. | p . . |
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| 20. Proper cold holding temperatures. | p |
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This item has Notes. See Footnote 1 at end of questionnaire.

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| 21. Proper date marking and disposition. | p . . |
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| 22. Time as a public health control: procedures and record. | p . . |
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| Consumer Advisory | Y N O A C R |
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| 23. Consumer advisory provided for raw or undercooked foods. | p . . |
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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. | p . . |
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| Chemical | Y N O A C R |
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| 25. Food additives: approved and properly used. | p . . |
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| 26. Toxic substances properly identified, stored and used. | . . p . . . p . . |
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Fail Notes | 7-201.11(B)* **CRITICAL** - Separation, Storage-chemicals above food, etc.
[Bottles of all purpose cleaner, window cleaner, orange cleaner and DeVere bowl cleaner are stored above 3 vat sink. Corrected on site, cleaners were moved.]

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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. | p . . |
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| 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. | | .. | .. | .. | 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 | .. | .. | .. | .. | .. |
| 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 | .. | .. | .. | .. |
| <i>Fail Notes</i> | 3-602.11(B) <i>Label information (packaged in establishment)</i> <i>[Bags of ice that are packaged on site do not have name and address of manufacturer.]</i> | | | | | | |
| 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 | .. | .. | .. | .. |
| <i>Fail Notes</i> | 3-305.11(A)(3) <i>Food stored 6" above floor</i> <i>[Cases of pop by entry door, cases of pop, tea and energy drink in walk in cooler are stored on the floor.]</i> | | | | | | |
| 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 | .. | .. | .. | .. |
| <i>Fail Notes</i> | 4-903.11(A)(3) <i>Equipment/utensil/linen storage-6" above floor</i> <i>[Box of single serve java cups on floor beside walk in cooler door.]</i> | | | | | | |
| 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 | .. | .. | .. | .. | .. |
| 50. Sewage and waste water properly disposed. | | p | .. | .. | .. | .. | .. |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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| Physical Facilities | Y | N | O | A | C | R |
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| 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</i> <i>[Trash on floor of walk in cooler.]</i> | | | | | | |
| 54. Adequate ventilation and lighting; designated areas used. | p | .. | .. | .. | .. | .. |

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| Administrative/Other | Y | N | O | A | C | R |
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| 55. Other violations | .. | p | .. | .. | p | .. |
| <i>Fail Notes</i> K.S.A. 65-657(b) <i>Adulteration of drugs</i> <i>[Claritin Antihistamine 1 Tap expired 9/2009, Alka Seltzer Plub 4</i> <i>tab expired Jun/12, Bayer Aspirin 4 tab expired 4/12 are located</i> <i>on retail shelf, corrected on site, expired items were removed</i> <i>from sale to return to vendor.]</i> | | | | | | |

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| EDUCATIONAL MATERIALS |
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The following educational materials were provided p

Material Distributed | *Education Title #29* *Labeling*

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Cold holding: walk in cooler ambient 43; reach in cooler: prepackaged bean and cheese burrito 38;