

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: 9/27/2012 **Business ID:** 85044FS
Business: WEST STOP WEST

Inspection: 69002370
Store ID:
Phone: 7852631996
Inspector: KDA69
Reason: 01 Routine
Results: No Follow-up

1324 NW 3RD ST
 ABILENE, KS 67410

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
09/27/12	09:30 AM	10:30 AM	1:00	0:30	1:30	0	
Total:			1:00	0:30	1:30	0	

FOOD ESTABLISHMENT PROFILE

Updated Risk Category RAC# 03 Medium Risk Updated Sq. Footage Under 5,000 sq feet
 Insp. Notification Print Critical Violations 0 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.
- 3. Proper use of reporting, restriction and exclusion.

Y N O A C R
 p " " " " "
 p " " " " "

Good Hygienic Practices

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

Y N O A C R
 " " p " " "

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y N O A C R
-------------------------	-------------

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 " " "
-------------------------------------	-------------

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 " "
--	-------------

18. Proper cooling time and temperatures.	" " " p " "
---	-------------

19. Proper hot holding temperatures.	" " " p " "
--------------------------------------	-------------

20. Proper cold holding temperatures.	p " " " " "
---------------------------------------	-------------

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

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 " "
---	-------------

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 " "
---	-------------

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

	Y	N	O	A	C	R
Food Temperature Control						
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						
35. Food properly labeled; original container.	p
Prevention of Food Contamination						
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 [Boxes of Gatorade outside of walk in cooler are setting 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						
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						
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						
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
<i>Fail Notes</i> 6-501.12(A) <i>Physical facilities clean [Approximately 5 old rodent dropping on floor in back room on floor by boxed pop syrup. Pop syrup and old pop caps on floor in back room.]</i>						
54. Adequate ventilation and lighting; designated areas used.	p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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 #18 FBI Norovirus

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Cold holding: reach in cooler: prepackaged ham and cheese sup 38; walk in cooler/reach in cooler: milk 37