

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
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
<i>Fail Notes</i>	<i>4-602.11(E)(4)(b) Non-PHF Food Contact Surface Cleaning Frequency-ice bins, soda nozzles-to preclude mold/soil build up [Bulk ice bin downstairs has black mold inside.]</i>					
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
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
21. Proper date marking and disposition.	..	p	p	..
<i>Fail Notes</i>	<i>3-501.18(A)(3)* CRITICAL P - RTE PHF, Disposition-discard if dated >7 days at 41°F or less [Milk in reach in cooler with open date of 12/6, corrected on site, milk was discarded.]</i>					
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	p	..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Chemical		Y	N	O	A	C	R
----------	--	---	---	---	---	---	---

<i>Fail Notes</i>	7-201.11(B)* <i>CRITICAL P - Separation, Storage-chemicals above food, etc. [Bleach and floor cleaner stored above clean utensils, corrected on site, bleach and cleaner were moved.]</i>
-------------------	---

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
--	--	---	----	----	----	----	----

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
---	--	---	----	----	----	----	----

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
--	--	---	----	----	----	----	----

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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

EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #08</i>	<i>Date Marking</i> <i>[Handout is posted.]</i>
-----------------------------	----------------------------	--

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Sanitizing sink 100ppm chlorine.

Footnote 2

Notes:

Cold holding: reach in cooler: milk 42

VOLUNTARY DESTRUCTION REPORT

Insp Date: 12/17/2012 **Business ID:** 102277FR
Business: BANKES' DRUG STORE

Inspection: 69002509
Store ID:
Phone: 7852632433
Inspector: KDA69
Reason: 01 Routine

304 BROADWAY
ABILENE, KS 67410

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
12/17/12	03:10 PM	04:05 PM	0:55	0:15	1:10	0	
Total:			0:55	0:15	1:10	0	

ACTIONS

Number of products Voluntarily Destroyed 1

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 milk Qty 2 Units cup Value \$

Description

Reason Product Destroyed Adulterated Method Product Destroyed Garbage Disposal

Disposal Location Firm Embargo Hold Tag # N/A

FIELD WARNING LETTER

Insp Date: 12/17/2012 **Business ID:** 102277FR
Business: BANKES' DRUG STORE

304 BROADWAY
ABILENE, KS 67410

Inspection: 69002509
Store ID:
Phone: 7852632433
Inspector: KDA69
Reason: 01 Routine

Reference:

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
12/17/12	03:10 PM	04:05 PM	0:55	0:15	1:10	0	
Total:			0:55	0:15	1:10	0	

FIELD WARNING LETTER

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012, K.S.A. 65-619 *et seq.* and regulations promulgated pursuant thereto, grants the Kansas Department of Agriculture authority to regulate food establishments and food processing plants. The Kansas Food Code is adopted and amended by K.A.R. 4-28-8 through 15.

During the inspection today of the Food Establishment listed above, violations of the Kansas Food Code were observed. The violations are documented in the attached Kansas Food Establishment Inspection Report.

Although we will not take further action at this time based on this inspection report, repeated violations observed during future inspections may result in:

- Embargo of non-compliant products;
- immediate closure of your establishment;
- civil penalties of up to \$1,000.00 per violation;
- denial of license renewal;
- modification, suspension and/or revocation of any license or authority issued pursuant to the Kansas Food, Drug and Cosmetic Act;
- and/or any other penalty authorized by law.

Future inspections will be initiated during the next routine inspection cycle, unless we receive a complaint about the food establishment.