

**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:** 12/18/2012     **Business ID:** 60024FS  
**Business:** WEST'S PLAZA COUNTRY MART

**Inspection:** 69002510  
**Store ID:**  
**Phone:** 7852634571  
**Inspector:** KDA69  
**Reason:** 01 Routine  
**Results:** No Follow-up

1900 N BUCKEYE  
 ABILENE, KS 67410

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
12/18/12	09:05 AM	12:10 PM	3:05	0:35	3:40	0	
12/18/12	12:50 PM	02:25 PM	1:35	0:10	1:45	0	
Total:			4:40	0:45	5:25	0	

**FOOD ESTABLISHMENT PROFILE**

Updated Risk Category \_\_\_\_\_ Updated Sq. Footage 3. 10,001 - 50,000 sq feet  
 Insp. Notification Print Critical (P) Violations 2 Critical (Pf) Violations 0 Lic. Insp. \_\_\_\_\_  
 Certified Manager on Staff  Certified Manager Present  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/](http://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**

	Y	N	O	A	C	R
<b>Demonstration of Knowledge</b>						
1. Certification by accredited program, compliance with Code, or correct responses.	p	..	..	..	..	..
<b>Employee Health</b>						
2. Management awareness; policy present.	p	..	..	..	..	..
3. Proper use of reporting, restriction and exclusion.	p	..	..	..	..	..
<b>Good Hygienic Practices</b>						
4. Proper eating, tasting, drinking, or tobacco use	..	p	..	..	p	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y	N	O	A	C	R
<p><i>Fail Notes</i>   2-401.11* <b>CRITICAL - Eating, Drinking, or Using Tobacco</b> [In meat department, employee has a toothpick in his mouth while cutting up meat, corrected on site, toothpick was removed.]</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	..	..	..	..	..
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	..	..	p	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
<i>Fail Notes</i>   3-101.11* <b>CRITICAL P - Safe, Unadulterated, &amp; Honestly Presented</b> [Employee in meat department used knife from cutting raw meat to open package of ready to eat ham to shave for customer. corrected on site, educated employee and ham was discarded.]						
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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>						
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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>						
17. Proper reheating procedures for hot holding.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 4 at end of questionnaire.</i></b>						
18. Proper cooling time and temperatures.	..	..	p	..	..	..
19. Proper hot holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 5 at end of questionnaire.</i></b>						
20. Proper cold holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 6 at end of questionnaire.</i></b>						
21. Proper date marking and disposition.	..	p	..	..	p	..
<i>Fail Notes</i>   3-501.18(A)(3)* <b>CRITICAL P - RTE PHF, Disposition-discard if dated &gt;7 days at 41°F or less</b>  [Buffalo chicken in deli cold case with open date of 12/11, corrected on site, chicken was discarded.]						
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

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

<b>Highly Susceptible Populations</b>	Y N O A C R
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24. Pasteurized foods used; prohibited foods not offered.	.. .. . p .. ..
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<b>Chemical</b>	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 .. .. . . . .
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<b>Conformance with Approved Procedures</b>	Y N O A C R
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27. Compliance with variance, specialized process and HACCP plan.	.. .. . p .. ..
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<b>GOOD RETAIL PRACTICES</b>
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<b>Safe Food and Water</b>	Y N O A C R
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28. Pasteurized eggs used where required.	.. .. . p .. ..
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29. Water and ice from approved source.	p .. .. . . . .
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30. Variance obtained for specialized processing methods.	.. .. . p .. ..
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<b>Food Temperature Control</b>	Y N O A C R
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31. Proper cooling methods used; adequate equipment for temperature control.	p .. .. . . . .
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32. Plant food properly cooked for hot holding.	.. .. . p .. .. .
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33. Approved thawing methods used.	.. .. . p .. .. .
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34. Thermometers provided and accurate.	.. p .. .. . . . .
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*Fail Notes* | 4-204.112(B) *Integrated or affixed thermometer in equipment*  
*[No thermometer in deli walk in cooler, or produce walk in cooler.]*

<b>Food Identification</b>	Y N O A C R
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35. Food properly labeled; original container.	p .. .. . . . .
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<b>Prevention of Food Contamination</b>	Y N O A C R
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36. Insects, rodents and animals not present; no unauthorized persons.	p .. .. . . . .
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37. Contamination prevented during food preparation, storage and display.	p .. .. . . . .
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38. Personal cleanliness.	p .. .. . . . .
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39. Wiping cloths: properly used and stored.	p .. .. . . . .
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40. Washing fruits and vegetables.	.. .. . p .. .. .
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<b>Proper Use of Utensils</b>	Y N O A C R
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41. In-use utensils: properly stored.	p .. .. . . . .
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42. Utensils, equipment and linens: properly stored, dried and handled.	p .. .. . . . .
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43. Single-use and single-service articles: properly used.	p .. .. . . . .
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44. Gloves used properly.	p .. .. . . . .
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<b>Utensils, Equipment and Vending</b>	Y N O A C R
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45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Critical items	p .. .. . . . .
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45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- non-critical items	.. p .. .. . . . .
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*Fail Notes* | 4-501.11() *Equipment in good repair/adjustment*  
*[Part of seal missing on deli walk in cooler door. Seal on proofer door*  
*is coming off at the bottom.]*

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending	Y	N	O	A	C	R
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46. Warewashing facilities: installed, maintained, and used; test strips.	p	..	..	..	..	..
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47. Non-food contact surfaces clean.	p	..	..	..	..	..
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Physical Facilities	Y	N	O	A	C	R
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48. Hot and cold water available; adequate pressure.	p	..	..	..	..	..
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49. Plumbing installed; proper backflow devices.	p	..	..	..	..	..
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50. Sewage and waste water properly disposed.	p	..	..	..	..	..
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51. Toilet facilities: properly constructed, supplied and cleaned.	p	..	..	..	..	..
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52. Garbage and refuse properly disposed; facilities maintained.	p	..	..	..	..	..
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53. Physical facilities installed, maintained and clean.	..	p	..	..	..	..
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<i>Fail Notes</i>	6-501.12(A)	<i>Physical facilities clean [Build up of dust on ceiling, ceiling vents and racks in bakery food prep area.]</i>
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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	..	..	..	..	..
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EDUCATIONAL MATERIALS
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The following educational materials were provided      p

*Material Distributed | Education Title #33    Refrigeration Temperature Log*

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Enfamil Newborn formula powder w/ use by date 1 Sept 12, Enfamil Infant Formula concentrate with use by date 1 DEC 12, EnfaCare Infant formula Powder with use by date 1NOV12, Enfamil Gentleease Infant formula Ready to Use with use by date 1NOV12. All were removed from the shelf.

## **Footnote 2**

### **Notes:**

3rd vat sink in deli/bakery sanitizing at 200ppm quaternary ammonia.

## **Footnote 3**

### **Notes:**

Cooking: oven: roasted chicken 173;

## **Footnote 4**

### **Notes:**

Reheating: fryer: chicken nuggets 207

## **Footnote 5**

### **Notes:**

Hot holding: Hot case: beef stir way 150, macaroni and cheese 156, fried chicken 158, gravy 134, creamed corn 155, BBQ beef 143; steam table: taco meat 171, mashed potato 175; retail hot case: roasted chicken 173; Steam pot: chili 167, beef n noodles 161;

## **Footnote 6**

### **Notes:**

Cold holding: Deli cold case: roast beef 39, turkey 40, baked bean 40, chicken salad 41, cheesecake 40; deli/bakery walk in cooler: ham 42, raw chicken 42, ambient 42; Deli retail reach in cooler (RRIC): ambient 39-40; Meat dept counter: pork loin 38; meat dept walk in cooler: ambient 37, beef steak 37, beef cutlet 38; meat dept RRIC: ham steak 37, ground beef 34, chicken 30, ambient 32; meat dept RRIC2: hotdog 37, shaved turkey 32; Meat dept RRIC3: raw bacon 41, raw shell eggs 37; produce walk in cooler: lettuce 40, ambient 38-41. dairy RRIC: cream cheese 42 milk walk in cooler: milk 40, ambient 37; dairy RRIC2: ambient 40; dairy RRIC3: cheese tortelloni 39, butter 41; produce RRIC: cut watermelon 40, cut lettuce 35; produce RRIC2: bean sprouts 40;

## VOLUNTARY DESTRUCTION REPORT

**Insp Date:** 12/18/2012     **Business ID:** 60024FS  
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**ACTIONS**

Number of products Voluntarily Destroyed   2  

**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   ham   Qty        Units        Value \$       

Description

Reason Product Destroyed   Adulterated   Method Product Destroyed   Trash Can  

Disposal Location   Firm   Embargo Hold Tag #   N/A  

2. Product   buffalo chicken   Qty        Units        Value \$       

Description

Reason Product Destroyed   Adulterated   Method Product Destroyed   Trash Can  

Disposal Location   Firm   Embargo Hold Tag #   N/A

## FIELD WARNING LETTER

**Insp Date:** 12/18/2012     **Business ID:** 60024FS  
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## 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.