

**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:** 4/16/2013  
**Business:** SNACKS

**Business ID:** 110189FE

**Inspection:** 69002675

2000 N BUCKEYE  
 ABILENE, KS 67410

**Store ID:**  
**Phone:** 7852631866  
**Inspector:** KDA69  
**Reason:** 01 Routine  
**Results:** Follow-up

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
04/16/13	10:35 AM	12:00 PM	1:25	0:00	1:25	0	
<b>Total:</b>			1:25	0:00	1:25	0	

**FOOD ESTABLISHMENT PROFILE**

Updated Risk Category RAC# 03 Medium Risk Updated Sq. Footage 1. Under 5,000 sq feet  
 Insp. Notification Print Lic. Insp. \_\_\_\_\_  
 Priority(P) Violations 1 Priority foundation(Pf) Violations4  
 Certified Manager on Staff  Certified Manager Present  Address Verified

**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.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, 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**

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

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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	..	..	..									
7. No bare hand contact with RTE foods or approved alternate method properly followed.	..	..	p	..	..	..									
8. Adequate handwashing facilities supplied and accessible.	..	p	..	..	p	..									
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%;"><i>Fail Notes</i></td> <td style="width: 15%;">5-205.11(B)</td> <td style="width: 70%;">Pf - Handsink use prohibition [Parts of windshield squeegees were found in the basin of the back room handsink. corrected on site, items were removed.]</td> </tr> <tr> <td></td> <td>6-301.11</td> <td>Pf - Handwash cleanser provided [No soap available at the back room handsink, corrected on site, soap was provided.]</td> </tr> <tr> <td></td> <td>6-301.12</td> <td>Pf - Hand Drying Provision. [There was no hand drying provision at the handsink in the back room. corrected on site, papertowels were provided.]</td> </tr> </table>	<i>Fail Notes</i>	5-205.11(B)	Pf - Handsink use prohibition [Parts of windshield squeegees were found in the basin of the back room handsink. corrected on site, items were removed.]		6-301.11	Pf - Handwash cleanser provided [No soap available at the back room handsink, corrected on site, soap was provided.]		6-301.12	Pf - Hand Drying Provision. [There was no hand drying provision at the handsink in the back room. corrected on site, papertowels were provided.]						
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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	..	..	..	..	..									
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>															
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	..	..	p	..									

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<b>Chemical</b>	Y N O A C R
<i>Fail Notes</i>   7-201.11(B) <i>P - Separation, Storage-chemicals above food, etc. [Spray bottle of window cleaner, can of WD40, and bottle of Pinesol are setting on the ice machine. corrected on site, chemicals were moved.]</i>	

<b>Conformance with Approved Procedures</b>	Y N O A C R
27. Compliance with variance, specialized process and HACCP plan.	.. .. . p .. ..

<b>GOOD RETAIL PRACTICES</b>
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<b>Safe Food and Water</b>	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 .. ..

<b>Food Temperature Control</b>	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 .. .. . .. ..

<b>Food Identification</b>	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) [Bags of ice packaged in the establishment do not have the name and address of the manufacturer or distributor. Ice located in retail reach in freezer.]</i>	

<b>Prevention of Food Contamination</b>	Y N O A C R
36. Insects, rodents and animals not present.	p .. .. . .. ..
37. Contamination prevented during food preparation, storage and display.	p .. .. . .. ..
38. Personal cleanliness.	p .. .. . .. ..
39. Wiping cloths: properly used and stored.	.. p .. .. . ..
<i>Fail Notes</i>   3-304.14(B)(1) <i>Wet wiping cloths stored in sanitizer [There is a wet wiping cloth laying on the counter. corrected on site, wet wiping cloth was hung up in back room.]</i>	
40. Washing fruits and vegetables.	.. .. . p .. ..

<b>Proper Use of Utensils</b>	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 .. ..

<b>Utensils, Equipment and Vending</b>	Y N O A C R
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items	p .. .. . .. ..
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items	p .. .. . .. ..

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Utensils, Equipment and Vending	Y	N	O	A	C	R
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46. Warewashing facilities: installed, maintained, and used; test strips.      ..    p    ..    ..    ..    ..

<i>Fail Notes</i>	4-302.14	<i>Pf - Sanitizer test kit [No sanitizer test strips are found for quaternary ammonia. There is a jug of diluted quaternary ammonia on the shelf above the 3 vat sink that is labeled for food contact surfaces. Facility has sanitizer test strips for chlorine. Person in charge did not know what was used to sanitize food contact surfaces as this is done on a different shift.]</i>
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47. Non-food contact surfaces clean.      p    ..    ..    ..    ..    ..

Physical Facilities	Y	N	O	A	C	R
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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>	6-501.114(A)	<i>Premises free of unnecessary items [There is an used display rack in the back storage room that blocks easy access to the mop sink. ]</i>
	6-501.12(A)	<i>Physical facilities clean [The floor of the walk in cooler is dirty with trash, bottles of pop, and spilled pop on the floor.]</i>

54. Adequate ventilation and lighting; designated areas used.      p    ..    ..    ..    ..    ..

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

<i>Fail Notes</i>	8-304.11(A)	<i>Post the license in a location in the Food Establishment [Current license is not posted. 2012-2013 license is posted in the establishment.]</i>
	K.S.A. 65-657(b)	<i>Adulteration of drugs [On retail shelf: Children's Ibuprofen oral suspension expired 01/13. Nighttime, cold and Flu soft gels expired 10/12. corrected on site, items were removed from sale.]</i>

EDUCATIONAL MATERIALS
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The following educational materials were provided      p

<i>Material Distributed</i>	<i>Education Title #29</i>	<i>Labeling</i>
	<i>Education Title #36</i>	<i>Manual Cleaning Sanitizing</i>

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Cold holding: walk in cooler: ambient 38; retail reach in cooler: bean and cheese burrito 29

## NOTICE OF NON COMPLIANCE WITH KANSAS LAW

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**NOTICE OF NON COMPLIANCE WITH KANSAS LAW**

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations 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 food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 04/26/13

Inspection Report Number 69002675

Inspection Report Date 04/16/13

Establishment Name SNACKS

Physical Address 2000 N BUCKEYE City ABILENE

Zip 67410

Additional Notes and Instructions