

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: 4/26/2013
Business: SNACKS

Business ID: 110189FE

Inspection: 69002695

Store ID:
Phone: 7852631866
Inspector: KDA69
Reason: 02 Follow-up
Results: No Follow-up

2000 N BUCKEYE
 ABILENE, KS 67410

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
04/26/13	10:45 AM	12:00 PM	1:15	0:30	1:45	0	
Total:			1:15	0:30	1:45	0	

FOOD ESTABLISHMENT PROFILE

Updated Risk Category RAC# 03 Medium Risk Updated Sq. Footage _____
 Insp. Notification Print Lic. Insp. _____
 Priority(P) Violations 1 Priority foundation(Pf) Violations1
 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/ 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	Y	N	O	A	C	R
1. Certification by accredited program, compliance with Code, or correct responses.
Employee Health	Y	N	O	A	C	R
2. Management awareness; policy present.
3. Proper use of reporting, restriction and exclusion.
Good Hygienic Practices	Y	N	O	A	C	R

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Good Hygienic Practices	Y N O A C R
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|---|---------|
| 4. Proper eating, tasting, drinking, or tobacco use | |
| 5. No discharge from eyes, nose and mouth. | |

Preventing Contamination by Hands	Y N O A C R
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| 6. Hands clean and properly washed. | |
| 7. No bare hand contact with RTE foods or approved alternate method properly followed. | |
| 8. Adequate handwashing facilities supplied and accessible. | p |

Approved Source	Y N O A C R
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|--|---------|
| 9. Food obtained from approved source. | |
| 10. Food received at proper temperature. | |
| 11. Food in good condition, safe and unadulterated. | |
| 12. Required records available: shellstock tags, parasite destruction. | |

Protection from Contamination	Y N O A C R
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| 13. Food separated and protected. | |
| 14. Food-contact surfaces: cleaned and sanitized. | |
| 15. Proper disposition of returned, previously served, reconditioned and unsafe food. | |

Potentially Hazardous Food Time/Temperature	Y N O A C R
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- | | |
|---|---------|
| 16. Proper cooking time and temperatures. | |
| 17. Proper reheating procedures for hot holding. | |
| 18. Proper cooling time and temperatures. | |
| 19. Proper hot holding temperatures. | |
| 20. Proper cold holding temperatures. | |
| 21. Proper date marking and disposition. | |
| 22. Time as a public health control: procedures and record. | |

Consumer Advisory	Y N O A C R
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| 23. Consumer advisory provided for raw or undercooked foods. | |
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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. | |
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Chemical	Y N O A C R
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| 25. Food additives: approved and properly used. | |
| 26. Toxic substances properly identified, stored and used. | .. p p p |

Fail Notes | 7-201.11(B) *P - Separation, Storage-chemicals above food, etc. [Toilet bowl cleaner, bathroom cleaner, Mr. Clean multipurpose cleaner stored over bags used for bagging ice. corrected on site, bags were moved.]*

Conformance with Approved Procedures	Y N O A C R
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| 27. Compliance with variance, specialized process and HACCP plan. | |
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GOOD RETAIL PRACTICES

Safe Food and Water	Y N O A C R
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Safe Food and Water	Y	N	O	A	C	R			
28. Pasteurized eggs used where required.			
29. Water and ice from approved source.			
30. Variance obtained for specialized processing methods.			
Food Temperature Control	Y	N	O	A	C	R			
31. Proper cooling methods used; adequate equipment for temperature control.			
32. Plant food properly cooked for hot holding.			
33. Approved thawing methods used.			
34. Thermometers provided and accurate.			
Food Identification	Y	N	O	A	C	R			
35. Food properly labeled; original container.	..	p	p	p			
<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 15%; border-right: 1px solid black; padding: 5px;"><i>Fail Notes</i></td> <td style="padding: 5px;">3-602.11(B)</td> <td style="padding: 5px;"><i>Label information (packaged in establishment) [Bags of ice in retail reach in cooler do not have name and address of manufacturer or distributor. (repeat) corrected on site, name and address of store was put on bag.]</i></td> </tr> </table>	<i>Fail Notes</i>	3-602.11(B)	<i>Label information (packaged in establishment) [Bags of ice in retail reach in cooler do not have name and address of manufacturer or distributor. (repeat) corrected on site, name and address of store was put on bag.]</i>						
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Prevention of Food Contamination	Y	N	O	A	C	R			
36. Insects, rodents and animals not present.			
37. Contamination prevented during food preparation, storage and display.			
38. Personal cleanliness.			
39. Wiping cloths: properly used and stored.	p			
40. Washing fruits and vegetables.			
Proper Use of Utensils	Y	N	O	A	C	R			
41. In-use utensils: properly stored.			
42. Utensils, equipment and linens: properly stored, dried and handled.			
43. Single-use and single-service articles: properly used.			
44. Gloves used properly.			
Utensils, Equipment and Vending	Y	N	O	A	C	R			
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items			
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items			
46. Warewashing facilities: installed, maintained, and used; test strips.	p			
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>									
47. Non-food contact surfaces clean.			
Physical Facilities	Y	N	O	A	C	R			
48. Hot and cold water available; adequate pressure.			
49. Plumbing installed; proper backflow devices.			
50. Sewage and waste water properly disposed.			
51. Toilet facilities: properly constructed, supplied and cleaned.			
52. Garbage and refuse properly disposed; facilities maintained.			

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Physical Facilities	Y	N	O	A	C	R
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53. Physical facilities installed, maintained and clean.

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| <i>Fail Notes</i> | 6-501.114(A) | <i>Premises free of unnecessary items
[Unused display rack is setting in front of mop sink and mop sink is full of trash. corrected on site, display rack was moved and items were removed from mop sink (repeat)]</i> |
| | 6-501.12(A) | <i>Physical facilities clean
[Floor of walk in cooler has trash and bottles of drinks under racking. (repeat)]</i> |
| | 6-501.15 | <i>Pf - Mop water/maintenance tools not put in prep, hand or warewashing sinks
[Upon entry of backroom, the mop bucket was upside down in the 3 vat sink. Sand and dirt were observed in the sink. corrected on site, the mop bucket was removed and sink was cleaned.]</i> |

54. Adequate ventilation and lighting; designated areas used.

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

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EDUCATIONAL MATERIALS

The following educational materials were provided

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Facility sells fountain pop, capuccino, and coffee. They use an ice scoop and ice bucket.
Facility has bleach to use as sanitizer. Chlorine test strips on hand.