

**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:** 4/30/2013      **Business ID:** 26483FE  
**Business:** KWIK SHOP #745  
  
 1401 N BUCKEYE  
 ABILENE, KS 67410

**Inspection:** 69002699  
**Store ID:**  
**Phone:** 6152329539  
**Inspector:** KDA69  
**Reason:** 02 Follow-up  
**Results:** Administrative Review

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
04/30/13	10:05 AM	11:00 AM	0:55	0:35	1:30	0	
<b>Total:</b>			0:55	0:35	1:30	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Print \_\_\_\_\_ Lic. Insp. \_\_\_\_\_  
 Priority(P) Violations 0 \_\_\_\_\_ 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/](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.	..	..	..	..	..	..
<b>Employee Health</b>						
2. Management awareness; policy present.	..	..	..	..	..	..
3. Proper use of reporting, restriction and exclusion.	..	..	..	..	..	..
<b>Good Hygienic Practices</b>						
4. Proper eating, tasting, drinking, or tobacco use	..	..	..	..	..	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y	N	O	A	C	R			
5. No discharge from eyes, nose and mouth.	..	..	..	..	..	..			
Preventing Contamination by Hands	Y	N	O	A	C	R			
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.	..	..	..	..	..	..			
Approved Source	Y	N	O	A	C	R			
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			
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			
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.	p	..	..	..	..	..			
22. Time as a public health control: procedures and record.	..	p	..	..	..	p			
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%; border-right: 1px solid black; padding-right: 5px;"><i>Fail Notes</i></td> <td style="padding-left: 5px;">3-501.19(A)(1)(a)</td> <td style="padding-left: 5px;"><i>Pf - Time as a PHC-Written procedure</i> [No written procedure for time as a public health control. Facility records discard time on product which is 4 hours from time product is placed in hot hold unit. Person in charge said facility records the temperature of the hot hold unit. The facility's thermometer is placed under the bottom grate of hot hold unit. Ambient temperaure in both tiers of unit is 88.7. This will not hold product at 135 or above for four hours. There was no product available to do a temperature check of the food.]</td> </tr> </table>	<i>Fail Notes</i>	3-501.19(A)(1)(a)	<i>Pf - Time as a PHC-Written procedure</i> [No written procedure for time as a public health control. Facility records discard time on product which is 4 hours from time product is placed in hot hold unit. Person in charge said facility records the temperature of the hot hold unit. The facility's thermometer is placed under the bottom grate of hot hold unit. Ambient temperaure in both tiers of unit is 88.7. This will not hold product at 135 or above for four hours. There was no product available to do a temperature check of the food.]						
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Consumer Advisory	Y	N	O	A	C	R			
23. Consumer advisory provided for raw or undercooked foods.	..	..	..	..	..	..			
Highly Susceptible Populations	Y	N	O	A	C	R			
24. Pasteurized foods used; prohibited foods not offered.	..	..	..	..	..	..			
Chemical	Y	N	O	A	C	R			
25. Food additives: approved and properly used.	..	..	..	..	..	..			
26. Toxic substances properly identified, stored and used.	..	..	..	..	..	..			
Conformance with Approved Procedures	Y	N	O	A	C	R			
27. Compliance with variance, specialized process and HACCP plan.	..	..	..	..	..	..			

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

<b>GOOD RETAIL PRACTICES</b>
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<b>Safe Food and Water</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>
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- 28. Pasteurized eggs used where required.     .. .. . . . . .
- 29. Water and ice from approved source.     .. .. . . . . .
- 30. Variance obtained for specialized processing methods.     .. .. . . . . .

<b>Food Temperature Control</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>
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- 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.     .. .. . . . . .

<b>Food Identification</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>
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- 35. Food properly labeled; original container.     .. .. . . . . .

<b>Prevention of Food Contamination</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>
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- 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.     .. .. . . . . .
- 40. Washing fruits and vegetables.     .. .. . . . . .

<b>Proper Use of Utensils</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>
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- 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.     .. .. . . . . .

<b>Utensils, Equipment and Vending</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>
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- 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.     .. .. . . . . .
- 47. Non-food contact surfaces clean.     .. .. . . . . .

<b>Physical Facilities</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>
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- 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.     .. .. . . . . .
- 53. Physical facilities installed, maintained and clean.     .. .. . . . . .
- 54. Adequate ventilation and lighting; designated areas used.     .. .. . . . . .

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Administrative/Other

Y N O A C R

55. Other violations

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## EDUCATIONAL MATERIALS

The following educational materials were provided

