

**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:** 2/6/2014      **Business ID:** 60024FE  
**Business:** WEST'S PLAZA COUNTRY MART  
  
 1900 N BUCKEYE  
 ABILENE, KS 67410

**Inspection:** 69003080  
**Store ID:**  
**Phone:** 7852634571  
**Inspector:** KDA69  
**Reason:** 02 Follow-up  
**Results:** Administrative Review

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
02/06/14	01:35 PM	04:30 PM	2:55	0:30	3:25	0	
<b>Total:</b>			2:55	0:30	3:25	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Print \_\_\_\_\_ Lic. Insp. \_\_\_\_\_  
 Priority(P) Violations 2 \_\_\_\_\_ Priority foundation(Pf) Violations 0 \_\_\_\_\_  
 Certified Manager on Staff  \_\_\_\_\_ Address Verified  \_\_\_\_\_ Actual Sq. Ft. 28600 \_\_\_\_\_  
 Certified Manager Present  \_\_\_\_\_

**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).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT [www.agriculture.ks.gov](http://www.agriculture.ks.gov), EMAIL [fsl@kda.ks.gov](mailto:fsl@kda.ks.gov), OR CALL (785) 296-5600.

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.	..	..	..	..	..	..

<b>Employee Health</b>	Y	N	O	A	C	R
2. Management awareness; policy present.	..	..	..	..	..	..
3. Proper use of reporting, restriction and exclusion.	..	..	..	..	..	..

<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	..	..	..	..	..	..
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.	p	..	..	..	..	..
12. Required records available: shellstock tags, parasite destruction.	..	..	..	..	..	..
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.	..	..	..	..	..	..
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.	..	p	..	..	p	p
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
Fail Notes	3-501.16(A)(1) P - PHF/TCS Hot Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 57°C (135°F) or above. [Chicken tender 118, bbq chicken 125, kettle wings 126, green beans 118, BBQ ribs 122 in hot hold display case, corrected on site, items were removed to reheat. (5 out of 25 items hot holding)]					
20. Proper cold holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>						
21. Proper date marking and disposition.	..	p	..	..	p	p
Fail Notes	3-501.18(A)(3) P - RTE PHF/TCS, Disposition (discard if dated for more than 7 days) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is marked to indicate a date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5°C (41°F) or less that is more than 7 days from the date of preparation or opening, with the day of preparation counted as Day 1. [Pork fritters in meat department walk in cooler and meat department retail cooler were packaged on site from frozen on Feb 2 and were dated to sell by Feb 16. Corrected on site, fritters on retail shelf were redated and fritters in walk in cooler were placed in retail freezer to sell as frozen.]					
22. Time as a public health control: procedures and record.	..	..	..	..	..	..

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Consumer Advisory		Y	N	O	A	C	R
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23. Consumer advisory provided for raw or undercooked foods.     .. .. .

Highly Susceptible Populations		Y	N	O	A	C	R
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24. Pasteurized foods used; prohibited foods not offered.     .. .. .

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.     .. .. .

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

GOOD RETAIL PRACTICES
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Safe Food and Water		Y	N	O	A	C	R
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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
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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.     p .. .. .

Food Identification		Y	N	O	A	C	R
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35. Food properly labeled; original container.     p .. .. .

Prevention of Food Contamination		Y	N	O	A	C	R
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36. Insects, rodents and animals not present.     .. p .. .. . p

<i>Fail Notes</i>	6-202.15(A)(1)	<i>Outer openings (Solid) Outer openings of a FOOD ESTABLISHMENT shall be protected against the entry of insects and rodents by filling or closing holes and other gaps along floors, walls, and ceilings. [There is a gap at the corner and bottom of person entry door at the receiving area.]</i>
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37. Contamination prevented during food preparation, storage and display.     .. .. .

38. Personal cleanliness.     .. .. .

39. Wiping cloths: properly used and stored.     .. .. .

40. Washing fruits and vegetables.     .. .. .

Proper Use of Utensils		Y	N	O	A	C	R
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41. In-use utensils: properly stored.     .. .. .

42. Utensils, equipment and linens: properly stored, dried and handled.     p .. .. .

43. Single-use and single-service articles: properly used.     .. .. .

44. Gloves used properly.     .. .. .

Utensils, Equipment and Vending		Y	N	O	A	C	R
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## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

<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      ..    p    ..    ..    ..    p

*Fail Notes* | 4-501.11(B) *EQUIPMENT components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications. [Deli walk in cooler door seal is loose. The walk in freezer door seal is loose and needs repair.]*

46. Warewashing facilities: installed, maintained, and used; test strips.      ..    ..    ..    ..    ..    ..

47. Non-food contact surfaces clean.      ..    p    ..    ..    ..    p

*Fail Notes* | 4-601.11(C) *NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [Produce cooler condensor fan covers are dirty with build up of dust.]*

<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.      p    ..    ..    ..    ..    ..

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.      ..    ..    ..    ..    ..    ..

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

<b>EDUCATIONAL MATERIALS</b>
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The following educational materials were provided      p

<i>Material Distributed</i>	<i>Education Title #08</i>	<i>Date Marking</i>
	<i>Education Title #35</i>	<i>Food Temperature Log</i>
	<i>Education Title #43</i>	<i>Storing Food in WIC</i>

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Hot holding:

Hot hold display case: baked beans 137, crispito 135

retail hot hold case: whole chicken 164;

hot pot: chili 145, chicken noodle soup 166;

## **Footnote 2**

### **Notes:**

Cold holding:

Deli:

reach in cooler: chicken salad 38, pasta salad 37

walk in cooler: ham 34, ambient 32, raw chicken 34;

retail reach in cooler: fried chicken 42, deli sub 43

Meat dept:

walk in cooler: ambient 34, raw hamburger 43;

retail reach in cooler: ground beef 40, pork loin 36, ham 34

retail reach in cooler2: hot dog 34,

retail reach in cooler3: raw shell egg 39, raw bacon 41;

Produce:

walk in cooler: cut lettuce 40

Dairy:

retail reach in cooler: cream cheese 43

walk in cooler: milk 40

retail reach in cooler2: cheese tortellini 40, butter 40

retail reach in cooler3: biscuits 41

