

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: 8/26/2014 **Business ID:** 84135FE
Business: CASEY'S GENERAL STORE #1974

Inspection: 69003328
Store ID:
Phone: 7852633685
Inspector: KDA69
Reason: 03 Complaint
Results: No Follow-up

201 S BUCKEYE
 ABILENE, KS 67410

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
08/26/14	10:05 AM	11:30 AM	1:25	0:35	2:00	0	
Total:			1:25	0:35	2:00	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print _____ Lic. Insp. _____
 Priority(P) Violations 1 _____ Priority foundation(Pf) Violations 2 _____
 Certified Manager on Staff _____ Address Verified p _____ Actual Sq. Ft. 2460 _____
 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, EMAIL 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

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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

	Y	N	O	A	C	R
Good Hygienic Practices						
4. Proper eating, tasting, drinking, or tobacco use	p
5. No discharge from eyes, nose and mouth.	p
Preventing Contamination by Hands						
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	..
<i>Fail Notes</i> 5-205.11(B) <i>Pf - A HANDWASHING SINK may not be used for purposes other than handwashing. [Two boxes of bags for ice are setting on top of the handsink by the ice machine, corrected on site, boxes were moved.]</i>						
Approved Source						
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						
13. Food separated and protected.	p
14. Food-contact surfaces: cleaned and sanitized.	..	p	p	..
<i>Fail Notes</i> 4-601.11(A) <i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [Several plastic lids stored as clean have sticker residue on them. Metal frosting pans stored as clean have the date label on them. corrected on site, items were moved to 3 vat sink.]</i>						
4-602.11(E)(4) <i>Non-PHF/TCS Food Contact Surface Cleaning Frequency (ice bins, soda nozzles) Surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cleaned, in EQUIPMENT such as ice bins and BEVERAGE dispensing nozzles and enclosed components of EQUIPMENT such as ice makers, cooking oil storage tanks and distribution lines, BEVERAGE and syrup dispensing lines or tubes, coffee bean grinders, and water vending EQUIPMENT: at a frequency specified by the manufacturer; or, absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold. [Ice chute on fountain pop machine has a build up of black mold.]</i>						
15. Proper disposition of returned, previously served, reconditioned and unsafe food.	p
Potentially Hazardous Food Time/Temperature						
16. Proper cooking time and temperatures.	p
17. Proper reheating procedures for hot holding.	p
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
18. Proper cooling time and temperatures.	p
19. Proper hot holding temperatures.	p
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
20. Proper cold holding temperatures.	p
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						

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

<i>Fail Notes</i>	7-201.11(B)	<i>P - Chemical Storage (Not Above Food, etc.) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES.</i> <i>[Boxes of Tide floor and allpurpose cleaner are found on rack above bag in box pop syrup. corrected on site, boxes of cleaner were moved.]</i>
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Conformance with Approved Procedures	Y N O A C R
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| 27. Compliance with variance, specialized process and HACCP plan. | " " " p " " |
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GOOD RETAIL PRACTICES

Safe Food and Water	Y N O A C R
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|---|-----------------------|
| 28. Pasteurized eggs used where required. | " " " p " " |
| 29. Water and ice from approved source. | p " " " " " |
| 30. Variance obtained for specialized processing methods. | " " " p " " |

Food Temperature Control	Y N O A C R
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|--|-----------------------|
| 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 " " " " " |

Food Identification	Y N O A C R
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| 35. Food properly labeled; original container. | p " " " " " |
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Prevention of Food Contamination	Y N O A C R
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| 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 " " " " " |
| 40. Washing fruits and vegetables. | " " p " " " |

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

Utensils, Equipment and Vending	Y N O A C R
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|---|----------------------------|
| 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 |
| 46. Warewashing facilities: installed, maintained, and used; test strips. | p |
| 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>	6-501.11	<i>PHYSICAL FACILITIES shall be maintained in good repair. [There are two stained and one water damaged ceiling tile in utility room. No food or supplies are stored in this area.]</i>
	6-501.12(A)	<i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [There are several dead black beetles on the floor in the utility room.]</i>

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

<i>Fail Notes</i>	6-202.11(A)	<i>Except as specified in ¶ 6-202.11(B), light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES. [There are no protective covers on the light bulbs above ice machine where ice is bagged.]</i>
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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

The following educational materials were provided p

This item has Notes. See Footnote 4 at end of questionnaire.

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Reheating:

oven:

popcorn chicken 153

chicken breast 157

Footnote 2

Notes:

Hot holding:

hot cabinet:

breakfast pizza 153

hot cabinet2:

suasage crossant 135

Footnote 3

Notes:

Cold holding:

make table

beef topping 35

ham 37

pulled pork 36

walk in cooler:

turkey 39

ambient 40

sandwich reach in cooler:

ambient 38

Footnote 4

Notes:

5 keys to Food Safety

FIELD WARNING LETTER

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ABILENE, KS 67410

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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.