

**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:** 4/1/2014      **Business ID:** 62345FE  
**Business:** ARK CITY COUNTRY MART LLC  
  
 616 N SUMMIT  
 ARKANSAS CITY, KS 67005

**Inspection:** 79000032  
**Store ID:**  
**Phone:** 6204420155  
**Inspector:** KDA79  
**Reason:** 02 Follow-up  
**Results:** Administrative Review

**Time In / Time Out**

| Date          | In       | Out      | Insp | Travel | Total | Mileage | Notes: |
|---------------|----------|----------|------|--------|-------|---------|--------|
| 04/01/14      | 11:25 AM | 02:30 PM | 3:05 | 0:20   | 3:25  | 0       |        |
| <b>Total:</b> |          |          | 3:05 | 0:20   | 3:25  | 0       |        |

|   |  |
|---|--|
| <b>FOOD ESTABLISHMENT PROFILE</b>   |  |
| Updated Risk Category <u>RAC# 06 High Risk</u>                              | Updated Size Range _____                             |
| Insp. Notification <u>Print</u>   | Lic. Insp. <u>No</u>                                 |
| Priority(P) Violations <u>6</u> Priority foundation(Pf) Violations <u>0</u> |  |
| Certified Manager on Staff <input type="checkbox"/>                         | Address Verified <input checked="" type="checkbox"/> |
| Certified Manager Present <input type="checkbox"/>                          | Actual Sq. Ft. _____                                 |

**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.                              | .. | .. | .. | .. | .. | .. |

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

|   | Y  | N  | O  | A  | C  | R  |
|---|----|----|----|----|----|----|
| <b>Good Hygienic Practices</b>  | Y  | N  | O  | A  | C  | R  |
| 4. Proper eating, tasting, drinking, or tobacco use   | .. | .. | .. | .. | .. | .. |
| 5. No discharge from eyes, nose and mouth.  | .. | .. | .. | .. | .. | .. |
| <b>Preventing Contamination by Hands</b>  | 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.   | .. | .. | .. | .. | .. | .. |
| <b>Approved Source</b>  | 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.  | .. | .. | .. | .. | .. | .. |
| <b>Protection from Contamination</b>  | Y  | N  | O  | A  | C  | R  |
| 13. Food separated and protected.   | .. | p  | .. | .. | p  | p  |
| <div style="display: flex; border-left: 1px solid black; border-right: 1px solid black; padding-left: 5px;"> <div style="width: 15%; font-weight: bold; font-size: small;">Fail Notes</div> <div style="width: 15%; font-size: small;">3-302.11(A)(1)(b)</div> <div style="width: 70%; font-size: small;"> <p><i>P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from Cooked READY-TO-EAT FOOD. [In a meat display case by the meat dept, there were raw pork products over cooked RTE mashed potatoes, lunchables, and turkey breast lunch meat. Corrected on Site (COS) - the raw products were removed.</i></p> <p><i>In a center display case, there was raw pork bacon directly up against/slightly having over the top of packages of cooked ham. COS - the raw products were removed.]</i></p> </div> </div>   |    |    |    |    |    |    |
| <div style="display: flex; border-left: 1px solid black; border-right: 1px solid black; padding-left: 5px;"> <div style="width: 15%; font-size: small;">3-302.11(A)(2)</div> <div style="width: 85%; font-size: small;"> <p><i>P - Cross Contamination by type (separate equipment) - FOOD shall be protected from cross contamination by separating types of raw animal FOODS from each other such as beef, FISH, lamb, pork, and POULTRY during storage, preparation, holding, and display by: using separate EQUIPMENT for each type; arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented; or, preparing each type of FOOD at different times or in separate areas</i></p> <p><i>[In the meat department Walk in Cooler (WIC) there were boxes containing raw turkey product stored directly on top of a box of raw bacon (pork). COS - the turkey products were moved.</i></p> <p><i>In the meat display case next to the department, there were packages of raw turkey bacon stored directly above packages of raw pork bacon. COS - the turkey products were removed.]</i></p> </div> </div> |    |    |    |    |    |    |
| 14. Food-contact surfaces: cleaned and sanitized.   | p  | .. | .. | .. | .. | .. |
| 15. Proper disposition of returned, previously served, reconditioned and unsafe food.   | .. | .. | .. | .. | .. | .. |
| <b>Potentially Hazardous Food Time/Temperature</b>  | Y  | N  | O  | A  | C  | R  |
| 16. Proper cooking time and temperatures.   | p  | .. | .. | .. | .. | .. |
| <b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>  |    |    |    |    |    |    |
| 17. Proper reheating procedures for hot holding.  | .. | .. | .. | .. | .. | .. |
| 18. Proper cooling time and temperatures.   | .. | .. | .. | .. | .. | .. |
| 19. Proper hot holding temperatures.  | .. | .. | .. | .. | .. | .. |

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

|   |   |   |   |   |   |   |
|---|---|---|---|---|---|---|
| Potentially Hazardous Food Time/Temperature | Y | N | O | A | C | R |
|---|---|---|---|---|---|---|

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|--|----|----|----|----|----|----|
| 20. Proper cold holding temperatures.    | .. | .. | .. | .. | .. | .. |
| 21. Proper date marking and disposition. | .. | p  | .. | .. | p  | .. |

|                   |   |   |
|-------------------|---|---|
| <i>Fail Notes</i> | 3-501.18(A)(1)  | <p><i>P - RTE PHF/TCS, Disposition (discard if held 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 held at a temperature of 5°C (41°F) or less for more than 7 days, with the day of preparation counted as Day 1.</i></p> <p><i>[In the deli department, there were several packages of meat that were past their 7 days for the date marked. Upon inquiring with the employee, I was told the dates on the packages were the opening dates, and they were correct. Chicken Breast - 3/22, Smoked Turkey Breast - 3/24, Honey Virginia Ham - 3/23, Oven Roasted Turkey Breast - 3/25, Corned Beef - 3/22, Smoked Turkey Breast - 3/24, Corned Beef - 3/22, Oven Roasted Turkey Breast - 3/25, Smoked Virginia Ham - 3/24, Honey Virginia Ham 3/25. COS - all products were discarded.]</i></p> |
| 3-501.18(A)(2)    | <p><i>P - RTE PHF/TCS, Disposition (discard if in a container w/out a date) 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 not clearly marked to indicate the 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 for a maximum of 7 days, with the day of preparation counted as Day 1.</i></p> <p><i>[There was a package of Smoked Virginia Ham that the deli department employee identified as having been opened on Sunday (3/30/14) that did not have a date marked. COS - dated.]</i></p> |   |

- |   |    |    |    |    |    |    |
|---|----|----|----|----|----|----|
| 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. | .. | .. | .. | .. | .. | .. |
|--|----|----|----|----|----|----|

|                                |   |   |   |   |   |   |
|--------------------------------|---|---|---|---|---|---|
| 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. | .. | p  | .. | .. | p  | .. |

|                   |             |   |
|-------------------|-------------|---|
| <i>Fail Notes</i> | 7-301.11(A) | <p><i>P - Retail Chemical Storage (spacing/partitioning) POISONOUS OR TOXIC MATERIALS shall be stored and displayed for retail sale so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by separating the POISONOUS OR TOXIC MATERIALS by spacing or partitioning.</i></p> <p><i>[In the back storage area, there was a container of products to be returned to the retail shelf. In this container there was a container of tide directly next to spanish rice and kettle popcorn. COS - the chemical was removed.]</i></p> |
|-------------------|-------------|---|

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

|          |             |
|----------|-------------|
| Chemical | Y N O A C R |
|----------|-------------|

|            |             |   |
|------------|-------------|---|
| Fail Notes | 7-301.11(B) | <p><i>P - Retail Chemical Storage (Not Above Food, etc.) POISONOUS OR TOXIC MATERIALS shall be stored and displayed for retail sale 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></p> <p><i>[In the back storage area, there was a container of products to be returned to the retail shelf. In this container there was a container of tide directly on top of containers of Velveeta. COS - the chemical was removed.</i></p> <p><i>On a retail shelf, there was Limeout, Easy Off, Scotch Guard Protector, Graine Cleaner, and Cooktop Cleaner over dish cloths and plastic food containers. COS - the chemicals were removed.]</i></p> |
|------------|-------------|---|

|                                      |             |
|--------------------------------------|-------------|
| Conformance with Approved Procedures | Y N O A C R |
|--------------------------------------|-------------|

27. Compliance with variance, specialized process and HACCP plan.

|                       |  |
|-----------------------|--|
| GOOD RETAIL PRACTICES |  |
|-----------------------|--|

|                     |             |
|---------------------|-------------|
| 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.

|                                  |             |
|----------------------------------|-------------|
| Prevention of Food Contamination | Y N O A C R |
|----------------------------------|-------------|

- 36. Insects, rodents and animals not present.

|            |                |   |
|------------|----------------|---|
| Fail Notes | 6-202.15(A)(3) | <p><i>Outer openings (Doors) Outer openings of a FOOD ESTABLISHMENT shall be protected against the entry of insects and rodents by solid, self-closing, tight-fitting doors.</i></p> <p><i>[There are gaps around the back loading doors of the establishment.]</i></p> |
|------------|----------------|---|

- 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 |
|------------------------|-------------|

- 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.

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

| 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   | 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  |
| 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.  | .. | p  | .. | .. | .. | p  |
| <div style="display: flex; align-items: flex-start;"> <div style="border-right: 1px solid black; padding-right: 10px; margin-right: 10px;"> <i>Fail Notes</i> </div> <div> <p style="margin: 0;">6-501.11 <i>PHYSICAL FACILITIES shall be maintained in good repair.</i><br/> <i>[There are stained ceiling tiles above the display aisles throughout the establishment.]</i></p> </div> </div> |    |    |    |    |    |    |
| 54. Adequate ventilation and lighting; designated areas used.   | .. | .. | .. | .. | .. | .. |
| Administrative/Other  | Y  | N  | O  | A  | C  | R  |
| 55. Other violations  | p  | .. | .. | .. | .. | .. |

**EDUCATIONAL MATERIALS**

The following educational materials were provided ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Cooked chicken - 208 F

## VOLUNTARY DESTRUCTION REPORT

**Insp Date:** 4/1/2014      **Business ID:** 62345FE  
**Business:** ARK CITY COUNTRY MART LLC

**Inspection:** 79000032  
**Store ID:**  
**Phone:** 6204420155  
**Inspector:** KDA79  
**Reason:** 02 Follow-up

616 N SUMMIT  
 ARKANSAS CITY, KS 67005

**Time In / Time Out**

| Date     | In       | Out      | Insp | Travel | Total | Mileage | Notes: |
|----------|----------|----------|------|--------|-------|---------|--------|
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**ACTIONS**

Number of products Voluntarily Destroyed   9  

**VOLUNTARY DESTRUCTION REPORT**

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product Honey Virginia Ham Qty 0.4 Units lbs Value \$ 1.76

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Chicken Breast Qty 0.465 Units lbs Value \$ 3.06

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

3. Product Smoked Turkey Breast Qty 0.803 Units lbs Value \$ 5.27

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

# VOLUNTARY DESTRUCTION REPORT

## VOLUNTARY DESTRUCTION REPORT

4. Product Honey Virginia Ham Qty 5.27 Units lbs Value \$ 31.57

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

5. Product Oven Roasted Turkey Breast Qty 1.876 Units lbs Value \$ 13.11

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

6. Product Smoked Turkey Breast Qty 1.06 Units  Value \$ 6.35

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

7. Product Corned Beef Qty 3.206 Units lbs Value \$ 15.24

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

8. Product Corned Beef Qty 2.714 Units lbs Value \$ 21.69

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

9. Product Oven Roast Turkey Breast Qty 1.99 Units lbs Value \$ 13.91

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

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**ACTIONS**

Number of products Voluntarily Destroyed   1  

**VOLUNTARY DESTRUCTION REPORT**

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product Smoked Virginia Ham Qty 1.185 Units lbs Value \$ 4.73

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

