

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: 4/17/2014 **Business ID:** 92037FE
Business: WALMART #978

Inspection: 79000058
Store ID:
Phone: 4792046234
Inspector: KDA79
Reason: 01 Routine
Results: Follow-up

2701 N SUMMIT ST
 ARKANSAS CITY, KS 67005

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
04/17/14	11:20 AM	03:20 PM	4:00	0:40	4:40	0	
Total:			4:00	0:40	4:40	0	

FOOD ESTABLISHMENT PROFILE	
Updated Risk Category <u>RAC# 06 High Risk</u>	Updated Size Range <u>4. Over 50,000 sq feet</u>
Insp. Notification <u>Print</u>	Lic. Insp. <u>No</u>
Priority(P) Violations <u>4</u>	Priority foundation(Pf) Violations <u>2</u>
Certified Manager on Staff <input type="checkbox"/>	Address Verified <input type="checkbox"/>
Certified Manager Present <input type="checkbox"/>	Actual Sq. Ft. <u>155017</u>

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
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
Employee Health	Y	N	O	A	C	R
2. Management awareness; policy present.	p
3. Proper use of reporting, restriction and exclusion.	p

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						
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	p	..						
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%; vertical-align: top;"><i>Fail Notes</i></td> <td style="width: 15%; vertical-align: top;">3-302.11(A)(1)(b)</td> <td style="vertical-align: top;"> <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, there were three brands of turkey bacon on the shelf. Two brands were fully cooked, one brand was Ready to Cook. There was no spacing or partitioning of the raw turkey bacon from the fully cooked turkey bacon. Corrected on Site (COS) - the raw turkey bacon was moved.]</i> </td> </tr> <tr> <td></td> <td style="vertical-align: top;">3-302.11(A)(2)</td> <td style="vertical-align: top;"> <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 [In a meat display case, there was raw turkey bacon stored directly above raw pork bacon. COS - the turkey bacon was moved.]</i> </td> </tr> </table>	<i>Fail Notes</i>	3-302.11(A)(1)(b)	<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, there were three brands of turkey bacon on the shelf. Two brands were fully cooked, one brand was Ready to Cook. There was no spacing or partitioning of the raw turkey bacon from the fully cooked turkey bacon. Corrected on Site (COS) - the raw turkey bacon was moved.]</i>		3-302.11(A)(2)	<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 [In a meat display case, there was raw turkey bacon stored directly above raw pork bacon. COS - the turkey bacon was moved.]</i>						
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14. Food-contact surfaces: cleaned and sanitized.	p						
15. Proper disposition of returned, previously served, reconditioned and unsafe food.	p						
Potentially Hazardous Food Time/Temperature												
16. Proper cooking time and temperatures.	p						
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>												
17. Proper reheating procedures for hot holding.	p						
18. Proper cooling time and temperatures.	p						
19. Proper hot holding temperatures.	p						
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>												
20. Proper cold holding temperatures.	p						
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>												
21. Proper date marking and disposition.	..	p	p	..						

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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Fail Notes	<p>3-501.18(A)(1) <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. [At the deli, there was a package of black forest ham dated for discard on 4/16/14. COS - discarded.</i></p> <p><i>At the deli, there was a package of hard salami, not shelf stable - the original labeling says to keep refrigerated, that was opened on 3/22/14. It was marked to be discarded on 4/22/14. COS - discarded. Spoke with management hard salami that is shelf stable and does not meet the criteria for a 7 day date marking vs hard salami that is not shelf stable and has to be date marked.]</i></p> <p>3-501.18(A)(3) <i>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. [At the deli, there was a package of hard salami that was dated to be thrown away on 5/14/14. COS - corrected the date to 4/20/14 as the package was originally opened on 4/14/14. Spoke with management hard salami that is shelf stable and does not meet the criteria for a 7 day date marking vs hard salami that is not shelf stable and has to be date marked.]</i></p>
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22. Time as a public health control: procedures and record.	p
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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.	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
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26. Toxic substances properly identified, stored and used.	p
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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
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29. Water and ice from approved source.	p
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30. Variance obtained for specialized processing methods.	p
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Food Temperature Control	Y	N	O	A	C	R
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31. Proper cooling methods used; adequate equipment for temperature control.	p
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32. Plant food properly cooked for hot holding.	p
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Food Temperature Control	Y N O A C R
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33. Approved thawing methods used. .. p p ..

<i>Fail Notes</i>	<p>3-501.13(B) <i>TCS Thawing (Cold Water) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be thawed completely submerged under running water at a water temperature of 21°C (70°F) or below, with sufficient water velocity to agitate and float off loose particles in an overflow, and for a period of time that does not allow thawed portions of READY-TO-EAT FOOD to rise above 5°C (41°F). Alternatively, for a period of time that does not allow thawed portions of a raw animal FOOD requiring cooking to be above 5°C (41°F), for more than 4 hours including: the time the FOOD is exposed to the running water and the time needed for preparation for cooking; or, the time it takes under refrigeration to lower the FOOD temperature to 5°C (41°F).</i></p> <p><i>[In the deli, there were 4 packages of pork ribs in the 3 vat sink in standing water. Per a deli employee, they had been there for about 20 minutes. COS - packages were put into a container and put under cold running water.]</i></p>
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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

<i>Fail Notes</i>	<p>6-202.15(A)(3) <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 is a 1/2 inch widening to 1 inch gap underneath the back loading door of the store.]</i></p>
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37. Contamination prevented during food preparation, storage and display. .. p p ..

<i>Fail Notes</i>	<p>3-305.11(A)(1) <i>Food storage - Except as specified in ¶¶ (B) and (C) of 3-305.11, FOOD shall be protected from contamination by storing the FOOD: in a clean, dry location; where it is not exposed to splash, dust, or other contamination; and at least 15 cm (6 inches) above the floor.</i></p> <p><i>[There was a box of Cheese Its containers on the floor in back storage. COS - the box was put on a shelf 6 inches above the floor.]</i></p>
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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

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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending	Y N O A C R
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46. Warewashing facilities: installed, maintained, and used; test strips. .. p

This item has Notes. See Footnote 5 at end of questionnaire.

<i>Fail Notes</i>		4-302.14	<i>Pf - A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [The establishment uses a chlorinated cleanser that is in dispensers at all of their mop sinks. There are no chlorine test strips.]</i>
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47. Non-food contact surfaces clean. .. p

<i>Fail Notes</i>		4-601.11(C)	<i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [There is a small accumulation of dust on the fan in the Walk in Cooler (WIC) in the deli.]</i>
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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

<i>Fail Notes</i>		5-202.12(A)	<i>Pf - A HANDWASHING SINK shall be equipped to provide water at a temperature of at least 38°C (100°F) through a mixing valve or combination faucet. [At all restrooms in the establishment (men's, women's, and family restroom in the back, men's and women's restroom in the front) the water temperature is not reaching 100 F. I waited for the water to get hot for 3-5 minutes in the men's restroom in the back (this is the only restroom I waited this long for the water to get hot, all others were 2-3 minutes). The hottest two faucets were getting to was 57 F. The other two faucets in the restroom were hitting ~82 F. The women's restroom were reaching ~85 F. The family restroom was reaching 90 F. The front restrooms were both getting to 83-87 F.]</i>
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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. [In the produce back room there is one missing ceiling tile. Management said that there is no maintenance happening that would call for having the tile removed.]</i>
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54. Adequate ventilation and lighting; designated areas used. p

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

EDUCATIONAL MATERIALS

The following educational materials were provided p

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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Certified through National Registry of Food Safety Professionals - Certified Food Safety Manager

Footnote 2

Notes:

Cooked Chicken - 170 F

Footnote 3

Notes:

Display Hot Case:

Chicken Strips - 140 F

Hot Grab and Go below Hot Display Case:

Chicken - 173 F

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 4

Notes:

Deli Windowed Display:

Ham - 42.7 F

Cheese - 35.4 F

Display Cold Case:

Macaroni Salad - 43 F

Salad Display RIC:

Chicken - 38.9 F

Non Windowed RIC by Deli:

Cheese - 39 F

Cake RIC:

Cheesecake - 34 F

Produce RIC:

Cole Slaw - 42.6 F

WIC (Meat Dept):

Beef Steak - 39 F

WIC (Dairy Dept):

Heavy Whipping Cream - 34 F

Egg RIC:

Eggs - 38.6 F

Wall Display Cases (Starting at dairy side and going forward):

Case 1:

Butter - 38.7 F

Case 2:

Yogurt - 36.1 F

Case 3:

Cottage Cheese - 38.9 F

Case 4:

Milk - 34.3 F

Case 5:

Cream Cheese - 34.1 F

Case 6:

Sausage - 32.2 F

Case 7:

Chicken - 35 F

Middle RIC:

Case 1:

Hashbrowns - 40.1 F

Bologna - 43 F

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Case 2:
Ham - 40.3 F
Sausage - 42 F

Produce RIC:
Cantelope - 40.9 F

Deli Middle RIC:
Cheese - 39.2 F

Footnote 5

Notes:

Bakery 3 vat - 200ppm on quat sanitizer
Deli 3 vat - 200ppm on quat sanitizer
Meat 3 vat - 200ppm on quat sanitizer

VOLUNTARY DESTRUCTION REPORT

Insp Date: 4/17/2014 **Business ID:** 92037FE
Business: WALMART #978

2701 N SUMMIT ST
 ARKANSAS CITY, KS 67005

Inspection: 79000058
Store ID:
Phone: 4792046234
Inspector: KDA79
Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
04/17/14	11:20 AM	03:20 PM	4:00	0:40	4:40	0	
Total:			4:00	0:40	4:40	0	

ACTIONS

Number of products Voluntarily Destroyed 2

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 Black Forest Ham Qty 2.63 Units lbs Value \$ 18.36

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Hard Salami Qty 2.82 Units lbs Value \$ 16.86

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 4/17/2014 **Business ID:** 92037FE
Business: WALMART #978

Inspection: 79000058
Store ID:
Phone: 4792046234
Inspector: KDA79
Reason: 01 Routine

2701 N SUMMIT ST
 ARKANSAS CITY, KS 67005

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
04/17/14	11:20 AM	03:20 PM	4:00	0:40	4:40	0	
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NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations 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 food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 04/27/14

Inspection Report Number 79000058 Inspection Report Date 04/17/14

Establishment Name WALMART #978

Physical Address 2701 N SUMMIT ST City ARKANSAS CITY
 Zip 67005

Additional Notes and Instructions

Please have all the P and Pf violations corrected for the follow up inspeciton.