

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: 5/22/2014 **Business ID:** 116446FE
Business: K & D PHARMACY

Inspection: 79000125
Store ID:
Phone: 6203076264
Inspector: KDA79
Reason: 01 Routine
Results: Follow-up

224 S SUMMIT
 ARKANSAS CITY, KS 67005

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
05/22/14	10:25 AM	01:00 PM	2:35	0:40	3:15	0	
Total:			2:35	0:40	3:15	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Lic. Insp. No

Priority(P) Violations 0 Priority foundation(Pf) Violations 0

Certified Manager on Staff Address Verified p Actual Sq. Ft. 4800

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

Good Hygienic Practices	Y	N	O	A	C	R
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|---|---|----|----|----|----|----|
| 4. Proper eating, tasting, drinking, or tobacco use | p | .. | .. | .. | .. | .. |
| 5. No discharge from eyes, nose and mouth. | p | .. | .. | .. | .. | .. |

Preventing Contamination by Hands	Y	N	O	A	C	R
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|--|----|----|----|----|----|----|
| 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>	6-301.14 <i>A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES. [There are no handwashing signs in the restroom. Corrected-on-Site (COS) - provided with handwashing signs to be posted.]</i>
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Approved Source	Y	N	O	A	C	R
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|--|----|----|----|----|----|----|
| 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	Y	N	O	A	C	R
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|---|----|----|----|----|----|----|
| 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. | .. | .. | p | .. | .. | .. |

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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|---|----|----|----|---|----|----|
| 16. Proper cooking time and temperatures. | .. | .. | .. | p | .. | .. |
| 17. Proper reheating procedures for hot holding. | .. | .. | .. | p | .. | .. |
| 18. Proper cooling time and temperatures. | .. | .. | .. | p | .. | .. |
| 19. Proper hot holding temperatures. | .. | .. | .. | p | .. | .. |
| 20. Proper cold holding temperatures. | .. | .. | .. | p | .. | .. |
| 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 | .. | .. |
|---|----|----|----|---|----|----|

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 | .. | .. | .. | .. | .. |

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

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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 | .. | .. | .. | .. |

<i>Fail Notes</i>	8-103.11(A)	<p><i>Variance request (w/ relevant code references) Before a VARIANCE from a requirement of this Code is APPROVED, the information that shall be provided by the PERSON requesting the VARIANCE includes a statement of the proposed VARIANCE of the Code requirement citing relevant Code section numbers.</i></p> <p><i>[The establishment does not have a 3 vat sink. They have limited food preparation on-site, and no potentially hazardous foods. They repackage teas and coffees from bulk containers into smaller portions when a customer orders it. There is a hand sink at the counter near where the repackaging is done, but there are no warewashing facilities on the premises. Due to constrictions on adding a 3 vat sink to the establishment, the facility will be using 3 tubs to do their dish washing. They will fill one tub with hot soapy water to wash their equipment, one tub with hot water to rinse their equipment, and one tub with sanitizer of an appropriate concentration to sanitize their equipment. They do not have a variance for this washing method. (Note - they informed me that the previous inspector had them apply for a variance, but we do not have record of a variance in the system). I am providing variance request papers today to be submitted.]</i></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 | .. | .. |
| 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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<i>Fail Notes</i>	3-602.11(B)(2)	<p><i>Label information (packaged in establishment - Ingredients) Label information shall include, if made from two or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the FOOD.</i></p> <p><i>[The establishment repackages teas and coffees that come in bulk containers from their supplier. The ingredients are not listed on the new containers.]</i></p>
	3-602.11(B)(6)	<p><i>Label information (packaged in establishment - Nutrition Information) Label information shall include except as exempted, nutrition labeling as specified in 21 CFR 101 - Food Labeling and 9 CFR 317 Subpart B Nutrition Labeling.</i></p> <p><i>[The establishment repackages teas and coffees that come in bulk containers from their supplier. The nutrition information is not listed on the new containers.]</i></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>	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>[The back door in dry storage on the retail store side has a 1/4 to 1/2 inch at the bottom of the door, and 1/8 to 1/4 inch gaps long the side and top of the door.]</i></p>
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	Y	N	O	A	C	R
Prevention of Food Contamination						
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						
41. In-use utensils: properly stored.	p
42. Utensils, equipment and linens: properly stored, dried and handled.	..	p
<div style="display: flex; border-left: 1px solid black; border-right: 1px solid black; padding: 5px;"> <div style="width: 10%; border-right: 1px solid black; padding-right: 5px;"><i>Fail Notes</i></div> <div style="padding: 5px;"> <p>4-903.11(A) <i>Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored: In a clean, dry location; Where they are not exposed to splash, dust, or other contamination; and, At least 15 cm (6 inches) above the floor. [In the dry storage area there is equipment for retail sale that is stored directly on the floor. Items include Sauce Pans, Coffee Makers, Multi-cookers, Tortilla Warmers, Salad Chopper & Bowl. On the retail floor there is a box of stainless steel sauce pans and a box of plates stored directly on the floor.]</i></p> </div> </div>						
43. Single-use and single-service articles: properly used.	p
44. Gloves used properly.	p
Utensils, Equipment and Vending						
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						
48. Hot and cold water available; adequate pressure.	p
49. Plumbing installed; proper backflow devices.	..	p
<div style="display: flex; border-left: 1px solid black; border-right: 1px solid black; padding: 5px;"> <div style="width: 10%; border-right: 1px solid black; padding-right: 5px;"><i>Fail Notes</i></div> <div style="padding: 5px;"> <p>5-203.13(A) <i>At least 1 service sink or 1 curbed cleaning facility equipped with a floor drain shall be provided and conveniently located for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water and similar liquid waste. [There is no mop sink/service sink in the establishment. They do not mop with water as they do not work with any potentially hazardous foods and the only food in their establishment that is ever not inside of its original package is the tea and coffee that they repackage. Instead of mopping, their floors are thoroughly vacuumed and then cleaned with a Swiffer Mop. The cover of the Swiffer mop is replaced with a clean cover between every use. They do not have a variance for this alternative cleaning method. (Note - they informed me they did the variance paperwork when the previous inspector was here, but the state does not have record of a variance in their system.) I am providing them with variance paperwork today.]</i></p> </div> </div>						
50. Sewage and waste water properly disposed.	p
51. Toilet facilities: properly constructed, supplied and cleaned.	..	p

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Physical Facilities	Y N O A C R
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<i>Fail Notes</i>	6-202.14	<p><i>Except where a toilet room is located outside a FOOD ESTABLISHMENT and does not open directly into the FOOD ESTABLISHMENT, such as a toilet room that is provided by the management of a shopping mall, a toilet room located on the PREMISES shall be completely enclosed and provided with a tight-fitting and self-closing door.</i></p> <p><i>[The restroom doors are not self-closing. Note - the doors are kept closed.]</i></p>
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52. Garbage and refuse properly disposed; facilities maintained. p

53. Physical facilities installed, maintained and clean. .. p

<i>Fail Notes</i>	6-501.11	<p><i>PHYSICAL FACILITIES shall be maintained in good repair.</i></p> <p><i>[At the stairs leading to the basement there is a missing ceiling tile, exposing stained ceiling/peeling paint in the area above the drop ceiling. There are two stained/sagging ceiling tiles in this area.</i></p> <p><i>In dry storage there are two missing/broken ceiling tiles exposing the stained/deteriorating ceiling behind it. There are 5-8 stained/sagging ceiling tiles in this area.</i></p>
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6-501.12(A)	<p><i>The restroom next to dry storage has a stained/sagging ceiling tile.]</i></p> <p><i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.</i></p> <p><i>[In the staircase leading to the basement and in dry storage (especially closer to the back door) there is an accumulation of spider webs in corners/near the walls.]</i></p>
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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

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|-----------------------------|----------------------------|-----------------------------|
| <i>Material Distributed</i> | <i>Education Title #11</i> | <i>Employee Handwashing</i> |
| | <i>Education Title #24</i> | <i>Hand Sink Sign</i> |
| | <i>Education Title #29</i> | <i>Labeling</i> |

