

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: 6/17/2014
Business: PHIL STOP

Business ID: 56133FE

Inspection: 79000152

1009 N SUMMIT ST
 ARKANSAS CITY, KS 67005

Store ID:
Phone: 6204427730
Inspector: KDA79
Reason: 01 Routine
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/17/14	08:30 AM	11:15 AM	2:45	0:25	3:10	0	
Total:			2:45	0:25	3:10	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Sent Notification To _____ Lic. Insp. No

Priority(P) Violations 2 Priority foundation(Pf) Violations 4

Certified Manager on Staff Address Verified p Actual Sq. Ft. 4050

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

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Good Hygienic Practices		Y	N	O	A	C	R
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
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(A) <i>Pf - A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEE use. [The hand sink by the mop sink is blocked by chemicals on the floor, the mop bucket, and a stepping stool. Corrected on Site (COS) - rearranged items so that sink is accessible.]</i>						
	6-301.12 <i>Pf - Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with: Individual, disposable towels; a continuous towel system that supplies the user with a clean towel; a heated-air hand drying device; or a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures. [There are no towels at the hand sink beside the mop sink. COS - provided with towels.]</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 is no hand washing sign in the restroom. COS - providing with sign to be posted.]</i>						
Approved Source		Y	N	O	A	C	R
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
13. Food separated and protected.		p
14. Food-contact surfaces: cleaned and sanitized.		..	p
<i>Fail Notes</i>	4-602.11(E)(2) <i>Non-PHF/TCS Food Contact Surface Cleaning Frequency (iced tea dispensers and self-service items) Surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cleaned at least every 24 hours for iced tea dispensers and CONSUMER self-service UTENSILS such as tongs, scoops, or ladles. [This establishment has self-service beef jerky with tongs for customers to grab the jerk with. They also have an iced tea dispenser in the facility. There is a cabinet containing a pitcher and two coffee pots. There are no ware washing facilities on site to clean the equipment every 24 hours with. Staff indicated that the dishes are being washed with soap and water in the mop sink.]</i>						
15. Proper disposition of returned, previously served, reconditioned and unsafe food.		p
Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
16. Proper cooking time and temperatures.		p
17. Proper reheating procedures for hot holding.		p

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Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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| 18. Proper cooling time and temperatures. | .. | .. | .. | p | .. | .. |
| 19. Proper hot holding temperatures. | .. | .. | .. | p | .. | .. |
| 20. Proper cold holding temperatures. | p | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 1 at end of questionnaire.</i> | | | | | | |
| 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>	<p>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></p> <p><i>[In the back storage room there was a shelf with Clorox Bleach, Turbo Fuel, Time Mist Air Freshener, and Dial Hand soap directly above a shelf containing plastic lids for cups. COS - the lids were moved to a new shelf.]</i></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 | .. | .. |
| 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 | .. | .. | .. | .. | .. |

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Prevention of Food Contamination	Y N O A C R
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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 |

<i>Fail Notes</i>	<p>4-903.11(C) <i>SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored as specified under ¶ 4-903.11(A) and shall be kept in the original protective PACKAGE or stored by using other means that afford protection from contamination until used.</i> <i>[The Styrofoam cups at the soda pop machines are in the cup holders and stacked tall enough that they reach almost to the ceiling rather than just filling the cup holders. The lids for the cup holders are not in place due to the cups being stacked so high, leaving the top cup in the stack uncovered and non-inverted.]</i></p>
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| 44. Gloves used properly. | p |
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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 |

<i>Fail Notes</i>	<p>4-301.12(A) <i>Pf - Except as specified in ¶ 4-301.12(C) and ¶ (F), a sink with at least 3 compartments shall be provided for manually washing, rinsing, and SANITIZING EQUIPMENT and UTENSILS.</i> <i>[This facility has processes that require ware washing (tongs for beef jerky self-service dispensing, iced tea maker/dispenser, coffee dispenser) and there are no ware washing facilities available. Staff indicated that the dishes are being washed with soap and water in the 'big sink in the back' which was earlier identified as being the mop sink. I am suggesting the facility do one of three things: No longer sell items that require the use of ware washing facilities to make, install a 3 vat sink for proper ware washing, or apply for a variance to use 3 tubs for going through the washing process (wash, rinse, sanitizer) and letting the dishes air dry in a dish rack afterwards.]</i></p> <p>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.</i> <i>[The facility has Clorox bleach that could be used as a sanitizer for their dishes, but they do not have any test strips to test the concentration of the chlorine. Explained the 1-2-3 method for measuring the correct concentration of bleach, 1 cap to 3 gallons of water.]</i></p>
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| 47. Non-food contact surfaces clean. | p |
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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 |

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Physical Facilities	Y	N	O	A	C	R
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<i>Fail Notes</i>	5-202.14	<i>P - A backflow or backsiphonage prevention device installed on a water supply system shall meet American Society of Sanitary Engineering (A.S.S.E.) standards for construction, installation, maintenance, inspection, and testing for that specific application and type of device. [The back flow prevention device for the coke soda pop machine carbonator is very corroded and has not been properly maintained.]</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. [There are 2-5 missing wall tiles in the restroom.]</i>
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| 54. Adequate ventilation and lighting; designated areas used. | p | .. | .. | .. | .. | .. |
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Administrative/Other	Y	N	O	A	C	R
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| 55. Other violations | .. | p | .. | .. | p | .. |
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<i>Fail Notes</i>	K.S.A. 65-657(b)	<i>The following acts and the causing thereof within the state of Kansas are hereby prohibited: The adulteration or misbranding of any food, drug, device or cosmetic. [There was an expired box of Maximum Strength Zantac 150, 5 tab. Lot # - 251994 Expired Fed/14 There were four packages of expired Imodium, 2 cap - one with Lot GS08361 Expired 12/12 and three with Lot GS08763 Expired 10/13 COS - expired drugs were removed from the retail shelf.]</i>
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EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #11</i>	<i>Employee Handwashing</i>
	<i>Education Title #36</i>	<i>Manual Cleaning Sanitizing</i>

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Footnote 1

Notes:

Windows Reach-in-Cooler:
Landshire Cheeseburger - 41.4 F

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 6/17/2014
Business: PHIL STOP

Business ID: 56133FE

Inspection: 79000152

Store ID:

Phone: 6204427730

Inspector: KDA79

Reason: 01 Routine

1009 N SUMMIT ST
 ARKANSAS CITY, KS 67005

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
06/17/14	08:30 AM	11:15 AM	2:45	0:25	3:10	0	
Total:			2:45	0:25	3:10	0	

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 06/27/14

Inspection Report Number 79000152

Inspection Report Date 06/17/14

Establishment Name PHIL STOP

Physical Address 1009 N SUMMIT ST City ARKANSAS CITY

Zip 67005

Additional Notes and Instructions

Please have all P and Pf violations corrected in time for the follow up inspection. If applying for a variance for your ware washing facilities, please have the application completed and submitted to the state for the follow up inspection.