

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 ID:** 62345FE
Business: ARK CITY COUNTRY MART LLC

616 N SUMMIT
 ARKANSAS CITY, KS 67005

Inspection: 79000155
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:
06/17/14	03:20 PM	05:00 PM	1:40	0:05	1:45	0	
Total:			1:40	0:05	1:45	0	

FOOD ESTABLISHMENT PROFILE

Physical Address 616 N SUMMIT City ARKANSAS CITY
 Zip 67005

Owner _____ License Type FE

Risk Category RAC# 06 High Risk RAC/Size Confirmed Size Range 10,001 - 50,000 sq feet

Updated Risk Category RAC# 06 High Risk Updated Size Range 3. 10,001 - 50,000 sq feet

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

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

Certified Manager on Staff Address Verified Actual Sq. Ft. 32000
 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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Demonstration of Knowledge	Y	N	O	A	C	R
1. Certification by accredited program, compliance with Code, or correct responses.
Employee Health	Y	N	O	A	C	R
2. Management awareness; policy present.
3. Proper use of reporting, restriction and exclusion.
Good Hygienic Practices	Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use
5. No discharge from eyes, nose and mouth.
Preventing Contamination by Hands	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.
Approved Source	Y	N	O	A	C	R
9. Food obtained from approved source.	..	p	p	..
<i>Fail Notes</i> 3-201.11(C) <i>Pf - PACKAGED FOOD shall be labeled as specified in LAW. [In the back stock room there was an unlabeled can with cans of green beans. COS - cans were removed from the goods and put on a desk to be returned to the vendor.]</i>						
10. Food received at proper temperature.
11. Food in good condition, safe and unadulterated.	p
12. Required records available: shellstock tags, parasite destruction.
Protection from Contamination	Y	N	O	A	C	R
13. Food separated and protected.	..	p	p	p
<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 the meat display cooler on the retail floor there were 20+ packages of raw pork bacon stored on shelves directly above 10+ packages of fully cooked ready-to-eat turkey bacon. Corrected on Site (COS) - the shelves were rearranged.]</i>						
14. Food-contact surfaces: cleaned and sanitized.	p
15. Proper disposition of returned, previously served, reconditioned and unsafe food.
Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
16. Proper cooking time and temperatures.	p
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
17. Proper reheating procedures for hot holding.
18. Proper cooling time and temperatures.
19. Proper hot holding temperatures.
20. Proper cold holding temperatures.
21. Proper date marking and disposition.	..	p	p	p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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Fail Notes 3-501.18(A)(1) *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. [In the Deli there were three packages of fully cooked ready-to-eat lunch meats that had been held past 7 days.*

*Deli Chicken Breast, open date listed as 6/10/14.
Deli Chicken Breast, open date listed as 6/10/14.
Hnyskl Cajun Turkey, open date listed as 6/10/14.*

On the retail floor there was a package of cut watermelon with the cut date listed as 6/8/14.

These were 4 out of 25+ items that required date marking in the establishment, with only these items having date marking issues.

COS - all items held past 7 days were discarded.]

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
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24. Pasteurized foods used; prohibited foods not offered.

Chemical	Y	N	O	A	C	R
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25. Food additives: approved and properly used.

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.

GOOD RETAIL PRACTICES

Safe Food and Water	Y	N	O	A	C	R
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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
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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. 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 p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination	Y N O A C R
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<i>Fail Notes</i>	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. [There is a narrow 1/4 to 1/2 inch gap at the back exit door and loading door.]</i>
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|---|----|----|----|----|----|----|
| 37. Contamination prevented during food preparation, storage and display. | p | .. | .. | .. | .. | .. |
| 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
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|---|----|----|----|----|----|----|
| 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. | .. | .. | .. | .. | .. | .. |

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 | .. | .. | .. | .. | .. | .. |
| 45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items | .. | .. | .. | .. | .. | .. |
| 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. | .. | .. | .. | .. | .. | .. |
| 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 | .. | .. | .. | .. | .. |
| 54. Adequate ventilation and lighting; designated areas used. | .. | .. | .. | .. | .. | .. |

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

EDUCATIONAL MATERIALS

The following educational materials were provided ..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Raw chicken cooked to 200.4 F

VOLUNTARY DESTRUCTION REPORT

Insp Date: 6/17/2014 **Business ID:** 62345FE
Business: ARK CITY COUNTRY MART LLC

Inspection: 79000155
Store ID:
Phone: 6204420155
Inspector: KDA79
Reason: 02 Follow-up

616 N SUMMIT
 ARKANSAS CITY, KS 67005

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Date	In	Out	Insp	Travel	Total	Mileage	Notes:
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Total:			1:40	0:05	1:45	0	

ACTIONS

Number of products Voluntarily Destroyed 4

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 Deli Chicken Breast Qty 0.645 Units lbs Value \$ 4.25

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Deli Chicken Breast Qty 1.265 Units lbs Value \$ 8.34

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

3. Product Hnyskl Cajun Turkey Qty 4.865 Units lbs Value \$ 29.14

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 Cut Watermelon Qty 3.135 Units lbs Value \$ 3.10

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

