



# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

<b>Demonstration of Knowledge</b>		Y	N	O	A	C	R
1. Certification by accredited program, compliance with Code, or correct responses.		..	..	p	..	..	..
<b>Employee Health</b>		Y	N	O	A	C	R
2. Management awareness; policy present.		p	..	..	..	..	..
3. Proper use of reporting, restriction and exclusion.		p	..	..	..	..	..
<b>Good Hygienic Practices</b>		Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use		p	..	..	..	..	..
5. No discharge from eyes, nose and mouth.		p	..	..	..	..	..
<b>Preventing Contamination by Hands</b>		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>	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 hand washing signs in the men's or women's restrooms. Corrected on Site (COS) - provided with stickers to be posted.]</i>						
<b>Approved Source</b>		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	..	..
<b>Protection from Contamination</b>		Y	N	O	A	C	R
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	..	..	..
<b>Potentially Hazardous Food Time/Temperature</b>		Y	N	O	A	C	R
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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>							
21. Proper date marking and disposition.		..	..	..	p	..	..
22. Time as a public health control: procedures and record.		..	..	p	..	..	..
<b>Consumer Advisory</b>		Y	N	O	A	C	R
23. Consumer advisory provided for raw or undercooked foods.		..	..	..	p	..	..
<b>Highly Susceptible Populations</b>		Y	N	O	A	C	R
24. Pasteurized foods used; prohibited foods not offered.		..	..	..	p	..	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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 ..

Fail Notes	7-201.11(B)	<p><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 room with the 3 vat, there was a can of WD-40 and a tube of Lubrifilm Plus on a wire shelf above the 3 vat. They were on a shelf directly above the hand towels being stored there for use at the hand sink next to the 3 vat. COS - the chemicals were moved.</i></p> <p><i>On a shelf in the back room with the 3 vat there was a Timemist Air Freshener Spray on a shelf directly above a shelf with Members Mark Paper Towels and a floor rack containing boxed Diet Dr Pepper. COS - the chemical was moved.]</i></p>
	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>[On a shelf in the back room with the 3 vat there was a shelf of chemicals including Windex, Pine Sol, Tile Cleaner, Lysol Disinfectant, Swiffer Duster Refills, and Purple Power Cleaner. These were being stored on a shelf directly above 5-hour Energy Drinks that were surplus being stored for the retail floor. COS - rearranged.]</i></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 .. .. ..

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 .. .. ..

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 .. .. .. ..

Prevention of Food Contamination	Y	N	O	A	C	R
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36. Insects, rodents and animals not present.      .. p .. .. ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

<b>Prevention of Food Contamination</b>	<b>Y N O A C R</b>
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*Fail Notes* | 6-202.15(A)(3) *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 inch gap between the two front doors of the establishment. There is a narrow gap at the bottom thresh hold of the back/side door of the establishment.]*

37. Contamination prevented during food preparation, storage and display. p . . . . .

*Fail Notes* | 3-305.11(A)(1) *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. [In the walk-in-cooler there was canned Bud Light, canned Natural Light, bottled Soda Pop, and bottled Gatorade being stored directly on the floor. On the retail floor there was bottled Dasani water being stored directly on the floor.]*

38. Personal cleanliness. p . . . . .

39. Wiping cloths: properly used and stored. . . p . . . .

40. Washing fruits and vegetables. . . p . . . .

<b>Proper Use of Utensils</b>	<b>Y N O A C R</b>
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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 . . . .

<b>Utensils, Equipment and Vending</b>	<b>Y N O A C R</b>
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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 . . . .

*Fail Notes* | 4-302.14 *Pf - A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [Bleach is used as sanitizer at the 3 vat. There are no chlorine test strips available to verify the concentration of the chlorine during use. The 3 vat was not in use during the inspection. Explained to the staff the 1-2-3 method (1 cap of bleach to 3 gallons of water) of measuring their chlorine until test strips are available.]*

47. Non-food contact surfaces clean. . . p . . . .

*Fail Notes* | 4-601.11(C) *NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [There roof of the walk-in-cooler is grimy/has dust build-up.]*

<b>Physical Facilities</b>	<b>Y N O A C R</b>
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48. Hot and cold water available; adequate pressure. p . . . . .

49. Plumbing installed; proper backflow devices. p . . . . .

50. Sewage and waste water properly disposed. p . . . . .

51. Toilet facilities: properly constructed, supplied and cleaned. p . . . . .

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities	Y	N	O	A	C	R
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|--|---|----|----|----|----|----|
| 52. Garbage and refuse properly disposed; facilities maintained. | p | .. | .. | .. | .. | .. |
| 53. Physical facilities installed, maintained and clean.         | p | .. | .. | .. | .. | .. |
| 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 | .. | .. | .. | .. |
|----------------------|----|---|----|----|----|----|

<i>Fail Notes</i>	<p><i>K.S.A. 65-657(b) 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. [On the retail shelf there were 3 expired drugs available for purchase.</i></p> <p><i>Bayer Aspirin - 4 tab packets - 3 packets were available for sale. Exp: 9/13 Lot: 240671L</i></p> <p><i>Midol Complete - 2 cap packets - 4 packets were available for sale. 1 packet Exp: 5/14 Lot: NAAC0LKC 3 packets Exp: 12/13 Lot: NAA03P1</i></p> <p><i>Benadryl Allergy - 4 tab packets - 3 packets available for sale. 2 packets Exp: 1/13 Lot: GS09001 1 packet Exp: 11/12 Lot: GS08849</i></p> <p><i>COS - all items were removed from the retail shelf.</i></p> <p style="text-align: center;"><i>]</i></p>
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EDUCATIONAL MATERIALS
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The following educational materials were provided p

*Material Distributed | Education Title #10 Did You Wash 'Em Sign / Sticker*

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Walk-in-Cooler:

Landshire Breakfast Burrito - 38.8 F

Window Display Reach-in-Cooler:

Landshire Ham/Turkey/Cheese Sandwich - 39.2 F

## FIELD WARNING LETTER

**Insp Date:** 6/29/2014      **Business ID:** 111055FE  
**Business:** PHIL STOP 2

801 E MADISON  
ARKANSAS CITY, KS 67005

**Inspection:** 79000174  
**Store ID:**  
**Phone:** 6204420480  
**Inspector:** KDA79  
**Reason:** 01 Routine

**Reference:**

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
06/29/14	12:25 PM	01:45 PM	1:20	0:25	1:45	0	
Total:			1:20	0:25	1:45	0	

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## FIELD WARNING LETTER

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012, K.S.A. 65-619 *et seq.* and regulations promulgated pursuant thereto, grants the Kansas Department of Agriculture authority to regulate food establishments and food processing plants. The Kansas Food Code is adopted and amended by K.A.R. 4-28-8 through 15.

During the inspection today of the Food Establishment listed above, violations of the Kansas Food Code were observed. The violations are documented in the attached Kansas Food Establishment Inspection Report.

Although we will not take further action at this time based on this inspection report, repeated violations observed during future inspections 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 Kansas Food, Drug and Cosmetic Act;
- and/or any other penalty authorized by law.

Future inspections will be initiated during the next routine inspection cycle, unless we receive a complaint about the food establishment.