

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: 7/18/2014 **Business ID:** 84139FE
Business: CASEY'S GENERAL STORE #1789

Inspection: 79000208
Store ID:
Phone: 6204410116
Inspector: KDA79
Reason: 01 Routine
Results: Follow-up

1425 N SUMMIT AVE
 ARKANSAS CITY, KS 67005

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/18/14	12:30 PM	03:45 PM	3:15	0:20	3:35	0	
Total:			3:15	0:20	3:35	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Lic. Insp. No

Priority(P) Violations 4 Priority foundation(Pf) Violations 6

Certified Manager on Staff Address Verified p Actual Sq. Ft. 2920

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 . . p . . |
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<i>Fail Notes</i>	2-301.14(I)	<p><i>Pf - Wash Hands (As needed) FOOD EMPLOYEES shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in FOOD preparation including working with exposed FOOD, clean EQUIPMENT and UTENSILS, and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES and after engaging in other activities that contaminate the hands</i></p> <p><i>[In the kitchen an employee was preparing to put on gloves to handle a ready -to-eat pizza when the phone rang. The employee answered the phone and after the call was finished they returned to the sliced pizza without washing their hands, put on a clean pair of gloves, and began handling the ready-to-eat pizza slices to put it on individual trays in the hot hold case. Corrected on Site (COS) - educated the employee on washing hands before fresh pairs of gloves to prevent contamination of the gloves. Did not request the pizza be discarded as the employee was careful in putting on the gloves. Employee washed hands and put on a fresh pair of gloves.]</i></p>
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|--|-----------------|
| 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)	<p><i>Pf - A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEE use.</i></p> <p><i>[In the kitchen there is one hand sink available for hand washing. Upon beginning the inspection the hand sink was blocked by a fan, trashcan, metal bin and two boxes that were on the floor in front of the hand sink. COS - the area was cleared, making the hand sink accessible.]</i></p>
	6-301.11	<p><i>Pf - Each HANDWASHING SINK or group of two adjacent HANDWASHING SINKS shall be provided with a supply of hand cleaning liquid, powder, or bar soap.</i></p> <p><i>[The hand sink in the ice machine room does not have a supply of hand soap available. COS - supplied.]</i></p>
	6-301.14	<p><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.</i></p> <p><i>[The men's and women's restrooms do not have hand washing signs posted. There is some sticker residue on the paper towel dispensers that looks like it might have previously been a hand washing sticker from the KDA. COS - providing signs to be posted.]</i></p>

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 . . p . . |

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Protection from Contamination	Y	N	O	A	C	R
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Fail Notes	4-601.11(A)	<p><i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch.</i></p> <p><i>[At the 3 vat sink, there were dishes stored on the far right drain board that an employee identified as clean dishes. A stainless steel bowl stored with these clean dishes had food residue left on the outside of the bowl. COS - moved to be cleaned again.</i></p> <p><i>On a shelf above the 3 vat sink there was a blue plastic lid with a partial sticker/sticker residue left on the lid. Staff identified everything on the shelves above the 3 vat sink as cleaned equipment. COS - the lid was moved to be cleaned again.]</i></p>
4-702.11	<p><i>P - Sanitizing Before Use, After Cleaning - UTENSILS and FOOD-CONTACT SURFACES of EQUIPMENT shall be SANITIZED before use after cleaning.</i></p> <p><i>[In the kitchen the 3 vat sink was being used to wash dishes. An employee had dishes soaking in a vat that they identified as the sanitizer vat. Upon testing, the vat showed 0-100ppm Quaternary Ammonia sanitizer. The label on the bottle of sanitizer provided by staff calls for 200-400ppm as an appropriate concentration. COS - the sanitizer vat was remade and the dishes washed appropriately.]</i></p>	

15. Proper disposition of returned, previously served, reconditioned and unsafe food.	p
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Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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16. Proper cooking time and temperatures.	p
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17. Proper reheating procedures for hot holding.	p
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18. Proper cooling time and temperatures.	p
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19. Proper hot holding temperatures.	p
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This item has Notes. See Footnote 1 at end of questionnaire.

20. Proper cold holding temperatures.	p
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This item has Notes. See Footnote 2 at end of questionnaire.

21. Proper date marking and disposition.	..	p	p	..
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Fail Notes	3-501.18(A)(1)	<p><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.</i></p> <p><i>[In the Reach-in-Cooler underneath the Make Table there was a plastic tub full of pre-cooked, commercially prepared, ready-to-eat sausage that was dated 7/9/14. Staff identified this as the date the Sausage was opened. COS - the sausage was discarded as it was past 7 days since the opening date.]</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	p	..
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Chemical	Y N O A C R
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Fail Notes	7-102.11	<p><i>Pf - Common Name (Working Containers) Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. [In the kitchen there was an unlabeled spray bottle stored in the chemical area underneath the 3 vat sink with a light brown/orange-ish liquid inside. Staff identified this liquid as sanitizer. COS - labeled.</i></p> <p><i>On the floor next to the shelf where the hot cases sit on display there was a white bucket with a murky liquid inside and a cloth. Staff identified this as sanitizer for their wiping cloth. The bucket had an old label for icing on it. COS - labeled as sanitizer.]</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. [On the retail shelf there were containers of Suave Shampoo, Suave Conditioner, and White Rain Hair Spray being stored directly above Bounty Paper Towels. COS - the paper towels were moved.</i></p> <p><i>In the back storage room there was a case of Diet Pepsi Cans with a bottle of Nu-Ball All-Purpose Cleaner sitting directly on top of the case of Diet Pepsi Cans. COS - the cleaner was moved.]</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 . . .
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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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33. Approved thawing methods used.	.. . p . . .
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34. Thermometers provided and accurate.	p
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Food Identification	Y N O A C R
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35. Food properly labeled; original container.	.. p
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Fail Notes	3-302.12	<p><i>Food storage containers (Common Name) Except for containers holding FOOD that can be readily and unmistakably recognized such as dry pasta, working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD. [In the kitchen there are 4 plastic tubs that have brown/white/light brown thick liquids inside. Staff identified them as flavored icings for their donuts. The plastic tubs are not labeled.]</i></p>
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Prevention of Food Contamination	Y N O A C R
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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

<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> <i>[In the walk-in-cooler there is one rack of bottled Pepsi drink products that is sitting directly on the floor.</i></p> <p><i>In the walk-in-cooler there is one rack of bottled Tea, bottled Dr. Pepper, and bottled Milk that is sitting directly on the floor.</i></p> <p><i>In the back room where the ice machine is stored there are two Kick Start Mountain Dew 12-packs of cans and a Pepsi 12-pack of cans being stored directly on the floor.</i></p> <p><i>There is a 24-pack of Diet Pepsi cans sitting on the floor directly next to the mop sink. COS - case was moved into the walk-in-cooler.]</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

<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>[There is a stack of paper trays on the shelf of the stainless steel prep table in the center of the kitchen that is outside of its original protective packaging, and is neither inverted or covered in any way to prevent contamination of the container.</i></p> <p><i>On the left side of the dough press where the pizza crust is flattened out there is a box of Clear Seal Hinged Lid Containers being stored directly on the floor.]</i></p>
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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 . . p .

<i>Fail Notes</i>	<p>4-202.11(A)(2) <i>Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections.</i> <i>[There were two chipped plastic cookie sheets, identified by staff as clean, that had chipped off corners of the sheets. COS - the sheets were removed from the facility.</i></p> <p><i>There were three tall containers beside the stainless steel prep table in the center of the kitchen holding the cake-batter dough for donuts that had broken/chipped/cracked lids that were duct taped to hold the lids together. COS - the lids were removed to be replaced, the cake-batter dough was covered with plastic wrap.]</i></p>
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending	Y	N	O	A	C	R
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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>	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 is using Quaternary Ammonia as their sanitizer. They were unable to provide test strips for their sanitizer. They do have unscented bleach on hand in the facility, but they are unable to provide chlorine test strips for the bleach either.]</i>
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I have instructed them to get appropriate test strips for all sanitizers used in the establishment. In the meantime, I explained the 1-2-3 method (1 cap full of bleach to 3 gallons of water) for them to measure out an appropriate concentration of chlorine using their bleach.]

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 are two fans in the kitchen, running during the inspection, that have an accumulation of dust on the fan.]</i>
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The vent in the deli walk-in-freezer has some dust accumulation on it.]

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

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

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>	8-304.11(A)	<i>Upon issuance of the LICENSE by the REGULATORY AUTHORITY, the LICENSEE shall post the LICENSE in a location in the FOOD ESTABLISHMENT that is conspicuous to CONSUMERS. [The license is on a board low to the grown behind the cash register counter, blocked from public view by a shelf that is next to it.]</i>
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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 #25</i>	<i>Handwashing</i>	
	<i>Education Title #36</i>	<i>Manual Cleaning Sanitizing</i>	

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Left Hot Hold Display @ Counter:
Potato Cheese Bites - 149.3 F

Flav-R-Savor Hot Hold Case:
Pepperoni Pizza - 135.6 F

Footnote 2

Notes:

Make Table:
Ham - 40.7 F

Reach-in-Cooler Under Make Table:
Sausage - 40.5 F

Creamiser:
Half & Half - 33.3 F

Casey's Reach-in-Cooler (RIC) by Soda Pop:
Ham & Cheese Sandwich - 38.2 F

Walk-in-Cooler:
Ham - 35.3 F

Windowed RIC on Retail Floor:
Milk - 36.3 F

VOLUNTARY DESTRUCTION REPORT

Insp Date: 7/18/2014 **Business ID:** 84139FE
Business: CASEY'S GENERAL STORE #1789

1425 N SUMMIT AVE
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07/18/14	12:30 PM	03:45 PM	3:15	0:20	3:35	0	
Total:			3:15	0:20	3:35	0	

ACTIONS

Number of products Voluntarily Destroyed 1

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 Cooked Sausage Qty Units Value \$ 3.00

Description Partial container - maybe 0.25 pounds

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

