

**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:** 7/29/2014      **Business ID:** 84139FE  
**Business:** CASEY'S GENERAL STORE #1789

**Inspection:** 79000223  
**Store ID:**  
**Phone:** 6204410116  
**Inspector:** KDA79  
**Reason:** 02 Follow-up  
**Results:** Administrative Review

1425 N SUMMIT AVE  
 ARKANSAS CITY, KS 67005

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/29/14	09:50 AM	10:45 AM	0:55	0:20	1:15	0	
<b>Total:</b>			0:55	0:20	1:15	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Print      Lic. Insp. No

Priority(P) Violations 0      Priority foundation(Pf) Violations 4

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](http://www.agriculture.ks.gov), EMAIL [fsl@kda.ks.gov](mailto: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**

<b>Demonstration of Knowledge</b>	Y	N	O	A	C	R
1. Certification by accredited program, compliance with Code, or correct responses.	..	..	..	..	..	..
<b>Employee Health</b>	Y	N	O	A	C	R
2. Management awareness; policy present.	..	..	..	..	..	..
3. Proper use of reporting, restriction and exclusion.	..	..	..	..	..	..
<b>Good Hygienic Practices</b>	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 | .. | .. | .. | .. | .. | .. |
| 5. No discharge from eyes, nose and mouth.          | .. | .. | .. | .. | .. | .. |

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. | .. | .. | .. | .. | .. | .. |
| 8. Adequate handwashing facilities supplied and accessible.                            | .. | p  | .. | .. | p  | .. |

<i>Fail Notes</i>	5-205.11(B)	<i>Pf - A HANDWASHING SINK may not be used for purposes other than handwashing. [At the hand sink beside the ice machine, there was a plastic ice bag sitting inside of the hand sink. Corrected on Site (COS) - the bag was removed.]</i>
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Approved Source	Y	N	O	A	C	R
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|--|----|----|----|----|----|----|
| 9. Food obtained from approved source.                                 | .. | .. | .. | .. | .. | .. |
| 10. Food received at proper temperature.                               | .. | .. | .. | .. | .. | .. |
| 11. Food in good condition, safe and unadulterated.                    | .. | .. | .. | .. | .. | .. |
| 12. Required records available: shellstock tags, parasite destruction. | .. | .. | .. | .. | .. | .. |

Protection from Contamination	Y	N	O	A	C	R
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|---|----|----|----|----|----|----|
| 13. Food separated and protected.                 | .. | .. | .. | .. | .. | .. |
| 14. Food-contact surfaces: cleaned and sanitized. | .. | p  | .. | .. | p  | p  |

<i>Fail Notes</i>	4-601.11(A)	<i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [On the shelf above the 3 vat sink there were three plastic lids, being stored as clean, that had sticker residue remaining on the outside of the lids after the cleaning process was completed. COS - lids were moved to be washed.]</i>
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|---|----|----|----|----|----|----|
| 15. Proper disposition of returned, previously served, reconditioned and unsafe food. | .. | .. | .. | .. | .. | .. |
|---|----|----|----|----|----|----|

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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|---|----|----|----|----|----|----|
| 16. Proper cooking time and temperatures.                   | .. | .. | .. | .. | .. | .. |
| 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  | .. | .. | .. | .. | .. |
| 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. | .. | .. | .. | .. | .. | .. |
|---|----|----|----|----|----|----|

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Chemical		Y	N	O	A	C	R
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26. Toxic substances properly identified, stored and used.      ..    p    ..    ..    p    p

Fail Notes	7-102.11	<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. [On the retail side of the counter with the hot holding cases, there was a white bucket labeled "Casey's Donut Glaze" that had a rag and clear liquid inside that staff identified as sanitizer water. COS - the bucket was labeled as sanitizing water with a black permanent marker.]</i>
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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.      ..    ..    ..    ..    ..    ..

<b>GOOD RETAIL PRACTICES</b>
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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.      ..    p    ..    ..    ..    ..

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.      ..    ..    ..    ..    ..    ..

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.      ..    ..    ..    ..    ..    ..

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.      p    ..    ..    ..    ..    ..

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      p    ..    ..    ..    ..    ..

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    ..    ..    ..    p

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Utensils, Equipment and Vending
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Y   N   O   A   C   R

<i>Fail Notes</i>	<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. [The facility has obtained Quaternary Ammonia test strips for the sanitizer they use at their 3 vat sink. They use bleach in their wiping cloth buckets, but have not obtained Chlorine test strips. I reminded them of the 1-2-3 method (1 cap of bleach to 3 gallons of water) for measuring the appropriate concentration of bleach.]</i></p>
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47. Non-food contact surfaces clean.

p    ..    ..    ..    ..    ..

Physical Facilities
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Y   N   O   A   C   R

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.

..   ..   ..   ..   ..   ..

54. Adequate ventilation and lighting; designated areas used.

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Administrative/Other
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Y   N   O   A   C   R

55. Other violations

..   ..   ..   ..   ..   ..

EDUCATIONAL MATERIALS
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The following educational materials were provided    ..

