

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: 11/14/2014 **Business ID:** 111795FE
Business: ARGONIA MART

Inspection: 79000373
Store ID:
Phone: 6204356995
Inspector: KDA79
Reason: 01 Routine
Results: Follow-up

509 N MAIN
 ARGONIA, KS 67004

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
11/14/14	09:45 AM	01:40 PM	3:55	1:00	4:55	0	
Total:			3:55	1:00	4:55	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Sent Notification To _____ Lic. Insp. No
 Priority(P) Violations 9 Priority foundation(Pf) Violations 7
 Certified Manager on Staff Address Verified p Actual Sq. Ft. 3600
 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

	Y	N	O	A	C	R									
Good Hygienic Practices															
4. Proper eating, tasting, drinking, or tobacco use	p									
5. No discharge from eyes, nose and mouth.	p									
Preventing Contamination by Hands															
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									
Approved Source															
9. Food obtained from approved source.	p									
10. Food received at proper temperature.	p									
11. Food in good condition, safe and unadulterated.	..	p	p	..									
<table border="0" style="width: 100%;"> <tr> <td style="width: 10%;"><i>Fail Notes</i></td> <td style="width: 10%;">3-101.11</td> <td><i>P - FOOD shall be safe, UNADULTERATED, and honestly presented. [In the kitchen walk-in-cooler there was a cut head of cabbage that had no date marking available. Staff was unable to identify when the cabbage was originally cut. Corrected on Site (COS) - discarded.</i></td> </tr> <tr> <td></td> <td></td> <td><i>In the kitchen walk-in-cooler there was a container of cooked beef/onions/peppers that had no date marking available. Staff was unable to identify the date the food was prepared. COS - discarded.]</i></td> </tr> </table>	<i>Fail Notes</i>	3-101.11	<i>P - FOOD shall be safe, UNADULTERATED, and honestly presented. [In the kitchen walk-in-cooler there was a cut head of cabbage that had no date marking available. Staff was unable to identify when the cabbage was originally cut. Corrected on Site (COS) - discarded.</i>			<i>In the kitchen walk-in-cooler there was a container of cooked beef/onions/peppers that had no date marking available. Staff was unable to identify the date the food was prepared. COS - discarded.]</i>									
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12. Required records available: shellstock tags, parasite destruction.	p									
Protection from Contamination															
13. Food separated and protected.	p									
14. Food-contact surfaces: cleaned and sanitized.	..	p	p	..									
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15. Proper disposition of returned, previously served, reconditioned and unsafe food.	p									
Potentially Hazardous Food Time/Temperature															
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.	p									
18. Proper cooling time and temperatures.	p									
19. Proper hot holding temperatures.	p									
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>															

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature

Y N O A C R

20. Proper cold holding temperatures.

.. p p ..

This item has Notes. See Footnote 3 at end of questionnaire.

Fail Notes	<p>3-501.16(A)(2) P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less.</p> <p><i>[The windowed Haier Reach-in-Cooler on the retail floor that is storing sandwiches has an ambient air temperature of 47.1 F. Staff stated they have been having issues with this cooler freezing up the past week and have been trying to adjust the temperature to keep it from freezing. The following items in the cooler were out of temperature:</i></p> <p style="margin-left: 20px;">1 Smoked Ham & Cheese Sandwich - 45.2 F 1 Double Charbroiled Deluxe Sandwich - 44.8 F 1 Tuna Salad Sandwich - 46.5 F 1 Classic Ham & Cheese Sandwich - 46.3 F 3 BBQ Rib Pork Sandwiches - 52.5 F, 50.3 F, 51.1 F 2 Charbroiled Beef Patty Sandwiches - 47.6 F, 46.1 F 1 Chuckwagon Sandwich - 48.8 F 14 Cheddar Cheese Sticks - 44.7 F 2 Lunchables - 47.9 F, 47.4 F</p> <p><i>Staff stated that the cooler had been stocked last night and that these items had been put into the cooler at that time. COS - discarded all items.]</i></p>
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21. Proper date marking and disposition.

.. p p ..

Fail Notes	<p>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.</p> <p><i>[In the kitchen walk-in-cooler there was a container of diced ham with an opening date of 11-4, a container of Lemon Chicken prepared on site dated 11-3, and a container of mashed potatoes made on site 10-30. Staff identified these as the correct opening/prep dates for these items and stated the items had not been frozen since being opened/prepared. COS - discarded.</i></p> <p> </p> <p><i>In the reach-in-cooler in the kitchen there were three items that with the following dates on the containers:</i></p> <p style="margin-left: 20px;"><i>Steak Ham dated 11-6 Roast Beef dated 10-30 Chopped Ham dated 11-6</i></p> <p><i>Staff identified these dates as the opening dates for the food items. COS - all were discarded.]</i></p>
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature

Y N O A C R

Fail Notes | 3-501.18(A)(2) *P - RTE PHF/TCS, Disposition (discard if in a container w/out a date) 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 not clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5°C (41°F) or less for a maximum of 7 days, with the day of preparation counted as Day 1. [In the reach-in-cooler in the kitchen there was an open gallon of milk with no open date on the container. Staff stated that this milk had been opened early yesterday morning (11/13). COS - dated.]*

3-501.18(A)(3) *P - RTE PHF/TCS, Disposition (discard if dated for 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 marked to indicate a date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5°C (41°F) or less that is more than 7 days from the date of preparation or opening, with the day of preparation counted as Day 1. [In the kitchen reach-in-cooler there was a container of turkey dated as being opened on 11-3. Staff stated that this date was incorrect and someone had written it down wrong. They stated the turkey had been opened yesterday (11/13). COS - corrected date.*

Pf - 3-501.17(A) A refrigerated, ready-to-eat, potentially hazardous food (time/temperature control for safety food) prepared and held in a food establishment for more than 24 hours shall be clearly marked to indicated the date or day by which the food shall be consumed on premises, sold, or discarded when held at a temperature of 5 C (41 F) or less for a maximum of 7 days. The day of preparation shall be counted as day 1.

In the kitchen walk-in-cooler there were three ziploc bags of sliced ham with no date marking available. Staff identified this ham as being purchased and sliced on 10/17/14, and then frozen that same day. Staff stated that the ham had been removed from the freezer this morning to thaw for tomorrow. COS - dated the items to reflect open date, freeze date, and thaw date.]

22. Time as a public health control: procedures and record.

.. .. . p

Consumer Advisory

Y N O A C R

23. Consumer advisory provided for raw or undercooked foods.

.. p p ..

Fail Notes | 3-603.11(A) *Pf - Consumer Advisory for Raw or Undercooked Food (Disclosure and Reminder) - If an animal FOOD such as beef, EGGS, FISH, lamb, milk, pork, POULTRY, or shellfish is served or sold raw, undercooked, or without otherwise being processed to eliminate pathogens, either in READY-TO-EAT form or as an ingredient in another READY-TO-EAT FOOD, the LICENSEE shall inform CONSUMERS of the significantly increased RISK of consuming such FOODS by way of a DISCLOSURE and REMINDER using brochures, deli case or menu advisories, label statements, table tents, placards, or other effective written means. [There is no consumer advisory posted at the establishment. Staff stated that if customers requested certain items (hamburgers, eggs) raw or undercooked they would do it by request. COS - a consumer advisory was written and posted during inspection.]*

Highly Susceptible Populations

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 | .. |

<i>Fail Notes</i>	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 white bucket with a liquid and rags inside. Staff identified this as bleach water. COS - labeled.]</i></p>
	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. [In the kitchen there was an open bucket of bleach water being stored sitting directly on top of a container of frying shortening oil. COS - the chemical was moved to the floor.]</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 floor there were bar soaps and liquid soaps being stored on a shelf directly above Ziploc bags and aluminum foil. 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

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 | .. | .. | p | .. |
|--|----|---|----|----|---|----|

<i>Fail Notes</i>	4-301.11	<p><i>Pf - Temperature Capacity - EQUIPMENT for cooling and heating FOOD, and holding cold and hot FOOD, shall be sufficient in number and capacity to provide FOOD temperatures as specified under Chapter 3. [The windowed Haier Reach-in-Cooler on the retail floor is measuring 47.1 F ambient air. Staff stated they had been adjusting the temperature the past week to keep the cooler from freezing. COS - the temperature was turned down to bring the cooler to proper cold holding temperatures.]</i></p>
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|---|----|----|----|----|----|----|
| 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 | .. | .. | .. | .. |
|--|----|---|----|----|----|----|

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Food Identification	Y	N	O	A	C	R
<p><i>Fail Notes</i> 3-302.12 <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.</i></p> <p><i>[Throughout the kitchen there are several unlabeled food items identified by staff as ranch, mayo, ketchup, mustard, water for the pizza dough, sugar, liquid margarine, and powdered sugar.]</i></p>						

Prevention of Food Contamination	Y	N	O	A	C	R
36. Insects, rodents and animals not present.	p
37. Contamination prevented during food preparation, storage and display.	p
38. Personal cleanliness.	p
39. Wiping cloths: properly used and stored.	..	p	p	..
<p><i>Fail Notes</i> 3-304.14(B)(1) <i>Wiping cloths (Storage) Cloths in-use for wiping counters and other EQUIPMENT surfaces shall be held between uses in a chemical sanitizer solution at an appropriate concentration.</i></p> <p><i>[At the pizza make table there was a wet wiping cloth sitting on the cutting board. COS - moved into sanitizer bucket.</i></p> <p><i>In the kitchen there was a bucket of bleach water measuring >200ppm chlorine with wet wiping cloths being stored inside. COS - remade to the proper concentration.]</i></p>						
40. Washing fruits and vegetables.	p

Proper Use of Utensils	Y	N	O	A	C	R
41. In-use utensils: properly stored.	p
42. Utensils, equipment and linens: properly stored, dried and handled.	..	p
<p><i>Fail Notes</i> 4-903.11(B) <i>Clean EQUIPMENT and UTENSILS shall be stored as specified under ¶ (A) of this section and shall be stored: In a self-draining position that allows air drying; and, Covered or inverted.</i></p> <p><i>[There are two stacks of ceramic plates under a warmer in the kitchen that are neither covered nor inverted.]</i></p> <p>4-904.11(A) <i>SINGLE-SERVICE and SINGLE-USE ARTICLES and cleaned and SANITIZED UTENSILS shall be handled, displayed, and dispensed so that contamination of FOOD- and lip-contact surfaces is prevented.</i></p> <p><i>[The plastic knife self service tub on the retail floor has some handles down in the container so that the food contact/lip contact surface may be touched when grabbing the handle of another knife from the tub.]</i></p>						
43. Single-use and single-service articles: properly used.	..	p
<p><i>Fail Notes</i> 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></p> <p><i>[The microwave at the front counter has a stack of paper plates on top of it that are being stored outside of their original protective packaging and are neither covered nor inverted.]</i></p>						
44. Gloves used properly.	p

Utensils, Equipment and Vending	Y	N	O	A	C	R
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items	..	p	p	..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending	Y	N	O	A	C	R
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Fail Notes | 4-202.11(A)(2) *Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections.*
[In the kitchen there was a shelf of plastic food containers that had one container with a chip along the corner of the container. COS - discarded.

Near the pizza make table there was a plastic food container with cracks down the sides of the container. COS - discarded.]

45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Core items .. p

Fail Notes | 4-501.11(A) *EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements specified under Parts 4-1 and 4-2.*
[The shelves in the store room have a buildup of rust on them.]

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.*
[The establishment uses bleach for sanitizing their food contact surfaces. They do not have chlorine test strips. They only have Quaternary Ammonia test strips. Explained the 1-2-3 method for measuring bleach (1 cap of bleach to 3 gallons of water). Instructed establishment that they need to have chlorine test strips on hand to verify their concentrations.]

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.*
[The vents in the kitchen walk-in-cooler, the walk-in-cooler and attached walk-in-freezer all have an accumulation of dust on them.]

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

Fail Notes | 5-202.14 *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 carbonator/pump for the soda pop machine is located in the cabinet underneath the soda pop machine. The pump has a dual check valve with an intermediate vent. The vent has a buildup of dried corrosion around it and appears to have vented previously. Staff is contacting Pepsi to replace the part.]

50. Sewage and waste water properly disposed. p

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

Fail Notes | 5-501.17 *A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.*
[The women's restroom does not have a covered trashcan available.]

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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Administrative/Other

Y N O A C R

Fail Notes | 8-304.11(A) *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 in a stack of papers in the establishment and is not posted so that it can be viewed by consumers.]*

EDUCATIONAL MATERIALS

The following educational materials were provided | p

<i>Material Distributed</i>	<i>Education Title #07</i>	<i>Corrective Actions</i>
	<i>Education Title #08</i>	<i>Date Marking</i>
	<i>Education Title #27</i>	<i>Hot and Cold Holding</i>

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Cooking Hamburger - 177.6 F

Footnote 2

Notes:

GE Crockpots:
Green Beans - 137.4 F

Hamilton Beach Crockpot:
Hamburgers - 140.5 F

Pizza Hot Case:
Pepperoni Pizza - 133.7 F

Nacho Cheese Hot Hold:
Nacho Cheese - 134.2 F

Footnote 3

Notes:

Kitchen Walk-in-Cooler:
Shredded Cheese - 37.5 F

Walk-in-Cooler:
Milk - 39.3 F

Make Table:
Ground Beef - 38.8 F

Reach-in-Cooler under Make Table:
Cheese - 37.2 F

Windowed Reach-in-Cooler (Retail):
Cottage Cheese - 38.5 F

Windowed Reach-in-Cooler (Retail) 2:
String Cheese - 40.4 F

VOLUNTARY DESTRUCTION REPORT

Insp Date: 11/14/2014 **Business ID:** 111795FE
Business: ARGONIA MART

509 N MAIN
 ARGONIA, KS 67004

Inspection: 79000373
Store ID:
Phone: 6204356995
Inspector: KDA79
Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
11/14/14	09:45 AM	01:40 PM	3:55	1:00	4:55	0	
Total:			3:55	1:00	4:55	0	

ACTIONS

Number of products Voluntarily Destroyed 9

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 Cabbage Qty _____ Units _____ Value \$ 1.00

Description Half a head of cabbage - no date marking available

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Cooked Beef/Onions/Peppers Qty _____ Units _____ Value \$ 5.00

Description No date marking available, one container

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

3. Product Smoked Ham & Cheese Sandwich Qty _____ Units _____ Value \$ 5.00

Description Cold Held at 45.2 F for 4+ hours - 1 sandwich

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 Double Charbroiled Deluxe Sandwich Qty _____ Units _____ Value \$ 5.00

Description Cold Held at 44.8 F for 4+ hours - 1 sandwich

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

5. Product Tuna Salad Sandwich Qty _____ Units _____ Value \$ 5.00

Description Cold Held at 46.5 F for 4+ hours - 1 sandwich

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

6. Product Classic Ham & Cheese Sandwich Qty _____ Units _____ Value \$ 5.00

Description Cold Held at 46.3 F for 4+ hours - 1 sandwich

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

7. Product BBQ Rib Pork Sandiwches Qty _____ Units _____ Value \$ 15.00

Description Cold Held at 52.5 F, 50.3 F, 51.1 F for 4+ hours - 3 sandwiches

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

8. Product Charbroiled Beef Patty Sandwich Qty _____ Units _____ Value \$ 10.00

Description Cold Held at 47.6 F, 46.1 F for 4+ hours - 2 sandwiches

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

9. Product Chuckwagon Sandwich Qty _____ Units _____ Value \$ 5.00

Description Cold Held at 48.8 F for 4+ hours - 1 sandwich

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

VOLUNTARY DESTRUCTION REPORT

Insp Date: 11/14/2014 **Business ID:** 111795FE
Business: ARGONIA MART

509 N MAIN
 ARGONIA, KS 67004

Inspection: 79000373
Store ID:
Phone: 6204356995
Inspector: KDA79
Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
11/14/14	09:45 AM	01:40 PM	3:55	1:00	4:55	0	
Total:			3:55	1:00	4:55	0	

ACTIONS

Number of products Voluntarily Destroyed 8

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 Cheddar Sticks Qty _____ Units _____ Value \$ 14.00

Description Cold held at 44.7 F for 4+ hours - 14 sticks

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Lunchables Qty _____ Units _____ Value \$ 6.00

Description Cold held at 47.9 F, 47.4 F for 4+ hours - 2 lunchables

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

3. Product Diced Ham Qty _____ Units _____ Value \$ 5.00

Description One container dated as opened on 11-4

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 Lemon Chicken Qty _____ Units _____ Value \$ 10.00

Description One container dated as prepared on 11-3

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

5. Product Mashed Potatoes Qty _____ Units _____ Value \$ 5.00

Description One container dated as prepared on 10-30

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

6. Product Steak Ham Qty _____ Units _____ Value \$ 15.00

Description One container dated as opened on 11-6

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

7. Product Roast Beef Qty _____ Units _____ Value \$ 8.00

Description One container dated as opened 10-30

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

8. Product Chopped Ham Qty _____ Units _____ Value \$ 5.00

Description One container dated as opened 11-6

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

