

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: 11/21/2014 **Business ID:** 110939FE
Business: CASEY'S GENERAL STORE #2947

400 N LOGAN
 BELLE PLAINE, KS 67013

Inspection: 79000385
Store ID:
Phone: 6204882408
Inspector: KDA79
Reason: 01 Routine
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
11/21/14	11:30 AM	02:30 PM	3:00	0:00	3:00	0	
Total:			3:00	0:00	3:00	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Lic. Insp. No

Priority(P) Violations 4 Priority foundation(Pf) Violations 3

Certified Manager on Staff .. Address Verified p Actual Sq. Ft. 4600

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
--------------------------------	--------------------

- | | |
|---|-------------|
| 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
--	--------------------

- | | |
|--|-------------------|
| 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>	6-301.11	<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. [The hand sink in the room with the ice machine does not have a supply of soap available. COS - supplied.]</i>
-------------------	----------	---

Approved Source	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 p . . |

<i>Fail Notes</i>	3-101.11	<i>P - FOOD shall be safe, UNADULTERATED, and honestly presented. [In the reach-in-cooler underneath the sandwich make table there was an open bag of precooked, commercially processed ready-to-eat chicken with no date marking available. Staff was unable to identify when the bag was opened. COS - discarded.]</i> <i>In the reach-in-cooler underneath the pizza make table there are two containers of commercially prepared, ready-to-eat breakfast burrito mix with no date marking. Staff is unable to identify when the burrito mix was removed from the freezer. COS - discarded.]</i>
-------------------	----------	--

- | | |
|--|-----------------------|
| 12. Required records available: shellstock tags, parasite destruction. | p |
|--|-----------------------|

Protection from Contamination	Y N O A C R
--------------------------------------	--------------------

- | | |
|---|-----------------------|
| 13. Food separated and protected. | p |
| 14. Food-contact surfaces: cleaned and sanitized. | . . 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. [In the kitchen the mixing bowl is being stored with plastic covering it. Staff stated that it is supposed to be clean when it is covered, ready for the next use. There was food residue inside the mixing bowl and on the guard above the mixing bowl. COS - cleaned.]</i> <i>There is a plastic food container being stored on a shelf of dishes that was identified by staff as clean dishes. This container has sticker residue remaining on the outside of the container after being cleaned. COS - moved to ware washing.]</i>
	4-702.11	<i>P - Sanitizing Before Use, After Cleaning - UTENSILS and FOOD-CONTACT SURFACES of EQUIPMENT shall be SANITIZED before use after cleaning. [The sanitizer water at the 3 vat sink is measuring 100ppm Quaternary Ammonia sanitizer. The kitchen staff is currently using this water to sanitize the dishes they are washing. The label on the bottle calls for 200-400ppm for food contact surfaces. COS - the sanitizer was strengthened to 200ppm. The dishes were re-sanitized.]</i>

- | | |
|---|-------------|
| 15. Proper disposition of returned, previously served, reconditioned and unsafe food. | p |
|---|-------------|

Potentially Hazardous Food Time/Temperature	Y N O A C R
--	--------------------

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
---	--	---	---	---	---	---	---

16. Proper cooking time and temperatures. p

17. Proper reheating procedures for hot holding. p

This item has Notes. See Footnote 1 at end of questionnaire.

18. Proper cooling time and temperatures. p

19. Proper hot holding temperatures. p

This item has Notes. See Footnote 2 at end of questionnaire.

20. Proper cold holding temperatures. p

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

21. Proper date marking and disposition. p

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

This item has Notes. See Footnote 4 at end of questionnaire.

Consumer Advisory		Y	N	O	A	C	R
-------------------	--	---	---	---	---	---	---

23. Consumer advisory provided for raw or undercooked foods. p

Highly Susceptible Populations		Y	N	O	A	C	R
--------------------------------	--	---	---	---	---	---	---

24. Pasteurized foods used; prohibited foods not offered. p

Chemical		Y	N	O	A	C	R
----------	--	---	---	---	---	---	---

25. Food additives: approved and properly used. p

26. Toxic substances properly identified, stored and used. .. p .. . p ..

<i>Fail Notes</i>	7-201.11(B)	<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> <i>[In the ice room there is a container of Stera Sheen Sanitizer being stored directly on top of the ice machine. COS - the chemical was moved.]</i>
	7-301.11(B)	<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> <i>[On the retail floor there are containers of Udder Balm Cream being stored on a shelf directly above rolls of paper towels. COS - rearranged.]</i>

Conformance with Approved Procedures		Y	N	O	A	C	R
--------------------------------------	--	---	---	---	---	---	---

27. Compliance with variance, specialized process and HACCP plan. p

GOOD RETAIL PRACTICES		Y	N	O	A	C	R
-----------------------	--	---	---	---	---	---	---

Safe Food and Water		Y	N	O	A	C	R
---------------------	--	---	---	---	---	---	---

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
--------------------------	--	---	---	---	---	---	---

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Food Temperature Control	Y	N	O	A	C	R
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					
35. Food properly labeled; original container.	..	p					
<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 15%; border-right: 1px solid black; padding-right: 5px;"><i>Fail Notes</i></td> <td style="width: 15%; padding-right: 5px;">3-302.12</td> <td style="padding-left: 5px;"><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 unlabeled items, identified as vinegar, oil, oregano, salt, pepper, salt/pepper mix, parmesan, ketchup, mustard, and icings.]</i></td> </tr> <tr> <td style="border-right: 1px solid black; padding-right: 5px;"></td> <td style="padding-right: 5px;">3-602.11(B)(4)</td> <td style="padding-left: 5px;"><i>Label information (packaged in establishment - Business Information) Label information shall include the name and place of business of the manufacturer, packer, or distributor. [There are bags of ice for sale that are bagged at the establishment. The bags are labeled with business information stating "Casey's General Stores - Ankey, IA". Instructing the establishment that they need to put their store number on the bag so that the package lists with specific Casey's bagged the ice.]</i></td> </tr> </table>	<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. [In the kitchen there are unlabeled items, identified as vinegar, oil, oregano, salt, pepper, salt/pepper mix, parmesan, ketchup, mustard, and icings.]</i>		3-602.11(B)(4)	<i>Label information (packaged in establishment - Business Information) Label information shall include the name and place of business of the manufacturer, packer, or distributor. [There are bags of ice for sale that are bagged at the establishment. The bags are labeled with business information stating "Casey's General Stores - Ankey, IA". Instructing the establishment that they need to put their store number on the bag so that the package lists with specific Casey's bagged the ice.]</i>					
<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. [In the kitchen there are unlabeled items, identified as vinegar, oil, oregano, salt, pepper, salt/pepper mix, parmesan, ketchup, mustard, and icings.]</i>									
	3-602.11(B)(4)	<i>Label information (packaged in establishment - Business Information) Label information shall include the name and place of business of the manufacturer, packer, or distributor. [There are bags of ice for sale that are bagged at the establishment. The bags are labeled with business information stating "Casey's General Stores - Ankey, IA". Instructing the establishment that they need to put their store number on the bag so that the package lists with specific Casey's bagged the ice.]</i>									

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			
<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 15%; border-right: 1px solid black; padding-right: 5px;"><i>Fail Notes</i></td> <td style="width: 15%; padding-right: 5px;">3-304.14(B)(1)</td> <td style="padding-left: 5px;"><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. [There is a wet wiping cloth sitting out on the counter at the donut preparation area and at the sandwich make table.]</i></td> </tr> </table>	<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. [There is a wet wiping cloth sitting out on the counter at the donut preparation area and at the sandwich make table.]</i>						
<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. [There is a wet wiping cloth sitting out on the counter at the donut preparation area and at the sandwich make table.]</i>							
40. Washing fruits and vegetables.	p			

Proper Use of Utensils	Y	N	O	A	C	R			
41. In-use utensils: properly stored.	..	p			
<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 15%; border-right: 1px solid black; padding-right: 5px;"><i>Fail Notes</i></td> <td style="width: 15%; padding-right: 5px;">3-304.12(A)</td> <td style="padding-left: 5px;"><i>In-use utensil storage (Handles above top of container) Except as specified under 3-304.12(B), during pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored in the FOOD with their handles above the top of the FOOD and the container. [In the pizza make table there is a scoop with no handle being used and stored inside of the beef pizza toppings container. The scoop is in direct contact with the food.]</i></td> </tr> </table>	<i>Fail Notes</i>	3-304.12(A)	<i>In-use utensil storage (Handles above top of container) Except as specified under 3-304.12(B), during pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored in the FOOD with their handles above the top of the FOOD and the container. [In the pizza make table there is a scoop with no handle being used and stored inside of the beef pizza toppings container. The scoop is in direct contact with the food.]</i>						
<i>Fail Notes</i>	3-304.12(A)	<i>In-use utensil storage (Handles above top of container) Except as specified under 3-304.12(B), during pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored in the FOOD with their handles above the top of the FOOD and the container. [In the pizza make table there is a scoop with no handle being used and stored inside of the beef pizza toppings container. The scoop is in direct contact with the food.]</i>							
42. Utensils, equipment and linens: properly stored, dried and handled.	..	p			
<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 15%; border-right: 1px solid black; padding-right: 5px;"><i>Fail Notes</i></td> <td style="width: 15%; padding-right: 5px;">4-903.11(A)</td> <td style="padding-left: 5px;"><i>Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored: In a clean, dry location; Where they are not exposed to splash, dust, or other contamination; and, At least 15 cm (6 inches) above the floor. [There are boxes of gloves being stored underneath the sink to the left of the kitchen entrance.]</i></td> </tr> </table>	<i>Fail Notes</i>	4-903.11(A)	<i>Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored: In a clean, dry location; Where they are not exposed to splash, dust, or other contamination; and, At least 15 cm (6 inches) above the floor. [There are boxes of gloves being stored underneath the sink to the left of the kitchen entrance.]</i>						
<i>Fail Notes</i>	4-903.11(A)	<i>Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored: In a clean, dry location; Where they are not exposed to splash, dust, or other contamination; and, At least 15 cm (6 inches) above the floor. [There are boxes of gloves being stored underneath the sink to the left of the kitchen entrance.]</i>							

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

	Y	N	O	A	C	R
Proper Use of Utensils						
43. Single-use and single-service articles: properly used.	p
44. Gloves used properly.	p
Utensils, Equipment and Vending						
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></p> <p><i>[In the reach-in-cooler underneath the sandwich make table there is a tub of tomatoes that has the handle chipped off of the container. COS - the tomatoes were put into a new container and the chipped container was discarded.</i></p> <p><i>On a shelf of dishes identified as clean there are two plastic food containers that have 1-2inch cracks along the bottoms of the containers. COS - discarded.]</i></p>					
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items	..	p
<i>Fail Notes</i>	<p>4-501.11(A) <i>EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements specified under Parts 4-1 and 4-2.</i></p> <p><i>[The shelves of the reach-in-cooler underneath the sandwich make table are showing a buildup of rust.]</i></p>					
46. Warewashing facilities: installed, maintained, and used; test strips.	p
<i>This item has Notes. See Footnote 5 at end of questionnaire.</i>						
47. Non-food contact surfaces clean.	..	p
<i>Fail Notes</i>	<p>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.</i></p> <p><i>[There is an accumulation of dust on the light shields in the kitchen, particularly the light shields close to the vent hood.</i></p> <p><i>There is an accumulation of dust on the fan covers in both walk-in-coolers.]</i></p>					
Physical Facilities						
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
<i>Fail Notes</i>	<p>5-501.17 <i>A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.</i></p> <p><i>[There is no covered trashcan in the women's restroom.]</i></p>					
52. Garbage and refuse properly disposed; facilities maintained.	..	p
<i>Fail Notes</i>	<p>5-501.113 <i>Receptacles and waste handling units for REFUSE, recyclables, and returnables shall be kept covered: Inside the FOOD ESTABLISHMENT if the receptacles and units: Contain FOOD residue and are not in continuous use; or, After they are filled; and, With tight-fitting lids or doors if kept outside the FOOD ESTABLISHMENT.</i></p> <p><i>[The outside dumpster for the establishment does not have a lid.]</i></p>					
53. Physical facilities installed, maintained and clean.	..	p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities

Y N O A C R

<i>Fail Notes</i>	6-501.12(A) <i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [The ceiling vent in the kitchen near the walk-ins is located directly above a rack of dishes that was identified as clean. This vent has an accumulation of dust on it.]</i>
-------------------	---

54. Adequate ventilation and lighting; designated areas used.

p " " " " "

Administrative/Other

Y N O A C R

55. Other violations

" p " " p "

<i>Fail Notes</i>	K.S.A. 65-657(b) <i>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. [There are containers of expired drugs on the retail floor. They include the following: 4 containers of Midol Complete 4 Caps Expired: 10/14 Lot: NAA13XE 4 containers of Vitamin C 2 Tabs Expired: 10/14 Lot: 1209P031 1 container of Maximum Strength Laxative 24 Tabs Expired: 10/14 Lot: Y22994 COS - all containers were removed from the shelf to be discarded.]</i>
-------------------	--

EDUCATIONAL MATERIALS

The following educational materials were provided p

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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Pizza heating for hot holding - 184.5 F

Potato Wedges heating for hot holding - 177.3 F

Footnote 2

Notes:

Steam Table:
Brisket - 148.8 F

Hot Case 1:
Pizza - 174.3 F

Hot Case 2:
Chicken Bites - 145.3 F

Footnote 3

Notes:

Sandwich Make Table 1:
Sliced Tomatoes - 41.8 F

Reach-in-Cooler under Make 1:
Sliced Tomatoes - 41.6 F

Sandwich Make Table 2:
Roast Beef - 41.1 F

Reach-in-Cooler under Make 2:
Bologna - 42.2 F

Pizza Make Table:
Ground Beef - 37.6 F

Reach-in-cooler under Make:
Burrito Mix - 39.2 F

Walk-in-Cooler:
Cheese - 34.6 F

Retail Floor:
Creamiser:
Half & Half - 37.0 F

Ice Coffee Machine:
Mocha - 37.8 F

Sandwich Reach-in-Cooler:
Tuna Salad Sandwich - 34.9 F

Windowed Reach-in-Cooler:
Ham - 35.4 F

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Walk-in-Cooler behind Retail:
Milk - 30.9 F

Footnote 4

Notes:

There was a container of potato wedges in the hot case in the kitchen that measured 112.5 F. Staff stated that the potato wedges had been in the hot case for almost an hour and were due to be discarded soon. There was a time stamp on the bottom of the container that the staff used to verify what time the potato wedges had been put into the hot case. The establishment has procedures that were provided during the inspection stating that all items are to be held in the hot case for one hour maximum before being discarded and replaced with fresh food.

Footnote 5

Notes:

Quaternary Ammonia test strips provided.

VOLUNTARY DESTRUCTION REPORT

Insp Date: 11/21/2014 **Business ID:** 110939FE
Business: CASEY'S GENERAL STORE #2947

400 N LOGAN
 BELLE PLAINE, KS 67013

Inspection: 79000385
Store ID:
Phone: 6204882408
Inspector: KDA79
Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
11/21/14	11:30 AM	02:30 PM	3:00	0:00	3:00	0	
Total:			3:00	0:00	3:00	0	

ACTIONS

Number of products Voluntarily Destroyed 2

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 Chicken Qty _____ Units _____ Value \$ 10.00

Description One partial bag, open with no date marking, date unknown

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Breakfast Burrito Mix Qty _____ Units _____ Value \$ 10.00

Description Two containers, open with no date marking, date unknown

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

