

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: 1/21/2015 **Business ID:** 40232FE
Business: DILLONS STORE #038

 425 N SUMMIT
 ARKANSAS CITY, KS 67005

Inspection: 79000450
Store ID:
Phone: 6204421666
Inspector: KDA79
Reason: 01 Routine
Results: Follow-up

Time In / Time Out

| Date | In | Out | Insp | Travel | Total | Mileage | Notes: |
|---------------|----------|----------|------|--------|-------|---------|--------|
| 01/21/15 | 08:35 AM | 03:45 PM | 7:10 | 0:20 | 7:30 | 0 | |
| Total: | | | 7:10 | 0:20 | 7:30 | 0 | |

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Sent Notification To _____ Lic. Insp. No

 Priority(P) Violations 8 Priority foundation(Pf) Violations 4
 Certified Manager on Staff Address Verified Actual Sq. Ft. 35387
 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) 564-6767.

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

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

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Fail Notes | 2-401.11 *EMPLOYEES shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection cannot result.*
[In the storage area for the deli there is an employee drink on a shelf directly above a box of black food trays. This employee drink has a lid, but the lid has a hole for a straw/straw in it where it could splash from/leak from if knocked over. Recommending staff use drink containers with solid lids for drinks close to their work station/have a designated area in their work area for personal drinks that is separate from any food equipment, etc.]

5. No discharge from eyes, nose and mouth.

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Preventing Contamination by Hands

Y N O A C R

6. Hands clean and properly washed.

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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 ..

Fail Notes | 6-301.12 *Pf - Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with: Individual, disposable towels; a continuous towel system that supplies the user with a clean towel; a heated-air hand drying device; or a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures.*
[There were no paper towels available at the bakery hand sink. Staff indicated it must have recently ran out. Corrected on Site (COS) - supplied.

There were no paper towels available at the produce hand sink. COS - supplied.]

6-301.14 *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 posted at the deli hand sink or either public restroom. COS - provided with signs to be posted.]

Approved Source

Y N O A C R

9. Food obtained from approved source.

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10. Food received at proper temperature.

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11. Food in good condition, safe and unadulterated.

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12. Required records available: shellstock tags, parasite destruction.

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Protection from Contamination

Y N O A C R

13. Food separated and protected.

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14. Food-contact surfaces: cleaned and sanitized.

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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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| Protection from Contamination | Y N O A C R |
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| Fail Notes | <p>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.</i></p> <p><i>[There is a McCall Reach-in-Freezer in the storage room west of the bakery. This freezer is being used as a freezer for the deli (per staff). There is a buildup of black mold on the seal of this freezer.</i></p> <p><i>In the meat department there is a meat slicer on the counter. The handle/part of the slicer that is pressed down into the meat to hold the meat in place while being sliced has rust on the handle sign and food contact side of the handle. Explained to staff that this will need to be replaced/fixd so that the food contact surface does not have rust on it.]</i></p> |
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| 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 |
| 17. Proper reheating procedures for hot holding. | p |
| 18. Proper cooling time and temperatures. | p |
| 19. Proper hot holding temperatures. | p |

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

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| 20. Proper cold holding temperatures. | .. p |
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This item has Notes. See Footnote 3 at end of questionnaire.

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| Fail Notes | <p>3-501.16(A)(2) <i>P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less.</i></p> <p><i>[The bakery retail display case is not measuring at proper cold holding temperatures. Most items in this cooler are not potentially hazardous. There are three cheesecakes in the cooler that are measuring 48.3 F, 45.1 F, and 45.1 F. Staff cannot guarantee how long these have been in the cooler with the cooler not at proper cold holding temperatures. COS - discarded.]</i></p> |
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| 21. Proper date marking and disposition. | .. p p .. |
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| Fail Notes | <p>3-501.18(A)(1) <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 deli meat case there is an open container of HTGF Beef Bologna that is dated as opened 1/14/15 and discard by 1/20/15. COS - discarded.]</i></p> |
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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| Potentially Hazardous Food Time/Temperature | Y | N | O | A | C | R |
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| Fail Notes | <p>3-501.18(A)(3) <i>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.</i></p> <p><i>[In the deli meat case there is an open container of ready-to-eat Private Selection Hard Salami that is date marked as opened on 1/16/15, discard by 1/29/15. There is also an open container of ready-to-eat Genoa Salami that is date marked as opened 1/16/15, discard by 1/29/15. Both of these salamis say "Keep Refrigerated" on the package and the establishment is unable to provide documentation from the manufacturer indicating that it has been tested for safety past 7 days. COS - the date marking was corrected to 1/22/15 for a discard 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

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

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

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| Fail Notes | <p>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></p> <p><i>[On a storage shelf for the deli there is a Sterno Buffet Kit on a shelf directly above sample tray containers to be used with food samples on the retail floor. There are two fuel containers inside of this Sterno Buffet Kit per the label. COS - moved the buffet kit.</i></p> <p><i>There are two open squirt bottles of hand sanitizer sitting on top of a meat display case on the retail floor. This hand sanitizer is directly above lunchables, beef franks, turkey lunch meat, and chicken. The sanitizer is for store use, not for sale. COS - the hand sanitizer was removed.]</i></p> <p>7-208.11(B) <i>P - First Aid Supplies (Storage) First aid supplies that are in a FOOD ESTABLISHMENT for the EMPLOYEES' use shall be stored in a kit or a container that is located to prevent the contamination of FOOD, EQUIPMENT, UTENSILS, and LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES.</i></p> <p><i>[The first aid kit and burn kit are located hanging on the wall directly above the paper towel dispenser at the hand sink in the ware washing area between the deli and bakery.]</i></p> |
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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| Chemical | | Y | N | O | A | C | R |
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| <i>Fail Notes</i> | <p>7-301.11(A) <i>P - Retail Chemical Storage (spacing/partitioning) 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 separating the POISONOUS OR TOXIC MATERIALS by spacing or partitioning. [In the upstairs dry storage room for the retail floor there is a cart Anti-Freeze being stored directly next to a box of Rubbermaid food containers.]</i></p> <p>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. [In the downstairs dry storage room for the retail floor there is a box of Anti-Freeze Jugs being stored directly on top of a box of candy (Butter Fingers, Crunch Bars, Baby Ruths). COS - the chemical was moved.</i></p> <p><i>In the upstairs dry storage room for the retail floor there is a cart with 8 bottles of peroxide being stored on a shelf directly above plastic food containers. There is Anti-Freeze and Gillette Shave Gel on a shelf directly above Slim Fast, Protein Powder, and Myoplex drinks. There is lotion, conditioner, shampoo, and mousse being stored on a shelf directly above coffee filters and milky ways.</i></p> <p><i>On the retail floor there is a display shelf with 50+ bottles of Clorox Wipes being stored on a shelf directly above 17 packages of Brawny Paper Towels.]</i></p> |
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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.

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| 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.

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29. Water and ice from approved source.

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30. Variance obtained for specialized processing methods.

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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.

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32. Plant food properly cooked for hot holding.

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33. Approved thawing methods used.

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34. Thermometers provided and accurate.

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| Food Identification | | Y | N | O | A | C | R |
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35. Food properly labeled; original container.

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| <i>Fail Notes</i> | <p>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 deli there is an unlabeled container with a red powder inside. Staff identified this as chicken seasoning.]</i></p> |
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

| Prevention of Food Contamination | Y | N | O | A | C | R | | | | | | | | | |
|---|-------------------|---|---|----|----|--|--|-------------|--|--|--|--|--|--|--|
| 36. Insects, rodents and animals not present. | .. | p | .. | .. | p | .. | | | | | | | | | |
| <table border="0" style="width: 100%;"> <tr> <td style="width: 15%; vertical-align: top;"><i>Fail Notes</i></td> <td style="width: 15%; vertical-align: top;">6-202.13(B)(1)</td> <td style="vertical-align: top;"><i>Insect control devices shall be installed so that the devices are not located over a FOOD preparation area. [There is a wall-mounted insect control device in the deli directly above a stainless steel table. There are food thermometers and a container of aluminum foil located on this table directly below the insect control device. COS - the thermometers and foil were moved.]</i></td> </tr> </table> | <i>Fail Notes</i> | 6-202.13(B)(1) | <i>Insect control devices shall be installed so that the devices are not located over a FOOD preparation area. [There is a wall-mounted insect control device in the deli directly above a stainless steel table. There are food thermometers and a container of aluminum foil located on this table directly below the insect control device. COS - the thermometers and foil were moved.]</i> | | | | | | | | | | | | |
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| 37. Contamination prevented during food preparation, storage and display. | p | .. | .. | .. | .. | .. | | | | | | | | | |
| 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 | | | | | | | | | |
| 41. In-use utensils: properly stored. | p | .. | .. | .. | .. | .. | | | | | | | | | |
| 42. Utensils, equipment and linens: properly stored, dried and handled. | .. | p | .. | .. | .. | .. | | | | | | | | | |
| <table border="0" style="width: 100%;"> <tr> <td style="width: 15%; vertical-align: top;"><i>Fail Notes</i></td> <td style="width: 15%; vertical-align: top;">4-903.11(A)</td> <td style="vertical-align: top;"><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. [In the deli storage area there are boxes of meal master containers being stored directly on the floor.</i></td> </tr> <tr> <td></td> <td></td> <td style="vertical-align: top;"><i>In the bakery there is a cart of baking pans stacked/stored to be used for baking food being stored directly next to the hand sink. These pans are being splashed when hand washing occurs at the hand sink.]</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. [In the deli storage area there are boxes of meal master containers being stored directly on the floor.</i> | | | <i>In the bakery there is a cart of baking pans stacked/stored to be used for baking food being stored directly next to the hand sink. These pans are being splashed when hand washing occurs at the hand sink.]</i> | | | | | | | | | |
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| 43. Single-use and single-service articles: properly used. | 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 | .. | .. | .. | .. | .. | | | | | | | | | |
| 45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items | .. | p | .. | .. | .. | .. | | | | | | | | | |
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| | | <i>Near the entrance of the dairy walk-in-cooler there are spots on the wall where rust is showing through from underneath the paint.]</i> | | | | | | | | | | | | | |
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| 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 | .. | .. | .. | .. | | | | | | | | | |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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| Utensils, Equipment and Vending | Y N O A C R |
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| <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 is an accumulation of dust on the fan in the deli walk-in-cooler and the bakery walk-in-freezer.]</i> |
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| Physical Facilities | Y N O A C R |
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48. Hot and cold water available; adequate pressure. .. p

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| <i>Fail Notes</i> | 5-103.12 | <i>Pf - Water under pressure shall be provided to all fixtures, EQUIPMENT, and nonFOOD EQUIPMENT that are required to use water except that water supplied as specified under §§ 5-104.12(A) and (B) to a TEMPORARY FOOD ESTABLISHMENT or in response to a temporary interruption of a water supply need not be under pressure. [The hand sink in the deli kitchen is not providing water under pressure. When the faucets are turned on water will slowly trickle out at an insufficient velocity for hand washing.]</i> |
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49. Plumbing installed; proper backflow devices. .. p

This item has Notes. See Footnote 6 at end of questionnaire.

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| <i>Fail Notes</i> | 5-202.12(A) | <i>Pf - A HANDWASHING SINK shall be equipped to provide water at a temperature of at least 38°C (100°F) through a mixing valve or combination faucet. [The hand sink for the ware washing area of the bakery and deli is not supplying 100 F water. It was initially providing 81 F and after waiting 5+ minutes for the water to warm up, the temperature was measuring 76.5 F.</i> |
|-------------------|-------------|--|

The other hand sink in the deli is not providing more than a trickle of water when turned on. The deli temporarily halted all food handling until a hand washing alternative could be set up. The establishment suggested a mobile hand washing station that they use for outdoor events. However, it appears to have a leak when it was filled with water. Further searching showed the hand sink in the bakery is providing hot water of 100 F and higher. There is no obstruction between the deli and this hand sink other than the distance. The deli and bakery are directly next to each other, possibly 100 to 200 feet distance from the furthest part of the deli to this hand sink. They will use this temporarily until their hand sink can be fixed.

COS - a plumber arrived during the inspection to work on these hand sinks. The hand sink in the bakery/deli ware washing area is now supplying 100 F water.]

| | |
|----------|---|
| 5-202.14 | <i>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. [At the 3 vat sink in the bakery/deli area there is an atmospheric vacuum breaker installed at the 3 vat. The top portion of the atmospheric vacuum breaker is missing.]</i> |
|----------|---|

50. Sewage and waste water properly disposed. p

This item has Notes. See Footnote 7 at end of questionnaire.

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

52. Garbage and refuse properly disposed; facilities maintained. .. p

| | | |
|-------------------|-----------|--|
| <i>Fail Notes</i> | 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. [The outside dumpster does not have a lid on it.]</i> |
|-------------------|-----------|--|

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> | 6-501.11 <i>PHYSICAL FACILITIES shall be maintained in good repair. [There is peeling paint on the ceiling of the storage room west of the bakery.]</i> |
|-------------------|---|

54. Adequate ventilation and lighting; designated areas used.

| | |
|-------------------|---|
| <i>Fail Notes</i> | 6-202.11(A) <i>Except as specified in ¶ 6-202.11(B), light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES. [There is an unshielded red light immediately outside of the bakery walk-in-freezer that is near/above the donut prep/icing area.</i> <i>The storage room west of the bakery where the deli reach-in-freezer is located has 8 broken/chipped light shields.]</i> 6-403.11(B) <i>Lockers or other suitable facilities shall be located in a designated room or area where contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES cannot occur. [There is an employee coat/jacket sitting on top of/draped across sample trays for food samples on the retail floor in the deli storage area. COS - the coat was moved.]</i> |
|-------------------|---|

| | |
|----------------------|-------------|
| Administrative/Other | Y N O A C R |
|----------------------|-------------|

55. Other violations

| |
|-----------------------|
| EDUCATIONAL MATERIALS |
|-----------------------|

The following educational materials were provided p

| | |
|-----------------------------|---|
| <i>Material Distributed</i> | Education Title #07 <i>Corrective Actions</i> Education Title #08 <i>Date Marking</i> Education Title #10 <i>Did You Wash 'Em Sign / Sticker</i> Education Title #27 <i>Hot and Cold Holding</i> |
|-----------------------------|---|

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Chemical Dispensers at 3 vat sinks:

Quaternary Ammonia dispensers are being used at the 3 vat sink. The bottle label calls for 150-400ppm as an appropriate concentration.

Deli/Bakery - 200ppm

Meat - 200ppm

Produce - 200ppm

Footnote 2

Notes:

Hot Case:

Deli:

Chicken - 177.4 F

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 3

Notes:

Deli

Salad Display:
Pasta Salad - 41.6 F

Meat Display:
Turkey - 34.6 F

Meat Display 2:
Ham - 37.8 F

Walk-in-Cooler:
Chicken - 39.1 F

Meat

Walk-in-Cooler:
Pork Roast - 36.4 F

Dairy

Walk-in-Cooler:
Milk - 36.4 F

Retail Floor

Produce Cooler 1:
Shredded Lettuce - 40.9 F

Front Display Cooler:
Hot dogs - 41.6 F

Front Display Cooler side 2:
Greens - 37.8 F

Deli Retail Cooler:
Meat and Cheese Wraps - 34.9 F
Chicken - 40.1 F
Cheese - 43.4 F

Meat Retail Cooler 1:
Ham - 39.6 F

Meat Retail Cooler 2:
Chicken - 35.2 F

Meat Retail Cooler 3:
Beef - 36.4 F

Meat Retail Cooler 4:
Chicken - 35.7 F

Meat Retail Cooler 5:
Bacon - 38.4 F

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Dairy Retail Cooler 1:
Egg - 36.2 F

Dairy Retail Cooler 2:
Yogurt - 39.9 F

Dairy Retail Cooler 3:
Milk - 43.3 F

Dairy Retail Cooler 4:
Milk 40.1 F

Natural Foods Retail Cooler:
Almond Milk - 34.0 F

Footnote 4

Notes:

In the deli there are two boxes of rib sauce on the bottom shelf of a table with some cleaning supplies/chemicals. I am recommending staff relocate the rib sauce from this apparent chemical storage area to prevent future chemical storage violations in this area.

Footnote 5

Notes:

Quaternary Ammonia test strips are provided in every department.

There is a chlorinated cleaner in every department, but staff identified this as being used solely on the floors.

Footnote 6

Notes:

In the ware washing area for the bakery/deli there is a faucet from the wall with a hose bibb vacuum breaker attached and a spray nozzle downstream of this hose bibb that is left on between uses, causing continuous pressure back on the hose bibb vacuum breaker. Explained to staff that the hose bibb vacuum breaker is not designed for constant back pressure and that the spray nozzle and/or hose needs to be removed between every use. The establishment is keeping this hooked up out of the sink between uses.

In the ware washing area for the bakery/deli there is a second faucet that has a hose with a spray nozzle attached and left on between uses. There is no backflow prevention device at this faucet, but the spray nozzle is hooked up out of the flood rim of the sink. Explained to staff that this spray nozzle and/or hose should be removed between every use.

In produce at the 3 vat sink there is an atmospheric vacuum breaker with a hose bibb vacuum breaker installed immediately downstream of the atmospheric vacuum breaker. From this there is a Y splitter with one side going to a chemical dispenser with an air gap provided. The other side of the Y splitter has a spray nozzle attached to the end of the hose that is left on between uses. This spray head is lying inside of the flood rim of the mop sink. Explained to staff that the spray head and/or hose needs to be removed between uses.

On the other side of the produce at the produce prep sink there is a spray head attached to a hose downstream of an atmospheric vacuum breaker. The spray head is hooked up out of the sink. Explained to staff that the atmospheric vacuum breaker is not meant to be under continuous pressure and that the spray head and/or hose need to be removed between uses.

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 7

Notes:

There is a sink in the produce area that is directly plumbed into the sewer line. This sink was full of murky water and bits of floating lettuce/other produce. Staff identified this as leftover from when produce was being cleaned and everything in the sink is to be discarded. Upon further questioning of the staff, they identified that they fill the sink with water, put the produce in the sink to wash in the water, and set it on drying racks above the sink afterward. I explained to staff that this sink is directly plumbed into the sewer line. Their 3 vat sink in the produce room is indirectly plumbed and I explained the difference between the plumbing of the two sink. I let staff know that it would be a violation for any food items to be placed within the flood rim of the directly plumbed sink and if it is going to be used as they have described it being used then it must be indirectly plumbed to the sewer line.

Please reference the below food code excerpt:

"5-402.11 P - Except for floor drains that originate in refrigerated spaces that are constructed as an integral part of the building, a direct connection may not exist between the SEWAGE system and a drain originating from EQUIPMENT in which FOOD is placed."

VOLUNTARY DESTRUCTION REPORT

Insp Date: 1/21/2015 **Business ID:** 40232FE
Business: DILLONS STORE #038

425 N SUMMIT
 ARKANSAS CITY, KS 67005

Inspection: 79000450
Store ID:
Phone: 6204421666
Inspector: KDA79
Reason: 01 Routine

Time In / Time Out

| Date | In | Out | Insp | Travel | Total | Mileage | Notes: |
|----------|----------|----------|------|--------|-------|---------|--------|
| 01/21/15 | 08:35 AM | 03:45 PM | 7:10 | 0:20 | 7:30 | 0 | |
| Total: | | | 7:10 | 0:20 | 7:30 | 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 HTGF Bologna Qty 0.98 Units lbs Value \$ 4.50

Description Held past 7 days

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Cheesecake Qty Units Value \$ 45.00

Description 3 cheesecakes not held at proper cold holding temperatures

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

KANSAS DEPARTMENT OF AGRICULTURE EGG INSPECTION

Insp Date: 1/21/2015 **Business ID:** 40232FE
Business: DILLONS STORE #038

425 N SUMMIT
 ARKANSAS CITY, KS 67005

Inspection: 79000450
Store ID:
Phone: 6204421666
Inspector: KDA79
Reason: 01 Routine

Time In / Time Out

| Date | In | Out | Insp | Travel | Total | Mileage | Notes; |
|----------|----------|----------|------|--------|-------|---------|--------|
| 01/21/15 | 08:35 AM | 03:45 PM | 7:10 | 0:20 | 7:30 | 0 | |
| Total: | | | 7:10 | 0:20 | 7:30 | 0 | |

FULL OR LABEL INSPECTION

TYPE OF INSPECTION LABEL

CARTON INFORMATION

USDA/EPIA # P-863, ODA 146 Or KS PERMIT # K-050

LABEL NAME Dillons Food Stores CASE TEMPERATURE (° F) 33

BRAND NAME Kroger COOLER TEMPERATURE (° F) 35

MANUFACTURER ADDRESS _____

MANUFACTURER CITY _____ STATE _____ ZIP _____

DISTRIBUTED BY Kroger Co

DISTRIBUTER ADDRESS _____

DISTRIBUTER CITY Cincinnati STATE OH ZIP 45202

