



# 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>	<p>5-204.11(A) <i>Pf - A HANDWASHING SINK shall be located to allow convenient use by EMPLOYEES in FOOD preparation, FOOD dispensing, and WAREWASHING areas</i></p> <p><i>[The back room has the ware washing area and an ice machine which the establishment uses for bagging ice to sell. They do not have a hand washing sink in this area. There is a door between the hand washing sink in the front and this area, as well as approximately 80+ feet to walk to the door to the back room and then back to the ice machine/ware washing area. Correction on Site (COS) - I am having this facility fill out a variance request to use the wash vat of the 3 vat sink as a hand washing sink. They will keep it open, supplied, and available for hand washing at all times when dishwashing is not occurring. They will clean and sanitize this sink before doing dishes in it. They will not bag ice when the sink is being used for dishwashing instead of hand washing.]</i></p>
-------------------	---

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   ..   ..   ..   ..   .. |
| 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   ..   ..   ..   .. |

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

<i>Fail Notes</i>	<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 are three plastic rubbermaid tubs, two being used to store food, one identified as clean on a shelf in the ware washing area, that have sticker residue on the outside of the containers. This sticker residue was identified as being left over sticker from when the container were originally purchased. Staff has been notified that these need to be cleaned.]</i></p>
-------------------	---

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

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   ..   ..   .. |
| 18. Proper cooling time and temperatures.        | ..   ..   p   ..   ..   .. |
| 19. Proper hot holding temperatures.             | p   ..   ..   ..   ..   .. |
| 20. Proper cold holding temperatures.            | p   ..   ..   ..   ..   .. |

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

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

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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

21. Proper date marking and disposition. .. p .. .. p ..

<i>Fail Notes</i>	<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. [In the walk-in-cooler there is a box of precooked ready-to-eat egg patties that is dated 1/15. Upon speaking with staff, this was confirmed as the opening date for the box of eggs. COS - discarded.]</i></p> <p>3-501.18(A)(2) <i>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 walk-in-cooler there are two containers of breakfast sandwiches (one with Sausage, Egg, Cheese Croissants, one with Bacon, Egg, Cheese Croissants). Neither container is dated. Staff identified these as having been made 1/26/15. Upon further questioning, they stated the egg on the sandwiches had come from the box of eggs that had been opened on 1/15. COS - discarded all sandwiches with egg.]</i></p>
-------------------	--

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 .. ..

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>	<p>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. [Underneath the hand sink at the front counter there is an unlabeled squirt bottle with a pink liquid inside. Staff identified this as soap. COS - labeled.]</i></p> <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. [In the back room there are containers of hand sanitizer being stored on a shelf above the 3 vat sink. They are stored directly above the clean dishes side of the sink, above dishes that were identified by staff as drying after being clean. COS - the chemical was moved.]</i></p>
-------------------	--

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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

<i>Fail Notes</i>	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 back room there is a shelf with back stock for the retail floor. There are Pennzoil containers being stored directly next to/against a container of Chips Ahoy and containers of Beef Jerky. COS - rearranged.]</i>
-------------------	-------------	--

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

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

<b>GOOD RETAIL PRACTICES</b>
------------------------------

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

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 . . . . .

<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 food prep area there are unlabeled items that were identified as sandwich dressings, oil, salt, pepper, liquid margarine, and parmesan.]</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. [The establishment is bagging its own ice. The ice bags have Love's Country Store listed with an Oklahoma address on them. Explained to establishment that they need to at least provide their store number on the bag to indicate the ice is being bagged in their store.]</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 . . . . .

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination	Y	N	O	A	C	R
----------------------------------	---	---	---	---	---	---

<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 wiping cloth in a bucket at the hand sink in the front that staff identified as being stored in hot water only. ]</i>
-------------------	----------------	--

40. Washing fruits and vegetables.	..	..	p	..	..	..
------------------------------------	----	----	---	----	----	----

Proper Use of Utensils	Y	N	O	A	C	R
------------------------	---	---	---	---	---	---

41. In-use utensils: properly stored.	..	p	..	..	p	..
---------------------------------------	----	---	----	----	---	----

<i>Fail Notes</i>	3-304.12(F)	<i>In-use utensil storage (135°F water) During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored in a container of water if the water is maintained at a temperature of at least 57°C (135°F) and the container is cleaned at least every 24 hours or at a frequency necessary to preclude accumulation of soil residues. [There is a scoop sitting in a tub of water near the sandwich make table. This water is measuring 80.2 F. COS - staff is now storing scoop in a clean container with no water.]</i>
-------------------	-------------	--

42. Utensils, equipment and linens: properly stored, dried and handled.	..	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. [The pizza trays by the pizza oven are neither covered nor inverted.]</i>
-------------------	-------------	---

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	..	..	..	..	..
---	---	----	----	----	----	----

***This item has Notes. See Footnote 5 at end of questionnaire.***

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

46. Warewashing facilities: installed, maintained, and used; test strips.	p	..	..	..	..	..
---	---	----	----	----	----	----

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

47. Non-food contact surfaces clean.	p	..	..	..	..	..
--------------------------------------	---	----	----	----	----	----

Physical Facilities	Y	N	O	A	C	R
---------------------	---	---	---	---	---	---

48. Hot and cold water available; adequate pressure.	p	..	..	..	..	..
--	---	----	----	----	----	----

49. Plumbing installed; proper backflow devices.	..	p	..	..	..	..
--	----	---	----	----	----	----

<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. [Upon beginning inspection, the hand sink in the food prep area was measuring 85.1 F after running for a minimum of five minutes. The hand sink in the men's restroom was measuring 87.3 F. The hand sink in the women's restroom was measuring 87.3 F. Temporarily halted all food handling/food prep while hot water was an issue and allowed establishment to continue selling the prepackaged goods from their retail floor. COS - manager turned the hot water heater up. Manager stated that the hot water heater had been set to 95 F and she turned it up to provide hotter water. The hand sinks were providing 100 F and higher prior to the end of the inspection and establishment was allowed to continue their food prep services.]</i>
-------------------	-------------	---

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities	Y   N   O   A   C   R
---------------------	-----------------------

<i>Fail Notes</i>	5-202.14	<p><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.</i></p> <p><i>[The vented dual check valve on the carbonator for the soda pop machine has corrosion around the vent and in a line down from the vent on the machine. Staff has been notified that the vented dual check valve needs to be replaced and they will contact the company to have this done.]</i></p>
-------------------	----------	---

50. Sewage and waste water properly disposed. p   ..   ..   ..   ..   ..

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

<i>Fail Notes</i>	5-501.17	<p><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 available in the women's restroom.]</i></p>
-------------------	----------	---

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

53. Physical facilities installed, maintained and clean. p   ..   ..   ..   ..   ..

54. Adequate ventilation and lighting; designated areas used. p   ..   ..   ..   ..   ..

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

55. Other violations ..   p   ..   ..   ..   ..

<i>Fail Notes</i>	8-304.11(A)	<p><i>Upon issuance of the LICENSE by the REGULATORY AUTHORITY, the LICENSEE shall post the LICENSE in a location in the FOOD ESTABLISHMENT that is conspicuous to CONSUMERS.</i></p> <p><i>[The license is posted on a board in the back room where consumers cannot see it.]</i></p>
-------------------	-------------	--

EDUCATIONAL MATERIALS
-----------------------

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #08</i>	<i>Date Marking</i>
	<i>Education Title #36</i>	<i>Manual Cleaning Sanitizing</i>
	<i>Education Title #37</i>	<i>Manual Dishwashing Procedures Sign</i>

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

**Notes:**

Serv Safe Certified.

## **Footnote 2**

**Notes:**

Staff has signs up at the 3 vat sink stating to "Wash, Sanitize, Rinse." Staff confirmed this is their procedure for dishwashing. Explained to staff that they need to rinse, then sanitize and allow to air dry. Dishes were not completed during the inspection. Staff removed signs from the wall so they can be posted in the correct order.

## **Footnote 3**

**Notes:**

Steam Table:

Taco Meat - 147.9 F

Steam Table 2:

Meatballs - 156.9 F

Hot Case:

Chicken Nuggets - 133.2 F

## **Footnote 4**

**Notes:**

Sandwich Make Table:

Sliced Tomatoes - 42.3 F

Pizza Make Table:

Hamburger - 41.2 F

Cooler under Pizza Make:

Cheese - 40.7 F

Windowed Cooler:

Milk - 42.7 F

Walk-in-Cooler:

Milk - 38.4 F

Walk-in-Cooler 2:

Rice - 40.7 F

Fruit Display (Retail):

Cut Cantaloupe - 33.4 F

## **Footnote 5**

**Notes:**

The cutting board at the sandwich make table is starting to show grooves with discoloration in the grooves. Explained to staff that they need to consider refinishing the cutting board/sanding it down to make it smooth again as it continues to worsen. Staff indicated they

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

already have a replacement cutting board in the back that they just need to drill holes into to lock onto the make table.

### **Footnote 6**

#### **Notes:**

Chlorine test strips provided.

## VOLUNTARY DESTRUCTION REPORT

**Insp Date:** 1/27/2015      **Business ID:** 56130FE  
**Business:** LOVE'S COUNTRY STORE #97

1712 N SUMMIT  
 ARKANSAS CITY, KS 67005

**Inspection:** 79000461  
**Store ID:**  
**Phone:** 6204429302  
**Inspector:** KDA79  
**Reason:** 01 Routine

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
01/27/15	12:15 PM	03:55 PM	3:40	0:00	3:40	0	
Total:			3:40	0:00	3:40	0	

**ACTIONS**

Number of products Voluntarily Destroyed   3  

**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 Egg Patties Qty \_\_\_\_\_ Units \_\_\_\_\_ Value \$ 30.00

Description 1/2 Case - Held Past 7 Days

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Sausage/Egg/Cheese Croissant Qty \_\_\_\_\_ Units \_\_\_\_\_ Value \$ 52.29

Description 21 Sandwiches - Made with the Egg Patties that had been held past 7 days

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

3. Product Bacon/Egg/Cheese Croissant Qty \_\_\_\_\_ Units \_\_\_\_\_ Value \$ 49.80

Description 20 Sandwiches - Made with Egg Patties that had been held past 7 days

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

## NOTICE OF NON COMPLIANCE WITH KANSAS LAW

**Insp Date:** 1/27/2015      **Business ID:** 56130FE  
**Business:** LOVE'S COUNTRY STORE #97

1712 N SUMMIT  
 ARKANSAS CITY, KS 67005

**Inspection:** 79000461  
**Store ID:**  
**Phone:** 6204429302  
**Inspector:** KDA79  
**Reason:** 01 Routine

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
01/27/15	12:15 PM	03:55 PM	3:40	0:00	3:40	0	
Total:			3:40	0:00	3:40	0	

**NOTICE OF NON COMPLIANCE WITH KANSAS LAW**

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 02/06/15

Inspection Report Number 79000461      Inspection Report Date 01/27/15

Establishment Name LOVE'S COUNTRY STORE #97

Physical Address 1712 N SUMMIT      City ARKANSAS CITY  
 Zip 67005

Additional Notes and Instructions

Please have all P and Pf violations corrected for follow up inspection.