

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: 1/30/2015 **Business ID:** 113975FE
Business: GRAVES DRUG

Inspection: 79000466
Store ID:
Phone: 6204422300
Inspector: KDA79
Reason: 01 Routine
Results: Follow-up

212 S SUMMIT
 ARKANSAS CITY, KS 67005

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
01/30/15	08:45 AM	12:00 PM	3:15	0:20	3:35	0	
Total:			3:15	0:20	3:35	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Sent Notification To _____ Lic. Insp. No
 Priority(P) Violations 11 Priority foundation(Pf) Violations 1
 Certified Manager on Staff Address Verified Actual Sq. Ft. 6750
 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

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
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4. Proper eating, tasting, drinking, or tobacco use .. p

Fail Notes | 2-401.11 *EMPLOYEEES 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.
[There are open employee drinks sitting on top of the fudge case.]*

5. No discharge from eyes, nose and mouth. p

Preventing Contamination by Hands	Y	N	O	A	C	R
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6. Hands clean and properly washed. .. p p ..

Fail Notes | 2-301.14(D) *P - Wash Hands (Eating) FOOD EMPLOYEEES shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in FOOD preparation including working with exposed FOOD, clean EQUIPMENT and UTENSILS, and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES and after coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking
[An employee in the kitchen grabbed an open can and took a drink from it, drinking from the rim of the can. After, they set the can down on the counter and grabbed a plastic scoop from a bucket (touching the food contact surface of the scoop) and went to the steam tables. Correction on Site (COS) - explained to employee that any time they drink, eat, etc that hand washing is required prior to continuing work in the kitchen and that was touched would need to be washed.]*

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	Y	N	O	A	C	R
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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
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13. Food separated and protected. .. p p ..

Fail Notes | 3-302.11(A)(1)(b) *P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from Cooked READY-TO-EAT FOOD.
[In the white reach-in-cooler in the kitchen there are three flats of raw eggs being stored on a shelf directly above milk, cooked chili, and cooked chicken noodles. COS - rearranged.

In the white reach-in-cooler in the kitchen there is a box of bacon being stored directly above pie sheets, mustard, milk, cooked chili, and cooked chicken and noodles. COS - rearranged.]*

14. Food-contact surfaces: cleaned and sanitized. .. p

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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Protection from Contamination	Y	N	O	A	C	R
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Fail Notes | 4-601.11(A) *Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch.*
[In a cabinet in the kitchen there are lids in a cabinet, identified as clean, that have sticker residue remaining on the outside of the lids. There are Sterilite and Rubbermaid containers being used to store food that have stickers on the containers that have been identified as the original stickers labeling the containers from when they were purchased.]

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

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 " " " " "

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

18. Proper cooling time and temperatures. " " p " " "

19. Proper hot holding temperatures. " " p " " "

20. Proper cold holding temperatures. " p " " p "

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

Fail Notes | 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.*
[There are three pounds of butter sitting out on top of the make table. These say on the package that they contain milk and to keep refrigerated. They are measuring 68.2 F, 68.8 F, and 69.7 F. Staff identified the butter as having been set out last night around 5:30pm. COS - discarded.

There is a bowl of butter sitting out on top of the make table. It is measuring 67.5 F. Staff identified this as the same type of butter that was sitting out to be used in today's baking. They are unsure if this has been sitting out all night or not, but they believe it may have been. COS - discarded.

Inside of the make table there are sliced tomatoes measuring 44.2 F and a container of cheese slices measuring 44.5 F. Staff stated that the tomatoes were sliced yesterday afternoon and that both the cheese and the tomatoes have been in the make table since yesterday. Staff stated that the make table has not been used yet today and that they have not opened it or pulled anything out of it to use yet this morning. COS - discarded.]

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

Fail Notes | 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.*
[In the white cooler in the kitchen there is a bag of cooked, ready-to-eat sausage patties dated 1/22/15. Upon questioning staff, this was identified as the prep date for the sausage. COS - discarded.]

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y N O A C R
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<i>Fail Notes</i>	<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 make table there is an open Ziploc bag with sliced ready-to-eat turkey inside. This bag does not have a date on it. Staff identified this as having been opened on Wednesday (1/28/15). COS - dated</i></p> <p><i>In the white cooler in the kitchen there is a container of cooked Cheddar Broccoli Soup with no date marking on the container. Staff identified this as having been made on Wednesday (1/28/15). COS - dated.]</i></p> <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. [In the make table there is ready-to-eat ham dated 1/21/15 and ready-to-eat corned beef dated 1/21/15. Upon questioning staff, they identified their dates they write down as the opening dates for products. Staff is confident the dates on these two items are incorrect and stated that they opened fresh ham and corned beef on Wednesday (1/28/15). COS - corrected date.]</i></p>
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22. Time as a public health control: procedures and record. p

Consumer Advisory	Y N O A C R
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23. Consumer advisory provided for raw or undercooked foods. p

Highly Susceptible Populations	Y N O A C R
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24. Pasteurized foods used; prohibited foods not offered. p

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

<i>Fail Notes</i>	<p>7-201.11(A) <i>P - Chemical Storage (spacing/partitioning) POISONOUS OR TOXIC MATERIALS shall be stored 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 kitchen there is a wooden shelf with four chemical spray bottles hanging off of it. These include Clorox Cleaner, Windex, and two spray bottles of Glass Glo. These are hanging with the spray nozzles pointing directly towards vanilla, food colorings, napkins, and fudge boxes. The tip of one of the Glass Glo spray bottles is touching the napkins. COS - removed chemicals.]</i></p>
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Chemical	Y N O A C R
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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> <i>[In the kitchen there is a wooden shelf with four chemical spray bottles hanging off of it. These include Clorox Cleaner, Windex, and two spray bottles of Glass Glo. These are hanging directly above a box on the floor that has boxes of parchment paper for the fudge in it. COS - chemicals were moved.</i></p> <p><i>In the back dry storage room there is a tall wooden shelf with bottles of Clorox Bleach on the very top shelf. The shelves below this contain paper plates, canned food, bottles of dressing, and other food dry storage.]</i></p> <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.</i> <i>[In the back dry storage room there are bottles of Pet Odor Neutralizer being stored directly next to bottles of distilled water.]</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.</i> <i>[In the back dry storage room there are bottles of Peroxide and Rubbing Alcohol sitting on a shelf directly above Styrofoam cups.</i></p> <p><i>In the back dry storage room there are two boxes of Air Freshener being stored directly on top of a box of Baking Soda.</i></p> <p><i>On the retail floor there are Wet Ones Wipes being stored on a shelf directly above boxes of Ziploc Bags.</i></p> <p><i>Behind the front register there is a Clorox Cleaner and Bath/Shower Gel being stored on a shelf directly above Nips Candies and Cookies.]</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. p . .
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GOOD RETAIL PRACTICES

Safe Food and Water	Y N O A C R
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28. Pasteurized eggs used where required. p . .
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29. Water and ice from approved source.	p
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30. Variance obtained for specialized processing methods. p . .
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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.	p
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32. Plant food properly cooked for hot holding. p . .
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33. Approved thawing methods used. p . .
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34. Thermometers provided and accurate.	p
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Food Identification	Y	N	O	A	C	R			
35. Food properly labeled; original container.	..	p			
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%; vertical-align: top;"><i>Fail Notes</i></td> <td style="width: 10%; vertical-align: top;">3-302.12</td> <td style="vertical-align: top;"> <p><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 area there are unlabeled items identified as syrup, sugar, garlic, pepper, ketchup, mustard, and bbq.]</i></p> </td> </tr> </table>	<i>Fail Notes</i>	3-302.12	<p><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 area there are unlabeled items identified as syrup, sugar, garlic, pepper, ketchup, mustard, and bbq.]</i></p>						
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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			
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40. Washing fruits and vegetables.	p			

Proper Use of Utensils	Y	N	O	A	C	R					
41. In-use utensils: properly stored.	..	p					
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42. Utensils, equipment and linens: properly stored, dried and handled.	..	p					
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43. Single-use and single-service articles: properly used.	..	p					

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Proper Use of Utensils	Y N O A C R
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Fail Notes 4-903.11(C) *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.
[Throughout the kitchen and in the back dry storage area there are single-use contains (plastic to-go containers, styrofoam to-go containers, aluminum to-go containers) being stored outside of their original protective packaging that are neither covered nor inverted.]*

44. Gloves used properly. p

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

Fail Notes 4-101.11(A) *P - FCS materials (Safe) Materials that are used in the construction of UTENSILS and FOOD-CONTACT SURFACES OF EQUIPMENT shall be safe.
[In the kitchen there are four Sterilite containers with no markings indicating they are safe for direct food contact being used to store food. This includes croutons, rice, and two containers of dry pasta noodles. The food in these containers is in direct contact with the plastic of the containers.

In the kitchen there are two white tubs storing flour and sugar. These tubs have no labeling indicating they are safe for direct food contact. These also have the original stickers on the containers that state these are waste buckets. The flour and sugar are in direct contact with the plastic of these containers.]*

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

Fail Notes 4-501.11(B) *EQUIPMENT components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications.
[The right door seal of the make table is loose/broken along the top and hanging down from the door.]*

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

47. Non-food contact surfaces clean. p

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

50. Sewage and waste water properly disposed. p

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

EDUCATIONAL MATERIALS	
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The following educational materials were provided p

Material Distributed | Education Title #08 Date Marking

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

EDUCATIONAL MATERIALS

<i>Material Distributed</i>	<i>Education Title #25</i>	<i>Handwashing</i>
	<i>Education Title #27</i>	<i>Hot and Cold Holding</i>
	<i>Education Title #43</i>	<i>Storing Food in WIC</i>

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Sanitizer in sink with dishes - 100ppm Chlorine

Footnote 2

Notes:

Reheating Chili - 171.2 F

Footnote 3

Notes:

Make Table:

Diced Tomatoes - 43.4 F

Reach-in-Cooler under Make:

Cute Lettuce - 43.8 F

Note - recommended to staff that they turn the temperature of the make table down so it will be colder since there were items in the make table that were not cold enough and other items inside of the make table are near being too warm.

White Cooler 1:

Shrimp - 37.1 F

White Cooler 2:

Milk - 43.3 F

Silver Cooler:

Milk - 39.8 F

Kenmore Cooler:

Cream Pie - 41.2 F

Cooler @ Door:

Tuna Salad - 39.8 F

White Cooler - Back:

Corned Beef - 40.2 F

VOLUNTARY DESTRUCTION REPORT

Insp Date: 1/30/2015 **Business ID:** 113975FE
Business: GRAVES DRUG

212 S SUMMIT
 ARKANSAS CITY, KS 67005

Inspection: 79000466
Store ID:
Phone: 6204422300
Inspector: KDA79
Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
01/30/15	08:45 AM	12:00 PM	3:15	0:20	3:35	0	
Total:			3:15	0:20	3:35	0	

ACTIONS

Number of products Voluntarily Destroyed 5

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 Butter Qty 3 Units lbs Value \$ 8.00

Description Held outside proper cold holding temperatures for more than four hours.

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Butter in Bowl Qty 1 Units lbs Value \$ 2.50

Description Held outside proper cold holding temperatures for more than four hours.

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

3. Product Sliced Tomatoes Qty Units Value \$ 2.00

Description 1 container - Held outside proper cold holding temperatures for more than four hours.

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 Cheese Slices Qty 2 Units lbs Value \$ 8.00

Description Held outside proper cold holding temperatures for more than four hours.

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

5. Product Sausage Patties Qty Units Value \$ 5.00

Description 5 Patties - Held past 7 days.

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

