

**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:** 2/16/2015      **Business ID:** 84138FE  
**Business:** CASEY'S GENERAL STORE #1530

**Inspection:** 79000495  
**Store ID:**  
**Phone:** 6207410431  
**Inspector:** KDA79  
**Reason:** 01 Routine  
**Results:** Follow-up

625 W MADISON  
 ARKANSAS CITY, KS 67005

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
02/16/15	09:45 AM	12:00 PM	2:15	0:30	2:45	0	
<b>Total:</b>			2:15	0:30	2:45	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification   Email   Sent Notification To \_\_\_\_\_ Lic. Insp.   No    
 Priority(P) Violations   5   Priority foundation(Pf) Violations   4    
 Certified Manager on Staff   ..   Address Verified   p   Actual Sq. Ft.   2160    
 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](http://www.agriculture.ks.gov), EMAIL [fsl@kda.ks.gov](mailto: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**

<b>Demonstration of Knowledge</b>	Y	N	O	A	C	R
1. Certification by accredited program, compliance with Code, or correct responses.	..	..	p	..	..	..
<b>Employee Health</b>	Y	N	O	A	C	R
2. Management awareness; policy present.	..	..	p	..	..	..
3. Proper use of reporting, restriction and exclusion.	..	..	p	..	..	..
<b>Good Hygienic Practices</b>	Y	N	O	A	C	R

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Good Hygienic Practices	Y   N   O   A   C   R
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|---|----------------------------|
| 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
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|-------------------------------------|---------------------------|
| 6. Hands clean and properly washed. | ..   p   ..   ..   p   .. |
|-------------------------------------|---------------------------|

<i>Fail Notes</i>	2-301.14(l)	<p><i>P - Wash Hands (As needed) FOOD EMPLOYEES 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 engaging in other activities that contaminate the hands</i></p> <p><i>[In the kitchen the cook was throwing away trash and pulled the trashcan out from underneath the table with her gloved hands. She then took the gloves off and threw them away as well before going to a box of gloves, grabbing two fresh gloves, and putting them on without washing her hands first. She then began handling pizza dough with her gloved hands. Corrected on Site (COS) - explained necessity of hand washing between touching the trashcan and putting on fresh gloves. Required her to wash hands. Did not require pizza dough to be trashed as gloves were handled carefully.]</i></p>
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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   ..   ..   ..   .. |

<i>Fail Notes</i>	5-204.11(A)	<p><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>[In the back room there is an ice machine where the establishment bags ice. There is no hand washing sink in this room. The closest hand sink is in the kitchen (through two swinging doors). It is approximately 50 feet away.]</i></p>
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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   ..   ..   ..   ..   .. |
| 14. Food-contact surfaces: cleaned and sanitized. | ..   p   ..   ..   p   ..  |

<i>Fail Notes</i>	4-601.11(A)	<p><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>[At the drying ledge of the 3 vat sink and on the shelf above the 3 vat sink there are dishes being stored. The cook identified these as clean dishes. There are three lids being stored as clean that have sticker residue remaining on the outside. COS - moved to ware washing.]</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   ..   ..   ..   ..   .. |

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

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Potentially Hazardous Food Time/Temperature			Y	N	O	A	C	R
18.	Proper cooling time and temperatures.		p	..	..	..	..	..
	<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>							
19.	Proper hot holding temperatures.		p	..	..	..	..	..
	<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>							
20.	Proper cold holding temperatures.		p	..	..	..	..	..
	<b><i>This item has Notes. See Footnote 4 at end of questionnaire.</i></b>							
21.	Proper date marking and disposition.		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	..	..	..	..
Fail Notes	7-102.11	<p><i>Pf - Common Name (Working Containers) Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. [On the retail floor there is a white bucket labeled Casey's White Icing. This bucket has a clear liquid and rag inside. It was identified as bleach water. COS - labeled appropriately.</i></p> <p><i>In the mop sink room there are two spray bottles that are unlabeled. There is one with a pink liquid and one with a clear liquid. A cashier said these were degreaser and sanitizer. COS - labeled.]</i></p>						
	7-201.11(B)	<p><i>P - Chemical Storage (Not Above Food, etc.) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES.</i></p> <p><i>[In the kitchen there are two bottles of hand sanitizer sitting on top of a table. On the shelves below this table there are food items being stored (cans of refried beans, salt and pepper packets). COS - the cook moved the sanitizers.</i></p>						
	7-301.11(A)	<p><i>There is a bottle of Spray N Wash being stored directly on top of the ice machine. COS - the manager moved the chemical.]</i></p> <p><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. [There are three spray bottles of Febreze on a shelf on the retail floor in direct contact with rolls of Bounty Paper Towels. ]</i></p>						

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Chemical	Y N O A C R
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<i>Fail Notes</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. [There are 30 bottles/containers of Udder Balm moisturizer on a shelf on the retail floor directly above rolls of Bounty Paper Towels.]</i>
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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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<b>GOOD RETAIL PRACTICES</b>
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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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Food Identification	Y N O A C R
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35. Food properly labeled; original container.	.. p .. .. . ..
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<i>Fail Notes</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 in the freezer of the establishment. These bags of ice were bagged here in the store. The business information on the bag has a store address listed in Iowa. Recommending manager put store # on the bags in the future.]</i>
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Prevention of Food Contamination	Y N O A C R
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36. Insects, rodents and animals not present.	p .. .. . .. ..
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37. Contamination prevented during food preparation, storage and display.	p .. .. . .. ..
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38. Personal cleanliness.	p .. .. . .. ..
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39. Wiping cloths: properly used and stored.	.. p .. .. . ..
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***This item has Notes. See Footnote 5 at end of questionnaire.***

<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. [In the kitchen there is a wet wiping cloth sitting on the ledge of the 3 vat sink.]</i>
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40. Washing fruits and vegetables.	.. .. . p .. ..
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Proper Use of Utensils	Y N O A C R
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41. In-use utensils: properly stored.	.. p .. .. . ..
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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

<b>Physical Facilities</b>	Y	N	O	A	C	R
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49. Plumbing installed; proper backflow devices. .. p .. .. .

<i>Fail Notes</i>	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. [The vented dual check valve on the soda pop carbonator has liquid in the tube coming off of the vent.]</i>
	5-205.15(B)	<i>Plumbing system (Maintained) A PLUMBING SYSTEM shall be maintained in good repair. [At the mop sink there is an atmospheric vacuum breaker installed. When the water is turned on, water pours out from underneath the bell on the vacuum breaker. The hose is currently hanging outside the flood rim of the mop sink.]</i>

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 .. .. .

<i>Fail Notes</i>	6-501.11	<i>PHYSICAL FACILITIES shall be maintained in good repair. [In the back room there is one stained and sagging ceiling tile above the wrapped to-go cups.]</i>
	6-501.12(A)	<i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [There is an accumulation of dust buildup underneath the ice machine.]</i>

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

<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 are two unshielded lights located directly above the ice machine in the back room.]</i>
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<b>Administrative/Other</b>	Y	N	O	A	C	R
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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. [On the retail shelf there are three packages of Dramamine (2 tabs) that expired 7/14 (Lot 121584). COS - removed from retail shelf.]</i>
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<b>EDUCATIONAL MATERIALS</b>
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The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #07</i>	<i>Corrective Actions</i>
	<i>Education Title #25</i>	<i>Handwashing</i>

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

**Notes:**

Shrimp heated for hot hold - 184.2 F

## **Footnote 2**

**Notes:**

Gravy cooling for approximately 10 to 20 minutes - 125.8 F

## **Footnote 3**

**Notes:**

Hot Case:

Breakfast Pizza - 136.1 F

## **Footnote 4**

**Notes:**

Make Table:

Ham - 42.8 F

Cooler Under Make:

Cheese - 41.4 F

Windowed Retail Cooler:

Ham & Cheese Sandwich - 41.2 F

Walk-in-Cooler - 34.7 F

## **Footnote 5**

**Notes:**

Wiping cloth stored in 100ppm Chlorine.

## **Footnote 6**

**Notes:**

QA test strips provided.

No chlorine test strips - chlorine is not used on food contact surfaces.

