

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: 3/9/2015
Business: TIGER DELI

Business ID: 97574FE

Inspection: 79000519

Store ID:
Phone: 6204416332
Inspector: KDA79
Reason: 01 Routine
Results: Follow-up

115 SOUTH 3RD
 ARKANSAS CITY, KS 67005

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
03/09/15	09:20 AM	11:55 AM	2:35	0:10	2:45	0	Inspection
Total:			2:35	0:10	2:45	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print

Lic. Insp. No

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

Certified Manager on Staff

Address Verified

Actual Sq. Ft. 4176

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 " " " " " |
| 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>	<p>2-301.14(l) <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 [The deli manager was at the register taking an order from a customer. She typed the total into the register and took the customers card to run it. After taking the payment she grabbed a glass and opened the ice machine and scooped ice from the ice machine into the glass with the ice scoop stored inside of the ice machine. She did not wash her hands between accepting payment from the customer and handling the glass, lid, and ice scoop. Corrected on Site (COS) - explained why hand washing was necessary and required she wash hands. Did not require drink to be remade.]</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 " " p " |

<i>Fail Notes</i>	<p>6-301.14 <i>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 hand sinks in the restrooms closest to the deli. COS - provided with signs to be posted.]</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>	<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. [In the Kenmore cooler there was a container of cole slaw with a blue lid that had sticker residue on the lid aside from the sticker on the container for the date mark. The deli manager said this sticker residue was left over from a previous marking on the lid. COS - the lid was removed to be washed and the container covered with foil.]</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 " " " " " |
| <i>This item has Notes. See Footnote 1 at end of questionnaire.</i> | |
| 18. Proper cooling time and temperatures. | " " p " " " |
| 19. Proper hot holding temperatures. | p " " " " " |

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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature

Y N O A C R

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. [On the counter there was cheese in a cold holding unit measuring 45.2 F. The deli manager said these had been here for approximately 25 minutes. COS - there were frozen sponges in bags underneath the cheese tubs. The deli manager said she does this to save on mess. Explained that this is unlikely to keep the cheese cold and they were switched out for icy water.]*

21. Proper date marking and disposition.

.. p p ..

Fail Notes | 3-501.18(A)(2) | *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. [There was an open bag of ready-to-eat ham in the cold hold station on the counter that had no date on the bag. The deli manager said this was opened on 3/5/15. COS - dated.*

There were several items with no dates on the packages in the coolers. They were as follows:

Opened ready-to-eat turkey with no date - deli manager said it was opened 3/5/15

Sliced tomatoes with no date - deli manager said they were sliced 3/6/15

Three bags of ready-to-eat shell eggs that are removed from the shells - deli manager said they were opened 3/3/15

COS - all items were dated by the deli manager.

Pf 3-501.17(B) Refrigerated, ready-to-eat, potentially hazardous food (time/temperature control for safety food) prepared and packaged by a food processing plant shall be clearly marked at the time the original container is opened in a food establishment if the food is held for more than 24 hours. The day the original container is opened shall be counted as Day 1.

There was a ziploc bag with a ready-to-eat chicken breast in it in the cooler. The deli manager said this came precooked and was put into the cooler to thaw and be used on 3/6/15. COS - the deli manager dated.]

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.

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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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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 |

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 |
| 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
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|--|----------------|
| 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 .. . p .. |

<i>Fail Notes</i>	3-501.13(A)	<p><i>TCS Thawing (Refrigeration) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be thawed under refrigeration that maintains the FOOD temperature at 5°C (41°F) or less.</i></p> <p><i>[There are two chicken breasts thawing in ziploc bags on the counter in the back room. COS - the deli manager put them into the cooler to thaw.]</i></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>	3-302.12	<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>[There are unlabeled items in the kitchen area that were identified as hot sauce, sirracha sauce, and tea.]</i></p>
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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 |
| 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
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|---|------------|
| 41. In-use utensils: properly stored. | p |
| 42. Utensils, equipment and linens: properly stored, dried and handled. | .. p |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Proper Use of Utensils

Y N O A C R

- Fail Notes* | 4-903.11(A) *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 back room there is a box of paper towel rolls being stored on the floor.]*
- 4-903.11(B) *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. [There are stainless steel pans and plastic food containers being stored as clean in the back room that are neither covered nor inverted.]*

43. Single-use and single-service articles: properly used. .. p

- 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. [In the prep area there is a stack of styrofoam plates being stored outside of their original protective packaging that are neither covered nor inverted.*
- There are plastic triangle single-use containers and large round plastic single-use lids in the back rooms that are being stored outside of their original protective packaging and are neither covered nor inverted.]*

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

- Fail Notes* | 4-202.11(A)(2) *Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. [There is a plastic pitcher above the 3 vat sink that has cracks along the sides.]*

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

- Fail Notes* | 4-302.14 *Pf - A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [The establishment is using quaternary ammonia for a sanitizer. They do not have quaternary ammonia test strips. Worked with deli manager to ensure how much sanitizer in their sink will give an appropriate concentration. (2 caps to a half full sink of water will give 200ppm, label calls for 150-400ppm)]*

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

50. Sewage and waste water properly disposed. p

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

- Fail Notes* | 5-501.17 *A toilet room used by females shall be provided with a covered receptacle for sanitary napkins. [There is no covered trashcan available in the women's restroom.]*

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities	Y	N	O	A	C	R
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

EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #06 Cooling</i>
	<i>Education Title #08 Date Marking</i>
	<i>Education Title #10 Did You Wash 'Em Sign / Sticker</i>
	<i>Education Title #25 Handwashing</i>
	<i>Education Title #27 Hot and Cold Holding</i>
	<i>Education Title #34 Reheating Temperature Log</i>

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Reheating Chili - 165.4 F

Footnote 2

Notes:

GE Crockpot:

Gravy - 133.2 F

Footnote 3

Notes:

Turbo Air Cooler:

Sliced Tomatoes - 41.4 F

Galaxy Cooler:

Ham - 38.9 F

Counter Cold Hold:

Ham - 40.9 F

Kenmore Cooler:

Cheese - 39.4 F

Thawing Chicken - 36.6 F

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 3/9/2015
Business: TIGER DELI

Business ID: 97574FE

Inspection: 79000519

Store ID:

Phone: 6204416332

Inspector: KDA79

Reason: 01 Routine

115 SOUTH 3RD
 ARKANSAS CITY, KS 67005

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
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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 03/19/15

Inspection Report Number 79000519

Inspection Report Date 03/09/15

Establishment Name TIGER DELI

Physical Address 115 SOUTH 3RD City ARKANSAS CITY

Zip 67005

Additional Notes and Instructions

Please have all Priority (P) and Priority Foundation (Pf) violations corrected for the follow up.