

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 ID:** 119641FE
Business: DOLLAR GENERAL #15632

Inspection: 79000522
Store ID:
Phone: 6158554000
Inspector: KDA79
Reason: 10 Licensing
Results: No Follow-up

305 EAST 11TH ST
 BELLE PLAINE, KS 67013

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
03/09/15	03:15 PM	04:50 PM	1:35	0:40	2:15	0	Inspection
Total:			1:35	0:40	2:15	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Sent Notification To _____ Lic. Insp. Yes
 Priority(P) Violations 2 Priority foundation(Pf) Violations 0 Left App. No Lic. Approved Yes
 Certified Manager on Staff .. Address Verified p Actual Sq. Ft. 3606
 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
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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
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	p	..
<i>Fail Notes</i>	3-302.11(A)(2) <i>P - Cross Contamination by type (separate equipment) - FOOD shall be protected from cross contamination by separating types of raw animal FOODS from each other such as beef, FISH, lamb, pork, and POULTRY during storage, preparation, holding, and display by: using separate EQUIPMENT for each type; arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented; or, preparing each type of FOOD at different times or in separate areas</i> <i>[In the cooler on the retail floor there were packages of raw ground pork sausage being stored on a shelf directly above raw shell eggs. Corrected on Site (COS) - explained to manager that the ground pork sausage has a cook temperature of 155 F and the raw shell eggs have a cook temperature of 145 F. The manager rearranged the cooler for the ground sausage to be on the bottom.]</i>						
14. Food-contact surfaces: cleaned and sanitized.		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
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>							
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

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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 | .. | .. | p | .. |

<i>Fail Notes</i>	<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></p> <p><i>[In the back storage room there is a blue tote containing bagged food (caramel popcorn, pringles, cinnamon twists) being stored directly underneath a tote containing foot care products (Athlete's Foot liquid spray). The manager said these totes were back stock for the retail shelf and waiting to be put out. COS - the tote containing food items was moved to the top of the stack of totes.</i></p> <p><i>On the retail shelf there were scratch remover kits (containing a liquid scratch remover) being stored on a shelf directly above Vegette Food Slicers. COS - the manager had this rearranged.</i></p> <p><i>On the retail floor there was Glade Air Fresheners being stored on a shelf directly above plastic sandwich bags. COS - the manager had this rearranged.]</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 | .. | .. |
| 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 | .. | .. |
| 34. Thermometers provided and accurate. | p | .. | .. | .. | .. | .. |

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

<i>Fail Notes</i>	<p>6-202.15(A)(3) <i>Outer openings (Doors) Outer openings of a FOOD ESTABLISHMENT shall be protected against the entry of insects and rodents by solid, self-closing, tight-fitting doors.</i></p> <p><i>[The back door out of the storage room has a narrow gap at the bottom threshold, less than 1/4 inch in width, where sunlight can be seen shining through.]</i></p>
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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 | .. | .. | .. |

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Prevention of Food Contamination	Y N O A C R
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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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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
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44. Gloves used properly. p
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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
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45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items	p
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46. Warewashing facilities: installed, maintained, and used; test strips. p
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47. Non-food contact surfaces clean.	p
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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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49. Plumbing installed; proper backflow devices.	p
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50. Sewage and waste water properly disposed.	p
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51. Toilet facilities: properly constructed, supplied and cleaned.	p
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52. Garbage and refuse properly disposed; facilities maintained.	p
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53. Physical facilities installed, maintained and clean.	p
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54. Adequate ventilation and lighting; designated areas used.	p
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Administrative/Other	Y N O A C R
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55. Other violations	p
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EDUCATIONAL MATERIALS

The following educational materials were provided p

Material Distributed | Education Title #43 Storing Food in WIC

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Footnote 1

Notes:

Fresh Foods Coolers:

Ham - 33.1 F

Eggs - 38.8 F

Milk - 40.4 F

KANSAS DEPARTMENT OF AGRICULTURE EGG INSPECTION

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FULL OR LABEL INSPECTION

TYPE OF INSPECTION LABEL

CARTON INFORMATION

USDA/EPIA # P-1050 Or KS PERMIT # K-050

LABEL NAME Grade A Eggs Large CASE TEMPERATURE (° F) 35

BRAND NAME Clover Valley COOLER TEMPERATURE (° F) 39

MANUFACTURER ADDRESS PO Box 2960

MANUFACTURER CITY Jackson STATE MS ZIP 39207

DISTRIBUTED BY Dolgencorp LLC

DISTRIBUTER ADDRESS 100 Mission Ridge

DISTRIBUTER CITY Goolettsville STATE TN ZIP 37072

FOOD ESTABLISHMENT FIELD WARNING LETTER

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012, K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto, grants the Kansas Department of Agriculture authority to regulate food establishments and food processing plants. The Kansas Food Code is adopted and amended by K.A.R. 4-28-8 through 15.

During the inspection today of the Food Establishment listed below, violations of the Kansas Food Code were observed. The violations are documented in the attached Kansas Food Establishment Inspection Report.

Although we will not take further action at this time based on this inspection report, repeated violations observed during future inspections 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 Kansas Food, Drug and Cosmetic Act;
- and/or any other penalty authorized by law.

Future inspections will be initiated during the next routine inspection cycle, unless we receive a complaint about the food establishment.

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