

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: 5/20/2015 **Business ID:** 119462FE
Business: CASEY'S GENERAL STORE #3435

Inspection: 79000672
Store ID:
Phone: 6204424466
Inspector: KDA79
Reason: 01 Routine
Results: Follow-up

3413 N SUMMIT ST
 ARKANSAS CITY, KS 67005

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
05/20/15	08:20 AM	10:35 AM	2:15	0:20	2:35	0	Inspection
Total:			2:15	0:20	2:35	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Lic. Insp. No

Priority(P) Violations 4 Priority foundation(Pf) Violations 2

Certified Manager on Staff Address Verified Actual Sq. Ft. 4804

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 |
| 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>	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 is no hand washing sign posted at the hand sink in the ice machine room. Corrected on Site (COS) - provided with sign to be posted.]</i>
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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 |

<i>Fail Notes</i>	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 kitchen above the 3 vat sink there are 5 plastic lids that an employee working in the kitchen said should be clean dishes. These lids all have sticker residue remaining on the outside of the lids. COS - he moved these to ware washing.</i> <i>In the kitchen below the oven there is a plastic lid with sticker residue on the outside of the lid. This was identified as remaining from when the lid was originally purchased. COS - the employee in the kitchen moved these to ware washing.</i> <i>In the walk-in-freezer there is a sterilite container with shrimp stored inside that has sticker on the outside of the container. This sticker was identified as remaining from when the container was originally purchased. Notified store manager that this needed to be cleaned off.]</i>
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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 |
| 18. Proper cooling time and temperatures. | p |
| 19. Proper hot holding temperatures. | p |
| <i>This item has Notes. See Footnote 1 at end of questionnaire.</i> | |
| 20. Proper cold 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
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21. Proper date marking and disposition. " p " " p "

Fail Notes	3-501.18(A)(1)	<p><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.</i></p> <p><i>[In the walk-in-cooler by the kitchen there is a package of Salami that is dated 5/6 - 5/12. The master container says "Keep Refrigerated" for this salami. COS - the employee working in the kitchen discarded the salami.</i></p> <p><i>In the walk-in-cooler there is a container of Roast Beef that is dated 5/13 - 5/20. Explained to the employee that this is dated for one day too many, and should be dated 5/13 - 5/19. COS - he discarded it since the discard date should be listed as yesterday (5/19).]</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 " " " "

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.</i></p> <p><i>[In the back room in the chemicals area there is a spray bottle with a yellow liquid inside that is not labeled. Staff is unable to say what this is. COS - it was discarded.]</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 is a squirt bottle of hand soap sitting directly on top of the paper towel holder/dispenser. COS - the employee in the kitchen today moved this soap.]</i></p>
	7-301.11(A)	<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.</i></p> <p><i>[In the back storage room there is brake fluid stored directly next to/in contact with a container of brownie papers. Notified the store manager that this needed to be rearranged.]</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)	<p><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>[On the retail floor there is IB Kwik Weld being stored hanging slightly above a box of Fudge Stripes.</i></p> <p><i>In the back storage room there is Fuel Treatment, Starting Fluid, and Engine Oil being stored on shelves directly above paper cups.</i></p> <p><i>In the back storage room there is Steering Fuel, WD-40, Brake Fluid, and Antifreeze being stored directly above plastic single-use trays.</i></p> <p><i>Notified the store manager of all places where there needed to be rearrangement for chemical storage.]</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	
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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
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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<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>[On the retail floor are two containers of Peanut Butter Crisps and two containers of Casey's Chow that are not labeled as such. Their containers are labeled as Donut Holes and Mini Chocolate Chip cookies on them. COS - the employees in the kitchen got labeling stickers that listed the common name and ingredients for the items in the containers.]</i></p>
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Food Identification	Y	N	O	A	C	R
<p><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. [The establishment is bagging their own ice. The ice is going into bags and being displayed for sale. These bags has "Casey's Retail Stores" listed on it, but lists an address in Iowa. Notified store manager that the bags need to have their store number listed so that the ice is identified as being packaged/bagged in their store.]</i></p>						
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
<p><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 register area there is a damp wiping cloth hanging on top of a bottle of blue cleaner.]</i></p>						
40. Washing fruits and vegetables.	p
Proper Use of Utensils	Y	N	O	A	C	R
41. In-use utensils: properly stored.	p
42. Utensils, equipment and linens: properly stored, dried and handled.	..	p
<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. [In the kitchen there are non-inverted and uncovered stainless steel pans, plastic food container lids, and food trays below the oven.]</i></p>						
43. Single-use and single-service articles: properly used.	..	p
<p><i>Fail Notes</i> 4-903.11(C) <i>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 kitchen there are paper single-use food trays below the pizza oven and on top of the fridge that are being stored outside of their original protective packaging, neither covered nor inverted.]</i></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
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
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
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>						
47. Non-food contact surfaces clean.	..	p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending	Y	N	O	A	C	R
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<i>Fail Notes</i>	4-601.11(C)	<p><i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [There is an accumulation of dust/grime inside of the vent hood in the kitchen.</i></p> <p><i>There is a large accumulation of dust and dirt on the fan covers in the walk-in-cooler by the kitchen.]</i></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 | .. | .. | .. | .. | .. |
| 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 | .. | .. | .. | .. |

<i>Fail Notes</i>	6-501.11	<p><i>PHYSICAL FACILITIES shall be maintained in good repair. [The front door to the establishment is hanging open 6 to 12 inches. Upon speaking with staff, there is something wrong with the hinge and it will not stay closed so long as the door is unlocked/has nothing to hold it in place. There are no pests evident inside of the building today.]</i></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

<i>Material Distributed</i>	<i>Education Title #08</i>	<i>Date Marking</i>		
	<i>Education Title #10</i>	<i>Did You Wash 'Em Sign / Sticker</i>		

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Steam Pot:
Gravy - 1136.5 F

Hot Case:
Potato Bites - 137.2 F

Footnote 2

Notes:

Walk-in-Cooler (Kitchen):
Milk - 37.9 F

Walk-in-Cooler (Drinks):
Milk - 37.4 F

International Delight Case:
French Vanilla - 40.1 F

Iced Coffee To Go:
French Vanilla - 37.6 F

Fresh Deli Cooler:
Cheesecake - 37.9 F

Windowed Cooler:
Beef and Bean Burrito - 40.9 F

Footnote 3

Notes:

Note - there is shrimp in a non-food grade sterilite container in the freezer. The shrimp is in bags in the container, not in direct contact with the container. Notified store manager that if the shrimp were ever dumped into this container, rather than being kept in bags, it would be a violation.

Footnote 4

Notes:

Quaternary Ammonia test strips provided.

VOLUNTARY DESTRUCTION REPORT

Insp Date: 5/20/2015 **Business ID:** 119462FE
Business: CASEY'S GENERAL STORE #3435

Inspection: 79000672
Store ID:
Phone: 6204424466
Inspector: KDA79
Reason: 01 Routine

3413 N SUMMIT ST
 ARKANSAS CITY, KS 67005

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
05/20/15	08:20 AM	10:35 AM	2:15	0:20	2:35	0	Inspection
Total:			2:15	0:20	2:35	0	

ACTIONS

Number of products Voluntarily Destroyed 2

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 Salami Qty Units Value \$ 10.00

Description 1 partial container - held past 7 days

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Roast Beef Qty Units Value \$ 5.00

Description 1 partial container - held past 7 days

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

