

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: 6/5/2015 **Business ID:** 119462FE
Business: CASEY'S GENERAL STORE #3435

Inspection: 79000696
Store ID:
Phone: 6204424466
Inspector: KDA79
Reason: 02 Follow-up
Results: Administrative Review

3413 N SUMMIT ST
 ARKANSAS CITY, KS 67005

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/05/15	12:55 PM	01:40 PM	0:45	0:15	1:00	0	Inspection
Total:			0:45	0:15	1:00	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Lic. Insp. No

Priority(P) Violations 3 Priority foundation(Pf) Violations 0

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.

Employee Health	Y	N	O	A	C	R
2. Management awareness; policy present.
3. Proper use of reporting, restriction and exclusion.

Good Hygienic Practices	Y	N	O	A	C	R
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Good Hygienic Practices	Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use
5. No discharge from eyes, nose and mouth.
Preventing Contamination by Hands	Y	N	O	A	C	R
6. Hands clean and properly washed.
7. No bare hand contact with RTE foods or approved alternate method properly followed.
8. Adequate handwashing facilities supplied and accessible.	p
Approved Source	Y	N	O	A	C	R
9. Food obtained from approved source.
10. Food received at proper temperature.
11. Food in good condition, safe and unadulterated.
12. Required records available: shellstock tags, parasite destruction.
Protection from Contamination	Y	N	O	A	C	R
13. Food separated and protected.
14. Food-contact surfaces: cleaned and sanitized.	p
15. Proper disposition of returned, previously served, reconditioned and unsafe food.
Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
16. Proper cooking time and temperatures.
17. Proper reheating procedures for hot holding.
18. Proper cooling time and temperatures.
19. Proper hot holding temperatures.
20. Proper cold holding temperatures.
21. Proper date marking and disposition.	..	p	p	p
<div style="display: flex; border-left: 1px solid black; padding-left: 10px;"> <div style="width: 100px; border-right: 1px solid black; padding-right: 5px;">Fail Notes</div> <div style="padding-right: 5px;">3-501.18(A)(3)</div> <div> <p><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.</i></p> <p><i>[In the walk-in-cooler there are two items dated for more than 7 days. They are as follows:</i></p> <p><i>Opened, ready-to-eat gravy dated 6/5 - 6/12.</i></p> <p><i>Opened, ready-to-eat burrito mix dated 6/5 - 6/12.</i></p> <p><i>Corrected on Site (COS) - the kitchen employee corrected the dates on both to 6/5 - 6/11.]</i></p> </div> </div>
22. Time as a public health control: procedures and record.
Consumer Advisory	Y	N	O	A	C	R
23. Consumer advisory provided for raw or undercooked foods.
Highly Susceptible Populations	Y	N	O	A	C	R

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

Chemical	Y N O A C R
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25. Food additives: approved and properly used.

26. Toxic substances properly identified, stored and used. .. p . . . p p

<i>Fail Notes</i>	7-201.11(A)	<p><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.</i></p> <p><i>[In the kitchen there is a spray bottle of degreaser hanging directly next to/touching a pair of clean tongs. COS - the kitchen employee moved the degreaser.]</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 spray can of Stainless Steel Maintainer sitting directly on top of the microwave/freezer. COS - the kitchen employee moved the chemical.</i></p> <p><i>In the kitchen there is a spray bottle of degreaser hanging directly above the sanitizer vat of the 3 vat sink. The sink was empty when the bottle was noted, but the kitchen employee soon began making a vat of sanitizer to use in dish washing. COS - had her move the degreaser.]</i></p>

Conformance with Approved Procedures	Y N O A C R
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27. Compliance with variance, specialized process and HACCP plan.

GOOD RETAIL PRACTICES

Safe Food and Water	Y N O A C R
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28. Pasteurized eggs used where required.

29. Water and ice from approved source.

30. Variance obtained for specialized processing methods.

Food Temperature Control	Y N O A C R
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31. Proper cooling methods used; adequate equipment for temperature control.

32. Plant food properly cooked for hot holding.

33. Approved thawing methods used.

34. Thermometers provided and accurate.

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

Prevention of Food Contamination	Y N O A C R
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36. Insects, rodents and animals not present.

37. Contamination prevented during food preparation, storage and display.

38. Personal cleanliness.

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.

Proper Use of Utensils	Y N O A C R
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41. In-use utensils: properly stored.

42. Utensils, equipment and linens: properly stored, dried and handled. p

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

44. Gloves used properly.

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

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

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

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.

49. Plumbing installed; proper backflow devices.

50. Sewage and waste water properly disposed.

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

52. Garbage and refuse properly disposed; facilities maintained.

53. Physical facilities installed, maintained and clean. .. p

<i>Fail Notes</i>	6-501.11	<i>PHYSICAL FACILITIES shall be maintained in good repair. [The front door to the establishment is hanging open 6-12 inches and will not stay closed unless it is locked due to an issue with the door. The store manager said they've ordered a part to fix it, which came in yesterday. They are waiting on maintenance to install it.]</i>
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54. Adequate ventilation and lighting; designated areas used.

Administrative/Other	Y N O A C R
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55. Other violations

EDUCATIONAL MATERIALS

The following educational materials were provided ..

