

**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:** 6/24/2015      **Business ID:** 62345FE  
**Business:** ARK CITY COUNTRY MART LLC

616 N SUMMIT  
 ARKANSAS CITY, KS 67005

**Inspection:** 79000723  
**Store ID:**  
**Phone:** 6204420155  
**Inspector:** KDA79  
**Reason:** 01 Routine  
**Results:** Follow-up

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/24/15	08:10 AM	02:00 PM	5:50	0:20	6:10	0	Inspection
<b>Total:</b>			5:50	0:20	6:10	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification   Email   Sent Notification To \_\_\_\_\_ Lic. Insp.   No  

Priority(P) Violations   8   Priority foundation(Pf) Violations   4  

Certified Manager on Staff  Address Verified  Actual Sq. Ft.   32000  

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	..	..	..

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

<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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# 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>	<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 is no hand washing sign posted at the hand sink in the meat department. Corrected on Site (COS) - provided with sign 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   "   "   p   " |

<i>Fail Notes</i>	<p>3-202.15    <i>Pf - FOOD packages shall be in good condition and protect the integrity of the contents so that the FOOD is not exposed to ADULTERATION or potential contaminants. [On the retail floor there are several cans that have Class II dents on/affecting the seams of the cans. They are as follows:</i></p> <p style="margin-left: 20px;"><i>Pineapple Chunks (8oz) 2 cans - dented along the side seams</i></p> <p style="margin-left: 20px;"><i>Mandarin Oranges (15oz) 1 can - dented along the side seam</i></p> <p style="margin-left: 20px;"><i>La Costena Refried Beans (20.5oz) 1 can - dented along the side seam/bottom seam</i></p> <p style="margin-left: 20px;"><i>Ducal Refried Bean (15oz) 1 can - dented along the side/bottom seam</i></p> <p style="margin-left: 20px;"><i>COS - all items were removed from the retail floor to be put with return/discard products.]</i></p>
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| 12. Required records available: shellstock tags, parasite destruction. | "   "   "   p   "   " |
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Protection from Contamination	Y   N   O   A   C   R
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|-----------------------------------|-----------------------|
| 13. Food separated and protected. | "   p   "   "   p   " |
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***This item has Notes. See Footnote 2 at end of questionnaire.***

<i>Fail Notes</i>	<p>3-302.11(A)(1)(b)    <i>P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from Cooked READY-TO-EAT FOOD. [On the retail floor there was fully cooked Turkey Bacon being stored directly below packages of raw pork bacon. COS - the meat department manager rearranged this.]</i></p> <p>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></p> <p style="margin-left: 20px;"><i>[On the retail floor there was raw chicken on the shelf that was positioned so that the end of the package was slightly above raw pork. COS - the meat department manager rearranged this.]</i></p>
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| 14. Food-contact surfaces: cleaned and sanitized. | "   p   "   "   "   " |
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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Protection from Contamination	Y   N   O   A   C   R
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Fail Notes	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>[In the deli the meat slicers were both identified as clean. One slicer has visible dried grime on the blade, the other has food debris where the meat comes out after being cut.</i></p> <p><i>The 6 deep fryers for the chicken were identified as not having been used yet today. There is food particles, debris, and grease on these fryers stored on the shelf waiting to be used. COS - the deli manager moved these to the sink to be cleaned.</i></p> <p><i>There are 10 stainless steel pans on a shelf in the deli that the deli manager identified as clean pans. These pans are greasy to the touch. COS - she moved them to the sink to be cleaned.</i></p> <p><i>There are 4 stainless steel pans on the drying rack of the 3 vat sink in the deli. There is sticky food residue on the outside of these pans. COS - the deli manager returned these to the sink to be cleaned again.</i></p> <p><i>There are utensils stored in a drawer as clean in the deli that have a dusting of flour on them. COS - the deli manager moved them to the sink to be cleaned.</i></p> <p><i>In the meat department the two meat slicers were identified by a staff member as not having been used yet today and stored as clean. There was food residue on the back of these slicers on the blade and the shield that guides the meat out of the slicer.</i></p> <p><i>In the meat department there is a meat saw that the employee said had not yet been used today and should be clean. In the bottom compartment where the blade comes through there is a scraper that scrapes the blade clean as it comes by. There is food grime/residue caught on this scraper and touching the blade.]</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   "   "   "
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17. Proper reheating procedures for hot holding.	"   "   p   "   "   "
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18. Proper cooling time and temperatures.	"   "   p   "   "   "
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19. Proper hot holding temperatures.	p   "   "   "   "   "
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***This item has Notes. See Footnote 3 at end of questionnaire.***

20. Proper cold holding temperatures.	"   p   "   "   p   "
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***This item has Notes. See Footnote 4 at end of questionnaire.***

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y N O A C R
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Fail Notes	<p>3-501.16(A)(2) <i>P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less.</i>  <i>[There are items in the meat department retail cooler that are not at proper cold holding temperatures. They are as follows:</i></p> <p style="margin-left: 20px;"><i>Ham Shanks - 46.0 F</i>  <i>Ham Hocks - 47.2 F</i></p> <p><i>The deli manager said these items had been here for three hours. He is not sure when this cooler goes onto defrost. Explained to him that these items appear to be stacked too high as they are sticking out of the cooler due to how high they are stacked. COS - he returned the top row to the walk-in-cooler to be brought back down to temperature. The lower row was within proper cold holding rangers, as was everything else in the cooler.]</i></p>
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21. Proper date marking and disposition. .. p .. .. p ..

Fail Notes	<p>3-501.18(A)(3) <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>  <i>[In the deli there are three items that are dated for more than 7 days. They are as follows:</i></p> <p style="margin-left: 20px;"><i>Corn Salad - dated 7/2 - the deli manager said it was opened 6/21</i>  <i>Pea Salad - dated 6/28 - the deli manager said it was opened 6/19</i>  <i>Three Bean Salad - dated 8/19 - the deli manager said it was opened 6/23</i></p> <p><i>The deli manager said she has been using the expiration dates on the commercially prepared based on previous guidance. Explained to her today that there are some exemptions in the food code where 7 day date marking would not apply, but these three items are not included in the exemption. COS - she corrected the dates on these items to reflect the opening date and discard date.]</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 .. .. p ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Chemical	Y N O A C R
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| Fail Notes | <p>7-201.11(B) <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><br/> <i>[There is a mounted container of hand sanitizer with meat department food bags on a stand directly below the hand sanitizer on the retail floor. COS - the meat department manager moved the bags.]</i></p> <p>7-208.11(B) <i>P - First Aid Supplies (Storage) First aid supplies that are in a FOOD ESTABLISHMENT for the EMPLOYEES' use shall be stored in a kit or a container that is located to prevent the contamination of FOOD, EQUIPMENT, UTENSILS, and LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES.</i><br/> <i>[In the deli there is a cabinet with first aid supplies on a shelf directly above coffee roasters and single-use articles. COS - the deli manager rearranged this cabinet.]</i></p> <p>7-209.11 <i>Personal Care Items (Storage) EMPLOYEES shall store their PERSONAL CARE ITEMS in lockers or other suitable facilities.</i><br/> <i>[There is a sealed bottle of Pain Reliever Pills on a shelf in a cabinet in the deli directly above single-use articles. COS - the deli manager rearranged this cabinet.]</i></p> <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><br/> <i>[On the retail floor there are cleaning hand wipes located on a shelf directly above bounty paper towels. COS - an employee rearranged these.]</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 .. ..

<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 .. ..

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 .. .. . .. ..

***This item has Notes. See Footnote 5 at end of questionnaire.***

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 .. .. . ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Food Identification	Y	N	O	A	C	R
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Fail Notes	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 is an unlabeled tub in the deli that has a yellow powder inside. The deli manager said this was corn breadng.]</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 .. .. .

Fail Notes	6-202.13(B)(2)	<p><i>Insect control devices shall be installed so that dead insects and insect fragments are prevented from being impelled onto or falling on exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES. [In the deli there are two insect control devices mounted on the wall. One is directly above a table with utensils in a tub that is sitting below the insect control device. One is directly above baking sheets on a rack against the wall.]</i></p>
	6-202.15(A)(3)	<p><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. [The back door to the establishment/loading door have gaps at the bottoms, 1/4 to 1/2 inch at the corners and along the bottom threshold where sunlight can be seen shining in while the door is closed.]</i></p>

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

Fail Notes	3-305.11(A)(1)	<p><i>Food storage - Except as specified in ¶¶ (B) and (C) of 3-305.11, FOOD shall be protected from contamination by storing the FOOD: in a clean, dry location; where it is not exposed to splash, dust, or other contamination; and at least 15 cm (6 inches) above the floor. [In the produce department there is a box of green bell peppers and bags of potatoes that are sitting directly on the floor.]</i></p>
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38. Personal cleanliness. p .. .. .

39. Wiping cloths: properly used and stored. .. p .. .. .

Fail Notes	3-304.14(B)(1)	<p><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 meat department there is a damp wiping cloth sitting on the counter rather than in a chemical sanitizer.]</i></p>
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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 .. .. .

Fail Notes	3-304.12(B)	<p><i>In-use utensil storage (Non-PHF/TCS-handles above food) During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored in FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon. [The scoop for the ice machine in the produce room is sitting directly on top of the ice machine. Upon running fingers across this surface, they came away with dirt and grime on them. ]</i></p>
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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
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<i>Fail Notes</i>	4-903.11(B)	<p><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. [The mixing bowl on the counter in the deli/bakery area is neither covered nor inverted.]</i></p> <p><i>The black produce baskets are stored on the shelf neither covered nor inverted.]</i></p>
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43. Single-use and single-service articles: properly used. ..   p   ..   ..   ..   ..

<i>Fail Notes</i>	4-903.11(C)	<p><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. [There are single-use containers being stored outside of their original protective packaging, neither covered nor inverted, in the following areas: Produce on a shelf near the door, Meat Department on shelf and table.]</i></p>
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44. Gloves used properly. p   ..   ..   ..   ..   ..

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   ..   ..   ..   ..

<i>Fail Notes</i>	4-202.11(A)(2)	<p><i>Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. [In the deli there are 4 plastic food tubs and 7 plastic foot tub lids that are cracked along the bottoms and sides.]</i></p> <p><i>In the deli walk-in-cooler there is a tub of fish that has a corner chipped off of the plastic tub.]</i></p>
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45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Core items ..   p   ..   ..   ..   ..

<i>Fail Notes</i>	4-501.11(A)	<p><i>EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements specified under Parts 4-1 and 4-2. [The produce walk-in-cooler has an accumulation of condensation on one of the fan units that is dripping down onto the floor.]</i></p>
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46. Warewashing facilities: installed, maintained, and used; test strips. p   ..   ..   ..   ..   ..

***This item has Notes. See Footnote 6 at end of questionnaire.***

47. Non-food contact surfaces clean. ..   p   ..   ..   ..   ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending
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Y N O A C R

Fail Notes	<p>4-601.11(C) <i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [In the deli there are shelves that the fryers sit on that have an accumulation of grease and food debris on them.</i></p> <p><i>There is an accumulation of dust on the unit above the proofer in the bakery/deli area.</i></p> <p><i>There is grime on the air brush tube in the bakery area.</i></p> <p><i>The containers holding toys/decorations in the bakery area have fallen debris on them.</i></p> <p><i>There is an accumulation of dust on the fan covers in the deli walk-in-freezer.</i></p> <p><i>The back of the meat slicer (non-food contact area) has sticky grease on it.</i></p> <p><i>The hand sink in the produce area has an accumulation of dirt and grime on/around it.</i></p> <p><i>The pipes along the wall, the garbage disposal, and the legs of the produce sink in the produce area all have dirt and grime buildup on them.</i></p> <p><i>There is an accumulation of dust and dirt on the ice machine (top, edges).</i></p> <p><i>The fan covers in the dairy walk-in-cooler have an accumulation of dust.</i></p> <p><i>The door seal of the dairy walk-in-cooler has black mold buildup on it.</i></p> <p><i>There is dust buildup on the fan covers in the egg walk-in-cooler.</i></p> <p><i>There is dust buildup on the fan covers in both meat walk-in-coolers.</i></p> <p><i>There is a meat grinder in the corner of the meat department that both employees in the area said is no longer used. There is dried food debris inside of this piece of equipment.</i></p> <p><i>The shelves in the meat department have grime buildup between the holes in the shelves.]</i></p>
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Physical Facilities
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Y N O A C R

48. Hot and cold water available; adequate pressure.	p	..	..	..	..
49. Plumbing installed; proper backflow devices.	..	p	..	..	..

Fail Notes	<p>5-202.12(A) <i>Pf - A HANDWASHING SINK shall be equipped to provide water at a temperature of at least 38°C (100°F) through a mixing valve or combination faucet. [The hand sink in the produce room is only reaching 79.7 F. The produce employee said he does do produce prep in this area that would require hand washing. He will use the working hand sink in the deli for the time being, and on his way back into the produce room he will use his shoulder/elbow to push open the swinging doors without contaminating his hands.</i></p> <p><i>There are two hand sinks in the women's restroom. The hot water does not turn on at the left sink (closest to the door).]</i></p>
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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities
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Y N O A C R

<i>Fail Notes</i>	5-203.14	<p><i>P - A PLUMBING SYSTEM shall be installed to preclude backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use at the FOOD ESTABLISHMENT, including on a hose bibb if a hose is attached or on a hose bibb if a hose is not attached and backflow prevention is required by LAW, by: Providing an air gap as specified under § 5-202.13; or, Installing an APPROVED backflow prevention device as specified under § 5-202.14.</i></p> <p><i>[In the produce 2 vat sink there is a red hose attached to a faucet. There is no backflow prevention device installed to protect this hose. The end of the hose is hanging below the flood rim of the sink. COS - the produce employee hung the hose up out of the sink.]</i></p>
	5-205.15(B)	<p><i>Plumbing system (Maintained) A PLUMBING SYSTEM shall be maintained in good repair.</i></p> <p><i>[The spray head at the 3 vat sink in the deli has a steady leak while not in use.]</i></p>

50. Sewage and waste water properly disposed. p . . . . .

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

<i>Fail Notes</i>	5-501.17	<p><i>A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.</i></p> <p><i>[There is no covered trashcan available in the women's restroom.]</i></p>
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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.</i></p> <p><i>[There is peeling paint from the fans in the fans in the ceiling in the meat department room.]</i></p>
	6-501.12(A)	<p><i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.</i></p> <p><i>[In the deli there is food spill/oil spill/grime on the walls below the cooking equipment. There is grease splatter on the wall behind the fryers.</i></p> <p><i>There is spill on the floor below the teas in the dairy walk-in-cooler.</i></p> <p><i>There is debris on the floor in the egg walk-in-cooler.]</i></p>

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

<i>Fail Notes</i>	6-202.11(A)	<p><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.</i></p> <p><i>[The lights above the produce prep sink and a single light in the produce walk-in-cooler are uncovered and unshielded.</i></p> <p><i>There is an uncovered/unshielded light in the dairy walk-in-cooler.</i></p> <p><i>There is an uncovered/unshielded light in the egg walk-in-cooler.</i></p> <p><i>There is an uncovered/unshielded light in the meat department walk-in-cooler.]</i></p>
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Administrative/Other
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Y N O A C R

55. Other violations p . . . . .

EDUCATIONAL MATERIALS
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The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #08</i>	<i>Date Marking</i>
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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## EDUCATIONAL MATERIALS

<i>Material Distributed</i>	<i>Education Title #10</i>	<i>Did You Wash 'Em Sign / Sticker</i>
	<i>Education Title #27</i>	<i>Hot and Cold Holding</i>
	<i>Education Title #43</i>	<i>Storing Food in WIC</i>

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Deli Manager - Certified Food Safety Manager

## **Footnote 2**

### **Notes:**

There is raw beef above raw pork and raw chicken on carts in the meat department cooler.

## **Footnote 3**

### **Notes:**

Deli Hot Case:

Chicken - 170.4 F

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 4**

### **Notes:**

Deli Reach-in-Cooler:  
Ham - 41.8 F

Walk-in-Cooler:  
Baked Beans - 38.7 F

Produce Walk-in-Cooler:  
Cut Salad - 49.9 F (Note - this had been delivered this morning and was sitting out approximately 30 minutes per the produce employee prior to being put into the walk-in-cooler)

Dairy Walk-in-Cooler:  
Yogurt - 34.3 F

Drink/Egg Walk-in-Cooler:  
Potato Salad - 41.3 F

Meat Walk-in-Cooler:  
Beef - 34.9 F

Meat Department Room:  
Ham - 42.7 F

Meat Walk-in-Cooler 2(Smaller):  
Hot Dog - 38.1 F

Retail Floor:

Meat Coolers:  
Raw Beef - 42.3 F  
Crab Meat - 40.2 F

Center Meat Cooler:  
Ham - 42.3 F

Dairy Coolers:  
Yogurt - 38.7 F  
Cream Cheese - 40.2 F  
Cheese - 38.7 F

Produce Cooler:  
Chopped Lettuce - 43.2 F

Deli Coolers:  
Brownie Cheesecake - 34.3 F  
Macaroni and Cheese - 42.0 F

## **Footnote 5**

### **Notes:**

Thawing as part of the cooking process.

## **Footnote 6**

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

**Notes:**

400ppm Quaternary Ammonia in sanitizing vat of deli 3 vat (label calls for 200-400ppm)

Quaternary ammonia test strips provided in deli and meat department

Note - the test strips in meat and deli are both about to expire (7/15 and 8/15)



