

**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:** 7/7/2015      **Business ID:** 95084FE  
**Business:** EZ GO FOODS #75  
  
 770 N I-35  
 BELLE PLAINE, KS 67013

**Inspection:** 79000738  
**Store ID:**  
**Phone:** 6203265781  
**Inspector:** KDA79  
**Reason:** 01 Routine  
**Results:** Follow-up

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/07/15	10:20 AM	01:30 PM	3:10	0:00	3:10	0	Inspection
<b>Total:</b>			3:10	0:00	3:10	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Email Sent Notification To \_\_\_\_\_ Lic. Insp. No  
 Priority(P) Violations 4 Priority foundation(Pf) Violations 6  
 Certified Manager on Staff .. Address Verified p Actual Sq. Ft. 6534  
 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	..	..	..

<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

<b>Good Hygienic Practices</b>	<b>Y N O A C R</b>
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- |   |             |
|---|-------------|
| 4. Proper eating, tasting, drinking, or tobacco use | p . . . . . |
| 5. No discharge from eyes, nose and mouth.          | p . . . . . |

<b>Preventing Contamination by Hands</b>	<b>Y N O A C R</b>
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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>	5-204.11(A)	<p><i>Pf - A HANDWASHING SINK shall be located to allow convenient use by EMPLOYEES in FOOD preparation, FOOD dispensing, and WAREWASHING areas</i></p> <p><i>[The back storage room (near the office and walk-ins) was identified as a room where nuts are filled into the dispensers for customers to bag up on the retail floor. There is no hand sink available in this room. Upon questioning, they wash their hands in the kitchen, come to this dry storage room (through two doors), put on gloves and use their gloved hands to put the nuts into the dispensers. COS - Store manager is changing store policy to take the nuts and nut containers to the kitchen/prep area, wash hands at the hand sink and put on gloves, then put the nuts into the dispensers.]</i></p>
	6-301.11	<p><i>Pf - Each HANDWASHING SINK or group of two adjacent HANDWASHING SINKS shall be provided with a supply of hand cleaning liquid, powder, or bar soap.</i></p> <p><i>[There is popcorn that the cashiers will put into containers for customers upon request. The nearest sink, which the store manager has agreed to make the hand sink for use prior to scooping popcorn, does not have soap available. COS - the store manager supplied.]</i></p>
	6-301.12	<p><i>Pf - Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with: Individual, disposable towels; a continuous towel system that supplies the user with a clean towel; a heated-air hand drying device; or a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures.</i></p> <p><i>[There is popcorn that the cashiers will put into containers for customers upon request. The nearest sink, which the store manager has agreed to make the hand sink for use prior to scooping popcorn, does not have paper towels available. COS - the store manager supplied.]</i></p>
	6-301.14	<p><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.</i></p> <p><i>[There are no hand washing signs posted at the hand sinks in the restrooms, the kitchen/prep area, or the hand sink on the floor for scooping popcorn. Corrected on Site (COS) - provided with signs to be posted.]</i></p>

<b>Approved Source</b>	<b>Y N O A C R</b>
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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 . . . |

<b>Protection from Contamination</b>	<b>Y N O A C R</b>
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- |   |                 |
|---|-----------------|
| 13. Food separated and protected.                 | p . . . . .     |
| 14. Food-contact surfaces: cleaned and sanitized. | . . p . . . . . |

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

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Protection from Contamination
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Y N O A C R

<i>Fail Notes</i>	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>[There is a container with buns being stored inside in the kitchen that has sticker residue on the outside of the container. This was identified as remaining from the original labeling from the manufacturer for the container. COS - the buns were removed and the container taken to ware washing.</i></p> <p><i>In the dry storage room there are food containers that have sticker residue from the original manufacturer's labeling on the outside of the containers. Explained to store manager that these stickers need to be removed from the containers.</i></p> <p><i>The door seal of the reach-in-cooler where bagged ice is stored has black mold build up on the seal.]</i></p>
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15. Proper disposition of returned, previously served, reconditioned and unsafe food.

p . . . . .

Potentially Hazardous Food Time/Temperature
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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 . . . . .

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

20. Proper cold holding temperatures.

p . . . . .

***This item has Notes. See Footnote 3 at end of questionnaire.***

21. Proper date marking and disposition.

. . p . . . p . .

<i>Fail Notes</i>	3-501.18(A)(2)	<p><i>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.</i></p> <p><i>[There is an opened bag of ready-to-eat hot links in the cooler in the kitchen. There are no dates written on this box of hot links. The kitchen employee checked with another employee and verified that the hot dogs were opened yesterday morning (7/6/15). COS - she dated the bag.]</i></p>
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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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<i>Fail Notes</i>	<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></p> <p><i>[In the cooler in the kitchen there is a box of ready-to-eat Breakfast Style Sausage Links that has an open package of links inside. The box says "Pulled 6/22" on it. The kitchen employee said this is the date that the box was pulled from the freezer and that opened bags inside of the boxes should have an opening date on them. The bag for the sausages does not have a date written on it. She checked the records and said the opened bag of sausages was opened two days ago (7/5/15). COS - she dated the opened bag of sausages 7/5.</i></p> <p><i>There is an opened bag of ready-to-eat hot dogs in the cooler in the kitchen. The box says "Pulled 6/24" on it. The kitchen employee verified this is the day the box was pulled from the freezer, not necessarily when the bagged hot dogs inside of the box was opened. She checked with another employee and verified that the hot dogs were opened yesterday morning (7/6/15). COS - she dated the bag.]</i></p>
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22. Time as a public health control: procedures and record.	..	..	..	p	..	..
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Consumer Advisory	Y	N	O	A	C	R
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23. Consumer advisory provided for raw or undercooked foods.	..	..	..	p	..	..
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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.	..	..	..	p	..	..
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Chemical	Y	N	O	A	C	R
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25. Food additives: approved and properly used.	..	..	p	..	..	..
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26. Toxic substances properly identified, stored and used.	..	p	..	..	p	..
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<i>Fail Notes</i>	<p>7-102.11 <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. [At the cash registers there is an unlabeled spray bottle with a blue liquid inside. The store manager said that this is Windex. COS - she labeled the bottle.]</i></p> <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. [In the kitchen there is a spray bottle of Air Freshener sitting on top of some storage cabinets. Inside the drawers of these cabinets there are single-use food bags. COS - the kitchen employee moved the air freshener.]</i></p>
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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Chemical	Y N O A C R
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<i>Fail Notes</i>	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. [On the retail floor there is Windshield Washer Fluid being stored directly next to/in contact with bottles of drinking water. COS - the store manager rearranged.</i></p> <p><i>On the retail floor there are paper towels being stored directly next to/in contact with containers of Wet Ones Wipes. COS - the store manager 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 .. ..

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 .. .. . .. ..

<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>[In the kitchen there are unlabeled containers that the kitchen employee identified as cinnamon sugar, powdered sugar, and icings for their donuts.]</i></p>
	3-602.11(B)(4)	<p><i>Label information (packaged in establishment - Business Information) Label information shall include the name and place of business of the manufacturer, packer, or distributor.</i></p> <p><i>[There are bags of ice for sale in the freezer that have an Oklahoma address for EZ Go Foods. Upon questioning, the kitchen employee said they bag their own ice here in the store. She is having all future ice bags provided by the company marked "Store # 75" so that the correct store is identified on the bags.]</i></p>

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

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination	Y	N	O	A	C	R
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*Fail Notes* | 6-202.15(A)(3) *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. [All 3 sets of doors leading to the outside have narrow 1/4 to 1/2 inch gaps between the doors where light can be seen through/between the doors while they are closed.]*

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

*Fail Notes* | 3-305.11(A)(1) *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 kitchen/prep room there are boxes of bagged soda pop sitting directly on the floor.]*

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 .. .. ..

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. [There are single-use containers/trays that are being stored outside of their original protective packaging in the kitchen and in the cash register area. They are neither covered nor inverted.]*

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 .. .. ..

***This item has Notes. See Footnote 4 at end of questionnaire.***

*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 chipped food container on a shelf in the kitchen. COS - the kitchen employee discarded this container. There is a chipped lid on the powdered sugar container. COS - the kitchen employee removed this lid.]*

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 .. .. ..

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

*Fail Notes* | 4-601.11(C) *NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [There is a slight buildup of dust on the fan covers in the walk-in-cooler. There is dust buildup on the interior ceiling in front of the fans of the walk-in-cooler.]*

Physical Facilities	Y	N	O	A	C	R
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## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities	Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.	p	..	..	..	..	..
49. Plumbing installed; proper backflow devices.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 5 at end of questionnaire.</i></b>						
50. Sewage and waste water properly disposed.	p	..	..	..	..	..
51. Toilet facilities: properly constructed, supplied and cleaned.	..	p	..	..	..	..
<i>Fail Notes</i>   5-501.17	<i>A toilet room used by females shall be provided with a covered receptacle for sanitary napkins. [There are no covered trashcans in the women's restrooms, or the unisex family restroom.]</i>					
52. Garbage and refuse properly disposed; facilities maintained.	p	..	..	..	..	..
53. Physical facilities installed, maintained and clean.	..	p	..	..	..	..
<i>Fail Notes</i>   6-501.12(A)	<i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [There is pop/grime splatter on the wall behind the soda pop boxes. There is grime/dirt/debris on the floor below the coolers and freezers in the kitchen. There is slight grime buildup below the soda pop boxes in the kitchen/prep area storage hall. There is grime buildup underneath the soda pop machines.]</i>					
54. Adequate ventilation and lighting; designated areas used.	p	..	..	..	..	..

Administrative/Other	Y	N	O	A	C	R
55. Other violations	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 6 at end of questionnaire.</i></b>						

<b>EDUCATIONAL MATERIALS</b>
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The following educational materials were provided      p

<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:**

Sanitizing dishes in 200ppm quaternary ammonia (label calls for 200-400ppm)

## **Footnote 2**

### **Notes:**

Crock pot:  
BBQ Beef - 180.5 F

Rollers in Retail (6 of them):

Hot dog - 136.7 F  
Hot Link - 137.9 F  
Hot dog - 134.9 F  
Taquito - 139.9 F  
Taquito - 137.3 F  
Taquito - 136.3 F

Hot Case for Sandwiches:  
BBQ Rib sandwich - 137.7 F

## **Footnote 3**

### **Notes:**

True Cooler:  
Cheese - 41.6 F

Windowed Cooler (Retail):  
Cheese - 39.9 F

Walk-in-Cooler:  
Cheese - 40.9 F

Sandwich Cooler:  
Ham & Cheese - 37.4 F

Java Freeze:  
Mocha Latte - 43.3 F

Center Cold Cooler:  
Cheese - 45.9 F (Store manager said this cooler was just coming off of defrost)

## **Footnote 4**

### **Notes:**

There are non-food grade containers in use, but all food is in containers inside of the containers, the food is not in direct contact with the plastic of the non-food grade containers.

## **Footnote 5**

### **Notes:**

There is an AVB installed at the mop sink with a Y splitter with shut off valves downstream of it. There are air gaps provided.

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 6**

### **Notes:**

Ownership verified.

## NOTICE OF NON COMPLIANCE WITH KANSAS LAW

**Insp Date:** 7/7/2015      **Business ID:** 95084FE  
**Business:** EZ GO FOODS #75

**Inspection:** 79000738  
**Store ID:**  
**Phone:** 6203265781  
**Inspector:** KDA79  
**Reason:** 01 Routine

770 N I-35  
 BELLE PLAINE, KS 67013

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
07/07/15	10:20 AM	01:30 PM	3:10	0:00	3:10	0	Inspection
Total:			3:10	0:00	3:10	0	

**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 07/17/15

Inspection Report Number 79000738      Inspection Report Date 07/07/15

Establishment Name EZ GO FOODS #75

Physical Address 770 N I-35      City BELLE PLAINE  
 Zip 67013

Additional Notes and Instructions

Please have all P and Pf violations corrected for the follow up inspection.