

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: 7/10/2015 **Business ID:** 62345FE
Business: ARK CITY COUNTRY MART LLC

616 N SUMMIT
 ARKANSAS CITY, KS 67005

Inspection: 79000745
Store ID:
Phone: 6204420155
Inspector: KDA79
Reason: 02 Follow-up
Results: No Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/10/15	10:10 AM	11:10 AM	1:00	0:20	1:20	0	Inspection
Total:			1:00	0:20	1:20	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Sent Notification To _____ Lic. Insp. No

Priority(P) Violations 0 Priority foundation(Pf) Violations 2

Certified Manager on Staff .. Address Verified p 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, 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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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	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 meat department.]</i>					
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.	..	p	p	p
<i>Fail Notes</i> 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 were two cans with Class II dents on the side seams of Duca! Refried Beans cans 15oz. Corrected on Site (COS) - the cans were removed from the retail shelf.]</i>					
12. Required records available: shellstock tags, parasite destruction.
Protection from Contamination	Y	N	O	A	C	R
13. Food separated and protected.	p
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.	p
21. Proper date marking and disposition.	p
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
24. Pasteurized foods used; prohibited foods not offered.
Chemical	Y	N	O	A	C	R
25. Food additives: approved and properly used.
26. Toxic substances properly identified, stored and used.	p

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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Conformance with Approved Procedures	Y	N	O	A	C	R
--------------------------------------	---	---	---	---	---	---

27. Compliance with variance, specialized process and HACCP plan.

..

GOOD RETAIL PRACTICES

Safe Food and Water	Y	N	O	A	C	R
---------------------	---	---	---	---	---	---

- 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
--------------------------	---	---	---	---	---	---

- 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
---------------------	---	---	---	---	---	---

35. Food properly labeled; original container.

p

Prevention of Food Contamination	Y	N	O	A	C	R
----------------------------------	---	---	---	---	---	---

36. Insects, rodents and animals not present.

.. p p

<i>Fail Notes</i>	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. [The back door to the establishment/loading door have gaps at the bottom, 1/4 to 1/2 inch at corners/bottom thresholds where sunlight can be seen shining through while the door is closed.]</i>
-------------------	----------------	--

- 37. Contamination prevented during food preparation, storage and display.
- 38. Personal cleanliness.
- 39. Wiping cloths: properly used and stored.
- 40. Washing fruits and vegetables.

p
..
p
..

Proper Use of Utensils	Y	N	O	A	C	R
------------------------	---	---	---	---	---	---

- 41. In-use utensils: properly stored.
- 42. Utensils, equipment and linens: properly stored, dried and handled.
- 43. Single-use and single-service articles: properly used.
- 44. Gloves used properly.

p
p
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 p

<i>Fail Notes</i>	4-202.11(A)(2)	<i>Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. [There are cracked plastic food containers and lids in the deli. Some are in use and some are stored on the shelf. The deli manager said that new containers have been ordered since these containers were cited on the previous inspection, but they are still waiting for them to be delivered and have no other containers to use until the new ones come in.]</i>
-------------------	----------------	---

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending	Y	N	O	A	C	R
---------------------------------	---	---	---	---	---	---

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

Physical Facilities	Y	N	O	A	C	R
---------------------	---	---	---	---	---	---

- | | | | | | | |
|--|----|----|----|----|----|----|
| 48. Hot and cold water available; adequate pressure. | .. | .. | .. | .. | .. | .. |
| 49. Plumbing installed; proper backflow devices. | p | .. | .. | .. | .. | .. |
| 50. Sewage and waste water properly disposed. | .. | .. | .. | .. | .. | .. |
| 51. Toilet facilities: properly constructed, supplied and cleaned. | p | .. | .. | .. | .. | .. |
| 52. Garbage and refuse properly disposed; facilities maintained. | .. | .. | .. | .. | .. | .. |
| 53. Physical facilities installed, maintained and clean. | .. | p | .. | .. | .. | p |
| <i>Fail Notes</i> 6-501.11 <i>PHYSICAL FACILITIES shall be maintained in good repair. [There is peeling paint from the fans in the ceiling in the meat department room.]</i> | | | | | | |
| 54. Adequate ventilation and lighting; designated areas used. | p | .. | .. | .. | .. | .. |

Administrative/Other	Y	N	O	A	C	R
----------------------	---	---	---	---	---	---

- | | | | | | | |
|----------------------|---|----|----|----|----|----|
| 55. Other violations | p | .. | .. | .. | .. | .. |
|----------------------|---|----|----|----|----|----|

EDUCATIONAL MATERIALS

The following educational materials were provided ..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Note, in the Deli there were cleaning chemicals being stored on a shelf directly above two rolls of paper towels. The deli employee said that these paper towels were only used for cleaning, so this is not being cited. Recommended the paper towels be stored elsewhere.

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.

Insp Date: 7/10/2015 **Business ID:** 62345FE
Business: ARK CITY COUNTRY MART LLC

616 N SUMMIT
 ARKANSAS CITY, KS 67005

Inspection: 79000745
Store ID:
Phone: 6204420155
Inspector: KDA79
Reason: 02 Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
07/10/15	10:10 AM	11:10 AM	1:00	0:20	1:20	0	Inspection
Total:			1:00	0:20	1:20	0	