

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: 7/13/2015
Business: A-MART

Business ID: 120502FE

Inspection: 79000749

509 N MAIN
 ARGONIA, KS 67004

Store ID:
Phone: 6204356995
Inspector: KDA79
Reason: 10 Licensing
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/13/15	02:25 PM	04:10 PM	1:45	1:00	2:45	0	Inspection
07/13/15	04:10 PM		0:00	1:00	1:00	0	Estimated Travel Time
Total:			1:45	2:00	3:45	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print _____ Lic. Insp. Yes _____
 Priority(P) Violations 5 Priority foundation(Pf) Violations 2 Left App. No Lic. Approved Yes _____
 Certified Manager on Staff .. Address Verified p Actual Sq. Ft. 3600 _____
 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
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
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 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. [The hand washing sign in the men's restroom has been torn off the door. Corrected on Site (COS) - provided with sign to be posted.]</p>						
Approved Source		Y	N	O	A	C	R
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
13. Food separated and protected.		..	p	p	..
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>							
<i>Fail Notes</i>	<p>3-302.11(A)(1)(b) 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. [In the milk walk-in-cooler there is raw bacon and raw sausage on a shelf directly above a bag of ready-to-eat ham. COS - the manager rearranged this.]</p>						
14. Food-contact surfaces: cleaned and sanitized.		p
15. Proper disposition of returned, previously served, reconditioned and unsafe food.		p
Potentially Hazardous Food Time/Temperature		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
<i>Fail Notes</i>	<p>3-501.16(A)(1) P - PHF/TCS Hot Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 57°C (135°F) or above. [In the hot case near the registers there are fries at 103.6 F. Upon speaking to the manager, she said that they keep them for four hours, 11am when they are cooked to 3pm. She said they do not have time stamps/written procedures ont his process. COS - she discarded the product as was previously planned. Providing manager with notes for time as a control requirements.]</p>						
20. Proper cold holding temperatures.		p
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>							
21. Proper date marking and disposition.		..	p	p	..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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Fail Notes	<p>3-501.18(A)(1) <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. [In the walk-in-cooler (Milk) there is a container of cooked pork chops that are dated 7/6. The manager said that this day is when the pork chops were cooked. COS - she is taking the pork chops home to use as they have been kept for one day too many.]</i></p> <p>3-501.18(A)(2) <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. [There is an open gallon of milk in the cooler in the kitchen. The manager said it was opened on 7/9. COS - she dated the milk.]</i></p>
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22. Time as a public health control: procedures and record. p

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

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	<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. [There are two unlabeled spray bottles behind the counter near the registers. The manager said these were Pine Sol. COS - she labeled the bottles.]</i></p> <p>7-201.11(A) <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. [There is a spray bottle of Pine Sol sitting directly next to/against paper towels that, per the manager, may be used in the towel dispensers at the hand sinks. COS - she moved the Pine Sol.]</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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

		Y	N	O	A	C	R			
Safe Food and Water		Y	N	O	A	C	R			
30. Variance obtained for specialized processing methods.		p			
Food Temperature Control		Y	N	O	A	C	R			
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			
35. Food properly labeled; original container.		..	p			
<table border="0" style="width: 100%;"> <tr> <td style="width: 10%;"><i>Fail Notes</i></td> <td style="width: 10%; border-left: 1px solid black; border-right: 1px solid black;">3-302.12</td> <td style="border-left: 1px solid black; border-right: 1px solid black;"> <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> <i>[There is unlabeled liquid margarine and pepper in the kitchen area.]</i> </td> </tr> </table>	<i>Fail Notes</i>	3-302.12	<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> <i>[There is unlabeled liquid margarine and pepper in the kitchen area.]</i>							
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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			
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38. Personal cleanliness.		p			
39. Wiping cloths: properly used and stored.		..	p			
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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			
<table border="0" style="width: 100%;"> <tr> <td style="width: 10%;"><i>Fail Notes</i></td> <td style="width: 10%; border-left: 1px solid black; border-right: 1px solid black;">4-903.11(A)</td> <td style="border-left: 1px solid black; border-right: 1px solid black;"> <i>Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored: In a clean, dry location; Where they are not exposed to splash, dust, or other contamination; and, At least 15 cm (6 inches) above the floor.</i> <i>[In the dry storage room there is a box of paper towels sitting directly on the floor.]</i> </td> </tr> </table>	<i>Fail Notes</i>	4-903.11(A)	<i>Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored: In a clean, dry location; Where they are not exposed to splash, dust, or other contamination; and, At least 15 cm (6 inches) above the floor.</i> <i>[In the dry storage room there is a box of paper towels sitting directly on the floor.]</i>							
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43. Single-use and single-service articles: properly used.		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			

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending	Y N O A C R
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45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Core items .. p

Fail Notes | 4-501.11(A) *EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements specified under Parts 4-1 and 4-2. [In the walk-in-cooler (beer) there are shelves that have the paint peeled off where rust is showing on the shelf below.]*

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

Fail Notes | 4-302.14 *Pf - A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [The quaternary ammonia test strips expired as of 4/1/12. The manager is ordering new test strips. They have a bottle of bleach and chlorine test strips that may be used in the meantime.]*

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. [In the two walk-in-coolers there is a small accumulation of dust between the vents on the fan covers.*

In the walk-in-cooler there is an accumulation of dust on the fan cover.]

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

Fail Notes | 5-501.17 *A toilet room used by females shall be provided with a covered receptacle for sanitary napkins. [There is no covered trashcan in the women's restroom.]*

52. Garbage and refuse properly disposed; facilities maintained. p

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

Fail Notes | 6-501.12(A) *PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [The vent in the ceiling in the kitchen has an accumulation of dust on it/the ceiling around it.]*

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

Fail Notes | 6-202.11(A) *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. [There is an unshielded light bulb in the walk-in-freezer.]*

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

EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #06 Cooling</i>
	<i>Education Title #08 Date Marking</i>
	<i>Education Title #10 Did You Wash 'Em Sign / Sticker</i>
	<i>Education Title #27 Hot and Cold Holding</i>

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

EDUCATIONAL MATERIALS

Material Distributed | Education Title #43 Storing Food in WIC

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Footnote 1

Notes:

In the beer walk-in-cooler there are raw eggs above raw beef.

Footnote 2

Notes:

Walk-in-Cooler (Beer):
Eggs - 42.9 F

Walk-in-Cooler (Milk):
Chicken and Cheese Sandwich - 39.5 F

White Cooler:
Milk - 44.2 F (Note - this cooler is their main cooler for cooking and had been opened a lot over the lunch rush that ended within the past 30 minutes)

Footnote 3

Notes:

If you would like to set up time as a control for your items in the display case, please be aware that you will need to have written procedures on hand that you are able to provide during an inspection, time/temp stamps on all items with time as a control being used, and the employees must be trained in using time as a control.

Written Procedures:

The written procedures must be guidelines on how the time as a control is handled, and what items it is used on. For example: "We have items that we put into our non-refrigerated display case for sale that we are using time as a control on. We take the temperature when the items are removed from the refrigerator and write down the time and temperature of when they are removed. We then hold the products for a maximum of four hours inside of our display case. At the end of the four hour time period, they are either sold out or discarded if there is any left."

Time/Temp Stamps:

Please be sure you have a log stating what temperature the items were when they were removed from the cooler, and what time they were removed. Every time fresh items are put out, this log would need to be updated with the new information. You can have a little sticker with it written down on the individual containers, on the pans and plates the items are set into, or on a master sheet near the display case.

Employees:

Your employees will need to be trained in time as a control in knowledgeable in how it works so that they know how to handle it. They need to know to always temp and time the items and document it so that the information is available as the food code requires. This is also important so that when an inspector comes in, if they take a temperature and ask an employee if it is under time as a control, the employee will have the knowledge to explain your procedures on the items with the time as a control in place.

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 7/13/2015
Business: A-MART

Business ID: 120502FE

Inspection: 79000749

Store ID:

Phone: 6204356995

Inspector: KDA79

Reason: 10 Licensing

509 N MAIN
 ARGONIA, KS 67004

Time In / Time Out

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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 07/23/15

Inspection Report Number 79000749

Inspection Report Date 07/13/15

Establishment Name A-MART LLC

Physical Address 509 N MAIN City ARGONIA

Zip 67004

Additional Notes and Instructions

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