

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: 7/22/2015 **Business ID:** 111055FE
Business: PHIL STOP 2

Inspection: 79000764
Store ID:
Phone: 6204420480
Inspector: KDA79
Reason: 01 Routine
Results: Follow-up

801 E MADISON
 ARKANSAS CITY, KS 67005

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/22/15	08:05 AM	09:45 AM	1:40	0:10	1:50	0	Inspection
Total:			1:40	0:10	1:50	0	

FOOD ESTABLISHMENT PROFILE

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

Priority(P) Violations 3 Priority foundation(Pf) Violations 4

Certified Manager on Staff Address Verified p Actual Sq. Ft. 1800

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
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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 " |

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

<i>Fail Notes</i>	6-301.11 <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. [The hand soap in the women's restroom is out. Corrected on Site (COS) - an employee refilled this.]</i>
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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 " " " " " |
| 12. Required records available: shellstock tags, parasite destruction. | " " " p " " |

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

<i>Fail Notes</i>	4-602.11(E)(4) <i>Non-PHF/TCS Food Contact Surface Cleaning Frequency (ice bins, soda nozzles) Surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cleaned, in EQUIPMENT such as ice bins and BEVERAGE dispensing nozzles and enclosed components of EQUIPMENT such as ice makers, cooking oil storage tanks and distribution lines, BEVERAGE and syrup dispensing lines or tubes, coffee bean grinders, and water vending EQUIPMENT: at a frequency specified by the manufacturer; or, absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold. [A nozzle in the cappuccino machine has dry creamer buildup hanging down from it. The employee present said she believes the nozzles were last cleaned on Monday.]</i>
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|---|-----------------------|
| 15. Proper disposition of returned, previously served, reconditioned and unsafe food. | p " " " " " |
|---|-----------------------|

Potentially Hazardous Food Time/Temperature	Y N O A C R
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|--|-----------------------|
| 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 " " " |
| 20. Proper cold holding temperatures. | " p " " p " |

This item has Notes. See Footnote 2 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	3-501.16(A)(2)	<p><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></p> <p><i>[There are sausage rolls in the donut display case that are measuring 76.9 F. Per the donut shop that fixed the sausage rolls, they were done cooking at approximately 5:40am this morning. It was approximately 8:45am when the temperature was taken. COS - the sausage rolls were discarded by 9:40am while inspector was completing inspection report.]</i></p>
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- | | | | | | | |
|---|---|----|----|----|----|----|
| 21. Proper date marking and disposition. | p | .. | .. | .. | .. | .. |
| 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 | .. | .. | p | .. |

Fail Notes	7-102.11	<p><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.</i></p> <p><i>[There are two unlabeled spray bottles in the establishment. One is near the front register area, one is hanging from a shelf in the prep area in the back. The employee present identified both as being soapy waters. COS - she labeled them.]</i></p>
	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>[There is a roll of paper towels by the windex and a cleaner on a shelf in the back prep room. The employee present said these paper towels were for drying hands after washing at the hand sink. COS - the paper towels were moved next to the sink.]</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>[There are chemicals above all 3 vats of the 3 vat sink (hand soap over the left, rubbing alcohol over the center, dish soap over the right). Explaining to the employee that these should be on the floor underneath the sink instead of above the sink. COS - she moved them.]</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. | .. | .. | .. | p | .. | .. |
|---|----|----|----|---|----|----|

GOOD RETAIL PRACTICES	Y	N	O	A	C	R
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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 | .. | .. |
|---|----|----|----|---|----|----|

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

	Y	N	O	A	C	R		
Safe Food and Water								
29. Water and ice from approved source.	þ		
30. Variance obtained for specialized processing methods.	þ		
Food Temperature Control								
31. Proper cooling methods used; adequate equipment for temperature control.	þ		
32. Plant food properly cooked for hot holding.	þ		
33. Approved thawing methods used.	þ		
34. Thermometers provided and accurate.	þ		
Food Identification								
35. Food properly labeled; original container.	þ		
Prevention of Food Contamination								
36. Insects, rodents and animals not present.	..	þ		
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%; border-right: 1px solid black; padding-right: 5px;"><i>Fail Notes</i></td> <td style="padding-left: 5px;"> <p>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. [There is a narrow 1/8 to 1/4 inch gap between the two front doors of the establishment.</i></p> <p><i>There is a narrow 1/4 to 1/2 inch gap at the bottom threshold of the side door.</i></p> <p><i>The garage where there are dry goods being stored has gaps below the door and at the corners of the garage door where sunlight can be seen shining through while they are closed.]</i></p> </td> </tr> </table>	<i>Fail Notes</i>	<p>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. [There is a narrow 1/8 to 1/4 inch gap between the two front doors of the establishment.</i></p> <p><i>There is a narrow 1/4 to 1/2 inch gap at the bottom threshold of the side door.</i></p> <p><i>The garage where there are dry goods being stored has gaps below the door and at the corners of the garage door where sunlight can be seen shining through while they are closed.]</i></p>						
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37. Contamination prevented during food preparation, storage and display.	þ		
38. Personal cleanliness.	þ		
39. Wiping cloths: properly used and stored.	þ		
40. Washing fruits and vegetables.	þ		
Proper Use of Utensils								
41. In-use utensils: properly stored.	þ		
42. Utensils, equipment and linens: properly stored, dried and handled.	..	þ		
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43. Single-use and single-service articles: properly used.	þ		
44. Gloves used properly.	þ		
Utensils, Equipment and Vending								
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items	..	þ		
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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

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 chlorine test strips on site during the inspection expired as of 6-1-15.]*

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 layer of dust on some of the retail shelves. (Medicine shelf, pop shelf)]*

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

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. [There is dust buildup below the candy shelf on the retail floor. The interior ceiling of the walk-in-cooler in front of the fans has what appears to be dust/dirt buildup on it.]*

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

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

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

Fail Notes | K.S.A. 65-657(b) *The following acts and the causing thereof within the state of Kansas are hereby prohibited: The adulteration or misbranding of any food, drug, device or cosmetic. [The following drugs on the retail shelf were expired:*

Pain Reliever 20 tab (3 boxes) Lot 2888, Exp 6/15
Allergy 20 cap (2 boxes) Lot 2535, Exp 9/14
Nyquil 8 cap (1 box) Lot 23031719611, Exp 6/15

COS - all items were removed from the retail floor.]

EDUCATIONAL MATERIALS

The following educational materials were provided p

Material Distributed | Education Title #27 Hot and Cold Holding

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

The paper towel dispenser in the by the hand sink in the prep area is broken. Paper towels are being kept on a shelf nearby.

Footnote 2

Notes:

Walk-in-Cooler:
Milk - 41.9 F

Reach-in-Cooler (At retail window of walk-in-cooler):
Ham & Cheese Sandwich - 42.3 F

Footnote 3

Notes:

If you would like to set up time as a control for your items in the donut 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 pick up sausage rolls from Ike's Donut Shop every day at approximately 5:45am. We verify what time the sausage rolls finished cooking and were no longer under temperature control while picking up the sausage rolls. We take the sausage rolls back to our establishment to place in our donut display case. The sausage rolls are kept a maximum of four hours from the time they finished cooking in our donut case. At that time, they are either all sold or discarded."

Time/Temp Stamps:

Please be sure you have a log stating what time they sausage rolls were taken out of the fryers at Ike's, and what temperature they were when removed. This time/temp stamp can be in the form of a piece of paper behind the counter with the information written down. You can have a little sticker with it written down on the donut container (Please note, all sticker/sticky residue from a sticker must be removed from the donut container daily). You will need to have a food thermometer on site/take it with you on pickup so you can write down the temperature of the donuts upon receiving them. I will demonstrate thermometer calibration if you need.

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.

Footnote 4

Notes:

Ownership verified.

VOLUNTARY DESTRUCTION REPORT

Insp Date: 7/22/2015 **Business ID:** 111055FE
Business: PHIL STOP 2

801 E MADISON
 ARKANSAS CITY, KS 67005

Inspection: 79000764
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Phone: 6204420480
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Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/22/15	08:05 AM	09:45 AM	1:40	0:10	1:50	0	Inspection
Total:			1:40	0:10	1:50	0	

ACTIONS

Number of products Voluntarily Destroyed 1

VOLUNTARY DESTRUCTION REPORT

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product Sausage Roll Qty Units Value \$ 4.00

Description Held out of proper cold holding temperatures - time as a control procedures not written up/in place

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 7/22/2015 **Business ID:** 111055FE
Business: PHIL STOP 2

Inspection: 79000764
Store ID:
Phone: 6204420480
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801 E MADISON
 ARKANSAS CITY, KS 67005

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 08/01/15

Inspection Report Number 79000764 Inspection Report Date 07/22/15

Establishment Name PHIL STOP 2

Physical Address 801 E MADISON City ARKANSAS CITY
 Zip 67005

Additional Notes and Instructions

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