

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: 7/23/2015
Business: A-MART

Business ID: 120502FE

Inspection: 79000772

509 N MAIN
 ARGONIA, KS 67004

Store ID:
Phone: 6204356995
Inspector: KDA79
Reason: 02 Follow-up
Results: No Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/23/15	02:35 PM	03:30 PM	0:55	0:40	1:35	0	Inspection
07/23/15	03:30 PM		0:00	1:00	1:00	0	Estimated Travel Time
Total:			0:55	1:40	2:35	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Sent Notification To _____ Lic. Insp. No
 Priority(P) Violations 2 Priority foundation(Pf) Violations 1
 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.
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

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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
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.
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.
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.	p
20. Proper cold holding temperatures.
21. Proper date marking and disposition.	..	p	p	p
<i>Fail Notes</i> 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 there are containers of opened ready-to-eat sausage, beef, and canadian bacon. These are dated as being opened 7/11. The manager said these were opened for test pizzas and need to be discarded. Corrected on Site (COS) - she discarded them.]</i>						
22. Time as a public health control: procedures and record.
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
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.

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	Y	N	O	A	C	R
Chemical						
26. Toxic substances properly identified, stored and used.	p
Conformance with Approved Procedures						
27. Compliance with variance, specialized process and HACCP plan.
GOOD RETAIL PRACTICES						
Safe Food and Water						
28. Pasteurized eggs used where required.
29. Water and ice from approved source.
30. Variance obtained for specialized processing methods.
Food Temperature Control						
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						
35. Food properly labeled; original container.	p
Prevention of Food Contamination						
36. Insects, rodents and animals not present.
37. Contamination prevented during food preparation, storage and display.	p
38. Personal cleanliness.
39. Wiping cloths: properly used and stored.	p
40. Washing fruits and vegetables.
Proper Use of Utensils						
41. In-use utensils: properly stored.
42. Utensils, equipment and linens: properly stored, dried and handled.	p
43. Single-use and single-service articles: properly used.
44. Gloves used properly.
Utensils, Equipment and Vending						
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used- P and Pf items	..	p	p	..
<i>Fail Notes</i>						
4-102.11(A)(1)	<i>P - Materials that are used to make SINGLE-SERVICE and SINGLE-USE ARTICLES may not allow the migration of deleterious substances. [4-102.11(B)(1) P - Materials that are used to make SINGLE-SERVICE and SINGLE-USE ARTICLES shall be safe.</i>					
	<i>In the walk-in-cooler there is a plastic walmart bag with green bell peppers stored in the bag. The peppers are in direct contact with the plastic of the bag. COS - the manager removed them from the bag.]</i>					
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Core items	..	p	p

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Footnote 1

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 hot display case for sale that we are using time as a control on as the case is not keeping them at 135 F or above. We take the temperature when the items are finished cooking/heating 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 cooking/heating process, 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.

VOLUNTARY DESTRUCTION REPORT

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ACTIONS

Number of products Voluntarily Destroyed 3

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 Beef Qty Units Value \$ 3.00

Description 1 partial container - held past 7 days

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Sausage Qty Units Value \$ 3.00

Description 1 partial container - held past 7 days

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

VOLUNTARY DESTRUCTION REPORT

VOLUNTARY DESTRUCTION REPORT

3. Product Canadian Bacon Qty _____ Units _____ Value \$ 6.00

Description 1 partial container - held past 7 days

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

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.

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