

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: 8/3/2015 **Business ID:** 119549FE
Business: CASEY'S GENERAL STORE #3340

Inspection: 79000775
Store ID:
Phone: 6204420927
Inspector: KDA79
Reason: 02 Follow-up
Results: Administrative Review

601 S SUMMIT ST
 ARKANSAS CITY, KS 67005

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
08/03/15	09:40 AM	11:55 AM	2:15	0:20	2:35	0	Inspection
Total:			2:15	0:20	2:35	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Lic. Insp. No

Priority(P) Violations 3 Priority foundation(Pf) Violations 2

Certified Manager on Staff Address Verified Actual Sq. Ft. 3803

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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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 | .. | .. | .. | .. | .. | .. |
| 5. No discharge from eyes, nose and mouth. | .. | .. | .. | .. | .. | .. |

Preventing Contamination by Hands	Y	N	O	A	C	R
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|--|----|----|----|----|----|----|
| 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 ice machine room.]</i>
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Approved Source	Y	N	O	A	C	R
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| 9. Food obtained from approved source. | .. | .. | .. | .. | .. | .. |
| 10. Food received at proper temperature. | .. | .. | .. | .. | .. | .. |
| 11. Food in good condition, safe and unadulterated. | p | .. | .. | .. | .. | .. |
| 12. Required records available: shellstock tags, parasite destruction. | .. | .. | .. | .. | .. | .. |

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

<i>Fail Notes</i>	4-601.11(A)	<i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [Above the 3 vat sink there are dishes being stored as clean dishes. There are 2 lids that have paper and sticky residue left on them from labeling previously on the containers. Corrected on Site (COS) - these containers were moved to the 3 vat sink to be cleaned. Explained to the lady doing dishes today that the sticker residue needs to be removed completely during washing.]</i>
	4-702.11	<i>P - Sanitizing Before Use, After Cleaning - UTENSILS and FOOD-CONTACT SURFACES of EQUIPMENT shall be SANITIZED before use after cleaning. [At the 3 vat sink there were dishes being sanitized in 0ppm quaternary ammonia. The label calls for 200-400ppm. The lady doing dishes said that the water was left over from previous when she began using it and was not fresh. COS - the water was remade, explained how to use test strips to two employees who were not confident in using them to verify concentration. Dishes sanitized with this water were re-sanitized.]</i>

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| 15. Proper disposition of returned, previously served, reconditioned and unsafe food. | .. | .. | .. | .. | .. | .. |
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Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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| 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. | .. | .. | .. | .. | .. | .. |
| 21. Proper date marking and disposition. | .. | p | .. | .. | p | p |

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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 sandwich make table there is an opened container of ready-to-eat chicken that is dated 8/2 to 8/9. Explained to kitchen employee that this is dated for one day too many and that 8/2 must be counted as day 1, with 6 more days to be held for a total of 7 days. COS - the kitchen staff corrected the date to 8/2 - 8/8.]</i></p>
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22. Time as a public health control: procedures and record.

Consumer Advisory	Y	N	O	A	C	R
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23. Consumer advisory provided for raw or undercooked foods.

Highly Susceptible Populations	Y	N	O	A	C	R
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24. Pasteurized foods used; prohibited foods not offered.

Chemical	Y	N	O	A	C	R
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25. Food additives: approved and properly used.

26. Toxic substances properly identified, stored and used. .. p .. p p

<i>Fail Notes</i>	<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.</i></p> <p><i>[In the kitchen there is a spray bottle of glass cleaner hanging on a shelf directly above a food prep counter. There is also food items stored on the bottom shelf below this food prep counter, leaving the spray bottle hanging over them as well. COS - the spray bottle was moved.]</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.

GOOD RETAIL PRACTICES

Safe Food and Water	Y	N	O	A	C	R
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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
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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
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Food Identification	Y	N	O	A	C	R
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35. Food properly labeled; original container. .. p p

Fail Notes | 3-302.12 *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.
[There are unlabeled items in the kitchen that were identified as donut icings.]*

Prevention of Food Contamination	Y	N	O	A	C	R
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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.

40. Washing fruits and vegetables.

Proper Use of Utensils	Y	N	O	A	C	R
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41. In-use utensils: properly stored.

42. Utensils, equipment and linens: properly stored, dried and handled. .. p p

Fail Notes | 4-903.11(B) *Clean EQUIPMENT and UTENSILS shall be stored as specified under ¶ (A) of this section and shall be stored: In a self-draining position that allows air drying; and, Covered or inverted.
[There are stacked wet dishes being stored as clean above the 3 vat sink in the kitchen.]*

4-903.12(A) *Cleaned and SANITIZED EQUIPMENT, UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES may not be stored: In locker rooms (except for laundered LINENS and SINGLE-SERVICE and SINGLE-USE ARTICLES that are PACKAGED or in a facility such as a cabinet); In toilet rooms; In garbage rooms; In mechanical rooms; Under sewer lines that are not shielded to intercept potential drips; Under leaking water lines including leaking automatic fire sprinkler heads or under lines on which water has condensed; Under open stairwells; or, Under other sources of contamination.
[There are single-use containers being stored below the drain lines of the sink near the front in the kitchen.]*

43. Single-use and single-service articles: properly used. .. p 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.
[In front of the hot case in the kitchen there is a stack of plastic single-use containers that are outside of their original protective packaging, neither covered nor inverted.]*

44. Gloves used properly.

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 p

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 cracked plastic bowl in the kitchen on the shelf above the 3 vat sink. This bowl is used in measuring cheese for pizzas.]*

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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 | .. | .. | .. | .. | .. | .. |
| 46. Warewashing facilities: installed, maintained, and used; test strips. | .. | .. | .. | .. | .. | .. |
| 47. Non-food contact surfaces clean. | .. | .. | .. | .. | .. | .. |

Physical Facilities	Y	N	O	A	C	R
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| 48. Hot and cold water available; adequate pressure. | .. | .. | .. | .. | .. | .. |
| 49. Plumbing installed; proper backflow devices. | .. | .. | .. | .. | .. | .. |
| 50. Sewage and waste water properly disposed. | .. | .. | .. | .. | .. | .. |
| 51. Toilet facilities: properly constructed, supplied and cleaned. | .. | .. | .. | .. | .. | .. |
| 52. Garbage and refuse properly disposed; facilities maintained. | .. | .. | .. | .. | .. | .. |
| 53. Physical facilities installed, maintained and clean. | p | .. | .. | .. | .. | .. |
| 54. Adequate ventilation and lighting; designated areas used. | .. | .. | .. | .. | .. | .. |

Administrative/Other	Y	N	O	A	C	R
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| 55. Other violations | .. | .. | .. | .. | .. | .. |
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EDUCATIONAL MATERIALS

The following educational materials were provided ..

