

**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:** 5/27/2015      **Business ID:** 115251FE  
**Business:** CASH SAVER #41

**Inspection:** 81000591  
**Store ID:**  
**Phone:** 6208563990  
**Inspector:** KDA81  
**Reason:** 01 Routine  
**Results:** Follow-up

416 W 12TH ST  
 BAXTER SPRINGS, KS 66713

**Time In / Time Out**

| Date          | In       | Out      | Insp | Travel | Total | Mileage | Notes: |
|---------------|----------|----------|------|--------|-------|---------|--------|
| 05/27/15      | 10:15 AM | 01:30 PM | 3:15 | 0:30   | 3:45  | 0       |        |
| <b>Total:</b> |          |          | 3:15 | 0:30   | 3:45  | 0       |        |

|   |                             |
|---|-----------------------------|
| <b>FOOD ESTABLISHMENT PROFILE</b>   |                             |
| Updated Risk Category _____   | Updated Size Range _____    |
| Insp. Notification <u>  Email  </u> Sent Notification To _____                      | Lic. Insp. <u>  No  </u>    |
| Priority(P) Violations <u>  6  </u> Priority foundation(Pf) Violations <u>  2  </u> |                             |
| Certified Manager on Staff <u>  "  </u> Address Verified <u>  p  </u>               | Actual Sq. Ft. <u>  0  </u> |
| Certified Manager Present <u>  "  </u>  |                             |

**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](http://www.agriculture.ks.gov), EMAIL [fsl@kda.ks.gov](mailto: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**

|   |   |   |   |   |   |   |
|---|---|---|---|---|---|---|
| <b>Demonstration of Knowledge</b>   | Y | N | O | A | C | R |
| 1. Certification by accredited program, compliance with Code, or correct responses. | " | " | p | " | " | " |
| <b>Employee Health</b>  | Y | N | O | A | C | R |
| 2. Management awareness; policy present.  | p | " | " | " | " | " |
| 3. Proper use of reporting, restriction and exclusion.                              | p | " | " | " | " | " |

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

|  | Y   | N  | O  | A  | C  | R  |
|--|---|----|----|----|----|----|
| <b>Good Hygienic Practices</b>   |   |    |    |    |    |    |
| 4. Proper eating, tasting, drinking, or tobacco use                                    | p   | .. | .. | .. | .. | .. |
| 5. No discharge from eyes, nose and mouth.   | p   | .. | .. | .. | .. | .. |
| <b>Preventing Contamination by Hands</b>   |   |    |    |    |    |    |
| 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>5-205.11(A) Pf - A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEE use.<br/>[The meat room hand sink was blocked by a rack preventing anyone from being able to wash their hands. Corrected on site (COS)-moved rack]</p>  |    |    |    |    |    |
| <b>Approved Source</b>   |   |    |    |    |    |    |
| 9. Food obtained from approved source.   | p   | .. | .. | .. | .. | .. |
| 10. Food received at proper temperature.   | p   | .. | .. | .. | .. | .. |
| <b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>             |   |    |    |    |    |    |
| 11. Food in good condition, safe and unadulterated.                                    | ..  | p  | .. | .. | p  | .. |
| <i>Fail Notes</i>  | <p>3-101.11 P - FOOD shall be safe, UNADULTERATED, and honestly presented. [Three packages of canned biscuits in the egg cooler were busted open. COS-voluntary destruction (VD)]</p> <p>3-202.15 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. [There were six cans on the retail shelf that had class I dents. COS-discarded]</p>  |    |    |    |    |    |
| 12. Required records available: shellstock tags, parasite destruction.                 | ..  | .. | .. | p  | .. | .. |
| <b>Protection from Contamination</b>   |   |    |    |    |    |    |
| 13. Food separated and protected.  | ..  | p  | .. | .. | p  | .. |
| <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 meat display cooler ham (with safe handling instructions) was stored over ready to eat (RTE) ham, raw bacon was stored over RTE egg croissants, raw bacon over RTE sausage patties, RTE sausage links in direct contact with raw bacon, and raw pork bacon over smoked sausage. COS-rearranged PHFs]</p> <p>3-302.11(A)(2) P - Cross Contamination by type (separate equipment) - FOOD shall be protected from cross contamination by separating types of raw animal FOODS from each other such as beef, FISH, lamb, pork, and POULTRY during storage, preparation, holding, and display by: using separate EQUIPMENT for each type; arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented; or, preparing each type of FOOD at different times or in separate areas<br/>[In the meat display cooler raw ground pork and beef sausage was stored over raw bacon. COS-rearranged PHFs]</p> |    |    |    |    |    |
| 14. Food-contact surfaces: cleaned and sanitized.                                      | ..  | p  | .. | .. | p  | .. |

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

|                               |   |   |   |   |   |   |
|-------------------------------|---|---|---|---|---|---|
| Protection from Contamination | Y | N | O | A | C | R |
|-------------------------------|---|---|---|---|---|---|

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|-------------------|-------------|--|
| <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.<br/>[The blade of the slicer stored as clean had dried food debris. COS-recleaned]</i> |
|-------------------|-------------|--|

|   |   |    |    |    |    |    |
|---|---|----|----|----|----|----|
| 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 | .. | .. | .. |
|--------------------------------------|----|----|---|----|----|----|

|                                       |   |    |    |    |    |    |
|---------------------------------------|---|----|----|----|----|----|
| 20. Proper cold holding temperatures. | p | .. | .. | .. | .. | .. |
|---------------------------------------|---|----|----|----|----|----|

***This item has Notes. See Footnote 2 at end of questionnaire.***

|  |    |   |    |    |   |    |
|--|----|---|----|----|---|----|
| 21. Proper date marking and disposition. | .. | p | .. | .. | p | .. |
|--|----|---|----|----|---|----|

|                   |                |   |
|-------------------|----------------|---|
| <i>Fail Notes</i> | 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.<br/>[Cooked chili in the meat display case had a sell by date of 6/2/15. The chili had not been cooked today. COS-relabeled chili Cooked chicken in the meat display cooler had a sell by date of 6/14/15. COS-redated package as he packed them this morning]</i> |
|-------------------|----------------|---|

|   |    |    |    |   |    |    |
|---|----|----|----|---|----|----|
| 22. Time as a public health control: procedures and record. | .. | .. | .. | p | .. | .. |
|---|----|----|----|---|----|----|

|                   |   |   |   |   |   |   |
|-------------------|---|---|---|---|---|---|
| Consumer Advisory | Y | N | O | A | C | R |
|-------------------|---|---|---|---|---|---|

|  |    |    |    |   |    |    |
|--|----|----|----|---|----|----|
| 23. Consumer advisory provided for raw or undercooked foods. | .. | .. | .. | p | .. | .. |
|--|----|----|----|---|----|----|

|                                |   |   |   |   |   |   |
|--------------------------------|---|---|---|---|---|---|
| Highly Susceptible Populations | Y | N | O | A | C | R |
|--------------------------------|---|---|---|---|---|---|

|   |    |    |    |   |    |    |
|---|----|----|----|---|----|----|
| 24. Pasteurized foods used; prohibited foods not offered. | .. | .. | .. | p | .. | .. |
|---|----|----|----|---|----|----|

|          |   |   |   |   |   |   |
|----------|---|---|---|---|---|---|
| Chemical | Y | N | O | A | C | R |
|----------|---|---|---|---|---|---|

|   |    |    |    |   |    |    |
|---|----|----|----|---|----|----|
| 25. Food additives: approved and properly used. | .. | .. | .. | p | .. | .. |
|---|----|----|----|---|----|----|

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

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|-------------------|-------------|--|
| <i>Fail Notes</i> | 7-206.12    | <i>P - Rodent bait shall be contained in a covered, tamper-resistant bait station.<br/>[Green rodent bait was in an uncovered container by the docking station. (The epa reg. no was not visible). COS-advised to remove]</i>  |
|                   | 7-301.11(B) | <i>P - Retail Chemical Storage (Not Above Food, etc.) POISONOUS OR TOXIC MATERIALS shall be stored and displayed for retail sale 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.<br/>[A chlorox bleach pen was stored over trail mix on the discount retail shelf. COS-moved bleach pen to bottom shelf.]</i> |

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

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

|   |   |   |   |   |   |   |
|---|---|---|---|---|---|---|
| <b>Conformance with Approved Procedures</b> | Y | N | O | A | C | R |
|---|---|---|---|---|---|---|

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

|                              |
|------------------------------|
| <b>GOOD RETAIL PRACTICES</b> |
|------------------------------|

|                            |   |   |   |   |   |   |
|----------------------------|---|---|---|---|---|---|
| <b>Safe Food and Water</b> | Y | N | O | A | C | R |
|----------------------------|---|---|---|---|---|---|

28. Pasteurized eggs used where required.      ..    ..    ..    p    ..    ..

29. Water and ice from approved source.      p    ..    ..    ..    ..    ..

30. Variance obtained for specialized processing methods.      ..    ..    ..    p    ..    ..

|                                 |   |   |   |   |   |   |
|---------------------------------|---|---|---|---|---|---|
| <b>Food Temperature Control</b> | 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    ..    ..    ..    ..    ..

|                            |   |   |   |   |   |   |
|----------------------------|---|---|---|---|---|---|
| <b>Food Identification</b> | Y | N | O | A | C | R |
|----------------------------|---|---|---|---|---|---|

35. Food properly labeled; original container.      ..    p    ..    ..    p    ..

|                   |                |   |
|-------------------|----------------|---|
| <i>Fail Notes</i> | 3-602.11(B)(2) | <i>Label information (packaged in establishment - Ingredients) Label information shall include, if made from two or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the FOOD. [Cooked chicken nuggets, sliced cheese, and chili made on site in the meat display cooler lacked ingredients.]</i> |
|-------------------|----------------|---|

|   |   |   |   |   |   |   |
|---|---|---|---|---|---|---|
| <b>Prevention of Food Contamination</b> | Y | N | O | A | C | R |
|---|---|---|---|---|---|---|

36. Insects, rodents and animals not present.      p    ..    ..    ..    ..    ..

37. Contamination prevented during food preparation, storage and display.      ..    p    ..    ..    ..    ..

|                   |                |   |
|-------------------|----------------|---|
| <i>Fail Notes</i> | 3-305.11(A)(1) | <i>Food storage - Except as specified in ¶¶ (B) and (C) of 3-305.11, FOOD shall be protected from contamination by storing the FOOD: in a clean, dry location; where it is not exposed to splash, dust, or other contamination; and at least 15 cm (6 inches) above the floor. [Both WIFs have several boxes of food stored directly on the floor.]</i> |
|-------------------|----------------|---|

38. Personal cleanliness.      p    ..    ..    ..    ..    ..

39. Wiping cloths: properly used and stored.      ..    ..    p    ..    ..    ..

40. Washing fruits and vegetables.      ..    ..    p    ..    ..    ..

|                               |   |   |   |   |   |   |
|-------------------------------|---|---|---|---|---|---|
| <b>Proper Use of Utensils</b> | Y | N | O | A | C | R |
|-------------------------------|---|---|---|---|---|---|

41. In-use utensils: properly stored.      p    ..    ..    ..    ..    ..

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

43. Single-use and single-service articles: properly used.      p    ..    ..    ..    ..    ..

44. Gloves used properly.      p    ..    ..    ..    ..    ..

|  |   |   |   |   |   |   |
|--|---|---|---|---|---|---|
| <b>Utensils, Equipment and Vending</b> | Y | N | O | A | C | R |
|--|---|---|---|---|---|---|

45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items      p    ..    ..    ..    ..    ..

45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items      p    ..    ..    ..    ..    ..

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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

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

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

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

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

|  |   |    |    |    |    |    |
|--|---|----|----|----|----|----|
| 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 | .. | .. | .. | .. | .. |
|--|---|----|----|----|----|----|

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

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

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

|                   |                  |  |
|-------------------|------------------|--|
| <i>Fail Notes</i> | K.S.A. 65-657(b) | <i>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.<br/>[On the retail shelf there were two containers of tylenol expired 3/13. COS-removed for vendor credit.]</i> |
|-------------------|------------------|--|

|                       |
|-----------------------|
| EDUCATIONAL MATERIALS |
|-----------------------|

The following educational materials were provided ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

**Notes:**

Milk-43F  
seperated gallons of milk to cool fast in WIC.

## **Footnote 2**

**Notes:**

Meat WIC-  
chili-36F

Meat display cooler-  
raw beef-38F

Island cooler-  
hot dogs-43F

Dairy Cooler-  
eggs-43F

Dairy WIC-  
milk-38F

Produce WIC-  
bagged salads-38F

Freezers OK

## **Footnote 3**

**Notes:**

No dishes were being washed during inspection. Quat test strips on site.

## VOLUNTARY DESTRUCTION REPORT

**Insp Date:** 5/27/2015      **Business ID:** 115251FE  
**Business:** CASH SAVER #41

416 W 12TH ST  
 BAXTER SPRINGS, KS 66713

**Inspection:** 81000591  
**Store ID:**  
**Phone:** 6208563990  
**Inspector:** KDA81  
**Reason:** 01 Routine

**Time In / Time Out**

| Date     | In       | Out      | Insp | Travel | Total | Mileage | Notes: |
|----------|----------|----------|------|--------|-------|---------|--------|
| 05/27/15 | 10:15 AM | 01:30 PM | 3:15 | 0:30   | 3:45  | 0       |        |
| Total:   |          |          | 3:15 | 0:30   | 3:45  | 0       |        |

**ACTIONS**

Number of products Voluntarily Destroyed   2  

**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 canned biscuits Qty 3 Units \_\_\_\_\_ Value \$ 13

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product dented cans Qty 6 Units \_\_\_\_\_ Value \$ \_\_\_\_\_

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

