

**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:** 11/3/2014      **Business ID:** 107748FE  
**Business:** DILLONS STORE #85

**Inspection:** 84000300  
**Store ID:**  
**Phone:** 3167333720  
**Inspector:** KDA84  
**Reason:** 03 Complaint  
**Results:** No Follow-up

225 E CLOUD AVE  
 ANDOVER, KS 67002

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
11/03/14	09:00 AM	04:00 PM	7:00	1:00	8:00	0	
<b>Total:</b>			7:00	1:00	8:00	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Print      Lic. Insp. No

Priority(P) Violations 1 Priority foundation(Pf) Violations 1

Certified Manager on Staff       Address Verified p      Actual Sq. Ft. 75000

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](http://www.agriculture.ks.gov), EMAIL [fsl@kda.ks.gov](mailto:fsl@kda.ks.gov), OR CALL (785) 296-5600.

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   ..   ..   ..

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

**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	..	..	..	..	..
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	..	..	p	..
<div style="display: inline-block; width: 150px; border-right: 1px solid black; padding-right: 5px;"> <i>Fail Notes</i> </div> <div style="display: inline-block; vertical-align: top; padding-left: 5px;"> <b>3-101.11</b> <i>P - FOOD shall be safe, UNADULTERATED, and honestly presented. [In the Deli/Chinese walk in cooler, cooked eggplant rollantini, grilled chicken breasts, and 2 cooked briskets had no date marking. PIC stated he did not know the date when these items were cooked. Corrected on site (COS): PIC voluntarily discarded all items in the trash.]</i> </div>						
12. Required records available: shellstock tags, parasite destruction.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>						
Protection from Contamination	Y	N	O	A	C	R
13. Food separated and protected.	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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>						
17. Proper reheating procedures for hot holding.	..	..	p	..	..	..
18. Proper cooling time and temperatures.	..	..	p	..	..	..
19. Proper hot holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 4 at end of questionnaire.</i></b>						
20. Proper cold holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 5 at end of questionnaire.</i></b>						
21. Proper date marking and disposition.	p	..	..	..	..	..
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	..	..	..	..	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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 .. .. . .. ..

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

Food Temperature Control	Y	N	O	A	C	R
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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
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35. Food properly labeled; original container.      p .. .. . .. ..

Prevention of Food Contamination	Y	N	O	A	C	R
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36. Insects, rodents and animals not present.      p .. .. . .. ..

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

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

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

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

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

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

<i>Fail Notes</i>	4-903.11(B)	<i>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. [In the produce area, there were 4 dishes stacked wet and not allowed to air dry.]</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
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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 .. .. . .. ..

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

<i>Fail Notes</i>	4-302.14	<i>Pf - A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [In the starbucks coffee area, there were no test strips for checking sanitizer concentration. COS: PIC went to another department to get a test kit.]</i>
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47. Non-food contact surfaces clean.      p .. .. . .. ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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	..	..	..	..
<div style="display: flex; align-items: flex-start;"> <div style="border-right: 1px solid black; padding-right: 10px; margin-right: 10px;"> <i>Fail Notes</i> </div> <div style="padding-left: 10px;"> <p style="margin: 0;">6-501.11 <i>PHYSICAL FACILITIES shall be maintained in good repair.</i>  <i>[There is a water leak above the warewashing machine in the deli area. It is dripping down the vent pipe for the warewasher and dripping on the top of the warewasher. PIC stated they now have a work order in place for this issue.]</i></p> </div> </div>						
54. Adequate ventilation and lighting; designated areas used.	p	..	..	..	..	..
Administrative/Other	Y	N	O	A	C	R
55. Other violations	p	..	..	..	..	..

**EDUCATIONAL MATERIALS**

The following educational materials were provided ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

**Notes:**

Complaint/Full Inspection Completed.

Blast chiller is not operating at this time.

## **Footnote 2**

**Notes:**

Meat/Seafood Department has shellstock tags in folder.

## **Footnote 3**

**Notes:**

Seafood/Meat Department  
Cooked Salmon: 149.8F

## **Footnote 4**

**Notes:**

Chinese Food Area  
Egg Roll: 149.0F  
Spring Roll: 135.8F

Soup Island  
Clam Chowder: 137.6F

Chicken Warmer  
Cooked Chicken: 138.6F

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 5**

### **Notes:**

Chinese Food Area  
Make Table 1  
Diced Ham: 33.0F  
Cooked Noodles: 35.4F

Make Table 2  
Cut Cabbage: 42.1F

Deli Cooler  
Cooked Chicken Breast: 40.2F  
Pasta Salad: 39.7F  
Cut Melon: 39.2F  
Sliced Turkey: 35.7F  
Smoked Ham: 37.1F  
Sliced Cheese: 36.1F

Deli/Chinese Walk in Cooler  
Turkey Breast: 35.1F  
Potato Salad: 35.0F

Bakery Walk in Cooler  
Cream Cheese: 39.3F

Seafood/Meat Department Walk in Cooler  
Raw Chicken: 34.4F  
Raw Whole Muscle Beef: 35.6F

Seafood/Meat Department McCall Cooler  
Shredded Cheese: 41.9F

Seafood/Meat Department Cooler  
Raw Chicken Breast: 33.3F  
Raw Pork Chop: 39.6F  
Raw Ground Beef: 40.1F

Seafood on Ice  
Raw Catfish: 39.4F  
Raw Shrimp: 39.9F  
Cooked Crab Cakes: 41.0F

Salad Bar  
Lettuce: 40.8F  
Cooked Chicken: 40.1F  
Sliced Tomatoes: 40.0F  
Broccoli & Cauliflower Salad: 41.2F  
Cooked Asparagus: 42.8F  
Cooked Eggs: 40.1F  
Cottage Cheese: 42.3F

Produce Walk in Cooler  
Shredded Cheese: 36.7F  
Cooked Peppers: 40.6F

Produce Open Air Cooler

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Cut Melon: 42.7F  
Bagged Lettuce: 39.9F/37.8F/38.2F/38.1F/39.2F

Natures Market Area  
Eggs: 40.2F  
Butter: 38.1F

Small Meat Department Bunker  
Seasoned Steak: 40.6F

Large Meat Department Bunker  
Raw Pork: 37.7F  
Raw Chicken: 41.6F and 35.6F  
Raw Sirloin Beef: 38.6F

Meat Department Open Air Cooler  
Raw Chicken Breast: 38.5F  
Raw Roast Beef: 35.8F  
Raw Ground Beef: 36.4F and 37.3F  
Raw Beef Stew Meat: 35.61F  
Brats: 38.1F  
Raw Pork Chop: 38.3F

Open Air Lunch Meat Cooler  
Bacon: 41.4F  
Sliced Turkey: 40.5F  
Hot Dogs: 41.9F  
Lunchables: 41.9F  
Whole Ham: 38.8F

Cheese Open Air Cooler  
Sliced Cheese: 41.7F  
Shredded Cheese: 41.1F and 41.8F

Dairy Bunker  
Yogurt: 36.9F  
Butter: 40.3F/38.8F/36.7F  
Sour Cream: 42.3F  
Egg Nog: 40.6F

Cheese Bunker  
Block Cheese: 41.1F  
Eggs: 41.5F  
Butter: 40.8F/42.7F

Dairy Open Air Cooler  
Eggs: 42.4F  
Sour Cream: 38.8F  
Yogurt: 40.2F/41.6F/41.9F/40.6F/42.2F

Dairy Reach in Cooler Doors  
Half & Half: 43.0F  
Egg Nog: 42.7F  
Milk: 38.3F/39.2F/39.2F

Bunker by Lobsters  
Chili: 40.8F

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

### Olive Bar

Tomato Bruschetta: 41.6F  
Roasted Corn Salad: 41.4F  
Quinoa Salad: 39.4F

### True Reach in Coolers (Olive Bar)

Farmers Cheese: 36.7F  
Roasted Corn Salad: 36.7F

Specialty Cheese Cooler: 41.1F/40.1F/38.8F/41.0F/40.2F

### Open Air Deli Wall

Roast Beef Sandwich: 39.9F  
Tomato Bisque: 40.3F  
Deviled Eggs: 40.9F  
Fried Chicken: 40.7F  
Potato Salad: 40.1F

### Starbucks Area

Delfield Cooler  
Milk: 37.3F

### Open Air Dairy Cooler (by checkout area)

Milk: 37.7F  
Eggs: 41.0F

### Dairy Walk in Cooler

Milk: 34.9F  
Eggs: 34.9F

## VOLUNTARY DESTRUCTION REPORT

**Insp Date:** 11/3/2014      **Business ID:** 107748FE  
**Business:** DILLONS STORE #85

225 E CLOUD AVE  
 ANDOVER, KS 67002

**Inspection:** 84000300  
**Store ID:**  
**Phone:** 3167333720  
**Inspector:** KDA84  
**Reason:** 03 Complaint

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
11/03/14	09:00 AM	04:00 PM	7:00	1:00	8:00	0	
Total:			7:00	1:00	8:00	0	

**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 Eggplant Rollantini Qty 1 Units lbs Value \$           

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Grilled Chicken Breasts Qty 1 Units lbs Value \$           

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

3. Product Cooked Brisket Qty 6 Units lbs Value \$           

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

## KANSAS DEPARTMENT OF AGRICULTURE EGG INSPECTION

**Insp Date:** 11/3/2014      **Business ID:** 107748FE  
**Business:** DILLONS STORE #85

225 E CLOUD AVE  
 ANDOVER, KS 67002

**Inspection:** 84000300  
**Store ID:**  
**Phone:** 3167333720  
**Inspector:** KDA84  
**Reason:** 03 Complaint

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
11/03/14	09:00 AM	04:00 PM	7:00	1:00	8:00	0	
Total:			7:00	1:00	8:00	0	

**FULL OR LABEL INSPECTION**

TYPE OF INSPECTION   LABEL  

**CARTON INFORMATION**

USDA/EPIA # 292 18-0427 4 Or KS PERMIT # \_\_\_\_\_

LABEL NAME 660mg Omeg-3 Eggs CASE TEMPERATURE (° F) 40

BRAND NAME Private Selection COOLER TEMPERATURE (° F) 39

MANUFACTURER ADDRESS Rose Acre Farms

MANUFACTURER CITY Seymour, IN STATE \_\_\_\_\_ ZIP 47274

DISTRIBUTED BY The Kroger Co.

DISTRIBUTER ADDRESS \_\_\_\_\_

DISTRIBUTER CITY Cincinnati, OH STATE \_\_\_\_\_ ZIP 45202

## FIELD WARNING LETTER

**Insp Date:** 11/3/2014      **Business ID:** 107748FE

**Business:** DILLONS STORE #85

225 E CLOUD AVE  
ANDOVER, KS 67002

**Inspection:** 84000300

**Store ID:**

**Phone:** 3167333720

**Inspector:** KDA84

**Reason:** 03 Complaint

**Reference:**

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
11/03/14	09:00 AM	04:00 PM	7:00	1:00	8:00	0	
Total:			7:00	1:00	8:00	0	

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## 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 above, 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.