

**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:** 12/8/2014      **Business ID:** 84143FE  
**Business:** CASEY'S GENERAL STORE #1535

**Inspection:** 84000334  
**Store ID:**  
**Phone:** 3167759482  
**Inspector:** KDA84  
**Reason:** 01 Routine  
**Results:** No Follow-up

1411 N OHIO  
 AUGUSTA, KS 67010

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
12/08/14	03:10 PM	05:00 PM	1:50	0:10	2:00	0	
<b>Total:</b>			1:50	0:10	2:00	0	

**FOOD ESTABLISHMENT PROFILE**

Updated Risk Category RAC# 06 High Risk      Updated Size Range \_\_\_\_\_  
 Insp. Notification Print      Lic. Insp. No  
 Priority(P) Violations 0      Priority foundation(Pf) Violations 0  
 Certified Manager on Staff ..      Address Verified p      Actual Sq. Ft. 3500  
 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**

1. Certification by accredited program, compliance with Code, or correct responses.

Y   N   O   A   C   R  
 ..   ..   p   ..   ..   ..

**Employee Health**

- 2. Management awareness; policy present.
- 3. Proper use of reporting, restriction and exclusion.

Y   N   O   A   C   R  
 p   ..   ..   ..   ..   ..  
 p   ..   ..   ..   ..   ..

# 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
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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 | .. | .. | .. | .. | .. |

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  | .. | .. | .. | .. | .. |
| 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  | .. | .. | .. | .. | .. |
| 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  | .. | .. | .. | .. | .. |
| <b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b> |  |    |    |    |    |    |    |
| 19. Proper hot holding temperatures.                                       |  | .. | .. | p  | .. | .. | .. |
| 20. Proper cold holding temperatures.                                      |  | p  | .. | .. | .. | .. | .. |
| <b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b> |  |    |    |    |    |    |    |
| 21. Proper date marking and disposition.                                   |  | p  | .. | .. | .. | .. | .. |
| <b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b> |  |    |    |    |    |    |    |
| 22. Time as a public health control: procedures and record.                |  | p  | .. | .. | .. | .. | .. |

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
----------	--	---	---	---	---	---	---

- |  |  |    |    |    |    |    |    |
|--|--|----|----|----|----|----|----|
| 25. Food additives: approved and properly used.            |  | .. | .. | p  | .. | .. | .. |
| 26. Toxic substances properly identified, stored and used. |  | p  | .. | .. | .. | .. | .. |

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

- |   |  |    |    |    |   |    |    |
|---|--|----|----|----|---|----|----|
| 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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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

	Y	N	O	A	C	R			
<b>Safe Food and Water</b>									
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>									
31. Proper cooling methods used; adequate equipment for temperature control.	..	p	..	..	p	..			
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%; vertical-align: top;"><i>Fail Notes</i></td> <td style="width: 15%; vertical-align: top;">3-501.15(B)</td> <td style="vertical-align: top;"><i>TCS Cooling (Placement) When placed in cooling or cold holding EQUIPMENT, FOOD containers in which FOOD is being cooled shall be: arranged in the EQUIPMENT to provide maximum heat transfer through the container walls; and, loosely covered, or uncovered if protected from overhead contamination, during the cooling period to facilitate heat transfer from the surface of the FOOD. [Gravy cooling in the make table had a tightly sealed lid. Corrected on site (COS): PIC vented lid.]</i></td> </tr> </table>	<i>Fail Notes</i>	3-501.15(B)	<i>TCS Cooling (Placement) When placed in cooling or cold holding EQUIPMENT, FOOD containers in which FOOD is being cooled shall be: arranged in the EQUIPMENT to provide maximum heat transfer through the container walls; and, loosely covered, or uncovered if protected from overhead contamination, during the cooling period to facilitate heat transfer from the surface of the FOOD. [Gravy cooling in the make table had a tightly sealed lid. Corrected on site (COS): PIC vented lid.]</i>						
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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>									
35. Food properly labeled; original container.	..	p	..	..	..	..			
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<b>Prevention of Food Contamination</b>									
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	..	..	..			
<b>Proper Use of Utensils</b>									
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>									
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	..	..	..	..	..			
47. Non-food contact surfaces clean.	p	..	..	..	..	..			

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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	..	..	..	..

<i>Fail Notes</i>	<p>K.S.A. 65-657(a) <i>The following acts and the causing thereof within the state of Kansas are hereby prohibited: The processing, storage or distribution of any food, drug, device or cosmetic that is adulterated or misbranded.</i></p> <p><i>[Expired Drugs</i></p> <p><i>(1) ZzzQuil: 09/2014]</i></p>
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<b>EDUCATIONAL MATERIALS</b>
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The following educational materials were provided

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Gravy cooling in the make table since 11:30am was at 50.9F.

## **Footnote 2**

### **Notes:**

Make Table

Ham: 40.8F

Pizza Sauce: 39.8F

Refried Beans: 43.0F

Walk in Cooler

Ambient Air: 40.1F

Milk: 38.9F

Reach in Cooler Doors

Landshire Sandwiches: 43.3F

Milk: 40.1F

## **Footnote 3**

### **Notes:**

Pizza side of make table had date marking stickers with days of the week and written dates on them.

Breakfast side of make table had date marking stickers with days of the week only. Manager stated they were prepped this weekend on Sat/Sun which the containers had Sat/Sun stickers on them.