

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: 2/25/2015 **Business ID:** 26214FE
Business: DILLONS STORE #018

 1510 OHIO
 AUGUSTA, KS 67010

Inspection: 84000421
Store ID:
Phone: 3167755456
Inspector: KDA84
Reason: 01 Routine
Results: No Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
02/25/15	09:45 AM	12:45 PM	3:00	0:45	3:45	0	
Total:			3:00	0:45	3:45	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Sent Notification To _____ Lic. Insp. No

 Priority(P) Violations 1 Priority foundation(Pf) Violations 0
 Certified Manager on Staff Address Verified Actual Sq. Ft. 20000
 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.	p
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

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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		
12. Required records available: shellstock tags, parasite destruction.	p		
Protection from Contamination	Y	N	O	A	C	R		
13. Food separated and protected.	..	p	p	..		
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%; border-right: 1px solid black; padding-right: 5px;"><i>Fail Notes</i></td> <td style="padding-left: 5px;">3-302.11(A)(2) <i>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</i> <i>[In the raw meat open air cooler, ready to eat seafood was stored above raw ground beef. Corrected on site (COS): Manager had the ground beef moved from underneath the seafood.]</i></td> </tr> </table>	<i>Fail Notes</i>	3-302.11(A)(2) <i>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</i> <i>[In the raw meat open air cooler, ready to eat seafood was stored above raw ground beef. Corrected on site (COS): Manager had the ground beef moved from underneath the seafood.]</i>						
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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		
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>								
17. Proper reheating procedures for hot holding.	p		
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>								
18. Proper cooling time and temperatures.	p		
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>								
19. Proper hot holding temperatures.	p		
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>								
20. Proper cold holding temperatures.	p		
<i>This item has Notes. See Footnote 5 at end of questionnaire.</i>								
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		

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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
Conformance with Approved Procedures	Y	N	O	A	C	R
27. Compliance with variance, specialized process and HACCP plan.	p
GOOD RETAIL PRACTICES						
Safe Food and Water	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
Food Temperature Control	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
Food Identification	Y	N	O	A	C	R
35. Food properly labeled; original container.	p
Prevention of Food Contamination	Y	N	O	A	C	R
36. Insects, rodents and animals not present.	..	p
<i>Fail Notes</i> 6-202.15(A)(3) <i>Outer openings (Doors) Outer openings of a FOOD ESTABLISHMENT shall be protected against the entry of insects and rodents by solid, self-closing, tight-fitting doors. [The receiving double doors have a 1/2" gap at the bottom. Manager stated they will be replacing the doors soon with a new roll up door.]</i>						
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
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
Utensils, Equipment and Vending	Y	N	O	A	C	R
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items	p

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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	p
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46. Warewashing facilities: installed, maintained, and used; test strips.	p
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This item has Notes. See Footnote 6 at end of questionnaire.

47. Non-food contact surfaces clean.	..	p	p	..
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<i>Fail Notes</i>	4-602.13 <i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues. [The ice chute on the soda fountain by the deli has a small amount of mold on the back outside surface. COS: Manager and deli employee cleaned.]</i>
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Physical Facilities	Y	N	O	A	C	R
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48. Hot and cold water available; adequate pressure.	p
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49. Plumbing installed; proper backflow devices.	p
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50. Sewage and waste water properly disposed.	p
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51. Toilet facilities: properly constructed, supplied and cleaned.	p
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52. Garbage and refuse properly disposed; facilities maintained.	p
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53. Physical facilities installed, maintained and clean.	p
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54. Adequate ventilation and lighting; designated areas used.	p
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Administrative/Other	Y	N	O	A	C	R
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55. Other violations	p
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EDUCATIONAL MATERIALS

The following educational materials were provided ..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Roasted Whole Chicken: 181.3F

Footnote 2

Notes:

Meatloaf: 168.3F

Footnote 3

Notes:

Cooling using a blast chiller.

Footnote 4

Notes:

Deli Area Hot Hold Case

Pasta: 162.3F

Green Beans: 141.7F

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Footnote 5

Notes:

Deli Cold Cases

Cooked Chicken Breast: frozen

Mashed Potatoes: 38.4F

Summer Slaw: 37.4F

Sliced Turkey: 34.8F

Sliced Ham: 33.2F

Open Air Deli Case

Potato Salad: 33.7F

Chili: 32.3F

Hot Dog Open Air Case

Hot Dogs: 42.4F/40.1F

Open Air 4 Sided Case

Chicken Livers: 34.9F

Gacamole: 35.6F

Hummus: 36.8F

Deviled Eggs: 38.8F

Bakery Open Air Cooler

Crepe Pie: 41.4F

Meat Dept. Walk in Cooler

Raw Chicken: 35.6F

Raw Beef: 40.1F

Deli Walk in Cooler

Chicken Bites: 36.6F

Roasted Whole Chicken: 38.6F

Egg Open Air Cooler: 37.5F/35.8F

Raw Meat Open Air Coolers

39.5F/37.5F/38.9F/39.7F/41.6F/34.0F

Lunch Meat/Bacon Open Air Cooler

40.1F/39.3F/35.4F/35.7F

Butter/Yogurt Open Air Cooler

35.4F/34.3F/35.1F/37.4F

Cheese Open Air Cooler

36.3F/40.8F/34.9F/36.6F/40.1F

Milk Reach in Cooler Doors: 41.3F/38.8F

Milk/Produce Walk in Cooler: 39.3F

Produce Open Air Cooler

Bagged Lettuce: 38.4F/39.5F/37.1F

Cut Fruit: 36.7F

Natural Foods Open Air Cooler (front checkout area): 41.2F

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Dairy Open Air Cooler (front checkout area): 41.6F

Footnote 6

Notes:

3 Compartment Sink: 200 parts per million quat.

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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