

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: 8/5/2015 **Business ID:** 107748FE
Business: DILLONS STORE #85

Inspection: 84000628
Store ID:
Phone: 3167333720
Inspector: KDA84
Reason: 03 Complaint
Results: Follow-up

225 E CLOUD AVE
 ANDOVER, KS 67002

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
08/05/15	10:00 AM	04:30 PM	6:30	1:00	7:30	0	
08/05/15	04:30 PM		0:00	1:00	1:00	0	Travel Home
Total:			6:30	2:00	8:30	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print _____ Lic. Insp. No _____
 Priority(P) Violations 5 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, 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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

	Y	N	O	A	C	R						
Good Hygienic Practices												
4. Proper eating, tasting, drinking, or tobacco use	p						
5. No discharge from eyes, nose and mouth.	p						
Preventing Contamination by Hands												
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												
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												
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="width: 15%; padding-right: 5px;">3-302.11(A)(1)(b)</td> <td style="padding-left: 5px;"><i>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 dairy walk in cooler, damaged containers of raw eggs were stored on a shelf above cases of Almond Silk.]</i></td> </tr> <tr> <td style="border-right: 1px solid black; padding-right: 5px;"></td> <td style="padding-right: 5px;">3-302.11(A)(2)</td> <td style="padding-left: 5px;"><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 [In the meat department walk in cooler, packages of raw chicken breasts on a cart were above packages of raw pork. Corrected on site (COS): Manager moved the tray of chicken to the bottom of another cart.]</i></td> </tr> </table>	<i>Fail Notes</i>	3-302.11(A)(1)(b)	<i>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 dairy walk in cooler, damaged containers of raw eggs were stored on a shelf above cases of Almond Silk.]</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 [In the meat department walk in cooler, packages of raw chicken breasts on a cart were above packages of raw pork. Corrected on site (COS): Manager moved the tray of chicken to the bottom of another cart.]</i>						
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14. Food-contact surfaces: cleaned and sanitized.	..	p						
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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. [In the produce area, 10 clean dishes on the clean dish storage shelving had date marking sticker residue.]</i>										
15. Proper disposition of returned, previously served, reconditioned and unsafe food.	p						
Potentially Hazardous Food Time/Temperature												
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						
19. Proper hot holding temperatures.	..	p						
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>												

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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Fail Notes	3-501.16(A)(1) <i>P - PHF/TCS Hot Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 57°C (135°F) or above. [On the serving line in the chinese kitchen area, spring rolls (120.3F), egg rolls (124.8F), and crab rangoon (110.8F) were not maintained at 135F or above. COS: Employee reheated to 165F. Inspector suggests keeping lids on these items to maintain 135F or above.]</i>
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20. Proper cold holding temperatures.	p
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This item has Notes. See Footnote 4 at end of questionnaire.

21. Proper date marking and disposition.	p
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22. Time as a public health control: procedures and record.	p
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Consumer Advisory	Y	N	O	A	C	R
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23. Consumer advisory provided for raw or undercooked foods.	p
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Highly Susceptible Populations	Y	N	O	A	C	R
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24. Pasteurized foods used; prohibited foods not offered.	p
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Chemical	Y	N	O	A	C	R
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25. Food additives: approved and properly used.	p
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26. Toxic substances properly identified, stored and used.	..	p	p	..
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Fail Notes	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. [In the chinese kitchen area, a spray bottle labeled as cleaner was hanging on the soda syrup storage rack directly above/next to boxes of soda syrup. COS: Manager moved the bottle under the 3 compartment sink.]</i>
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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.	p
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GOOD RETAIL PRACTICES

Safe Food and Water	Y	N	O	A	C	R
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28. Pasteurized eggs used where required.	p
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29. Water and ice from approved source.	p
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30. Variance obtained for specialized processing methods.	p
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Food Temperature Control	Y	N	O	A	C	R
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31. Proper cooling methods used; adequate equipment for temperature control.	p
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32. Plant food properly cooked for hot holding.	p
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33. Approved thawing methods used.	p
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34. Thermometers provided and accurate.	p
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Food Identification	Y	N	O	A	C	R
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35. Food properly labeled; original container.	p
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Prevention of Food Contamination	Y	N	O	A	C	R
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination	Y	N	O	A	C	R
36. Insects, rodents and animals not present.	..	p
<i>This item has Notes. See Footnote 5 at end of questionnaire.</i>						
<i>Fail Notes</i>	6-501.111(A)	<i>P - Pests (Prohibited) The PREMISES shall be maintained free of insects, rodents, and other pests. [In the kitchen area, behind the chicken fryers there were 2 live roaches on the wall/outlet cover.]</i>				
37. Contamination prevented during food preparation, storage and display.	p
38. Personal cleanliness.	p
39. Wiping cloths: properly used and stored.	..	p
<i>Fail Notes</i>	3-304.14(B)(1)	<i>Wiping cloths (Storage) Cloths in-use for wiping counters and other EQUIPMENT surfaces shall be held between uses in a chemical sanitizer solution at an appropriate concentration. [In the starbucks area, wet wiping clothes were stored in a container with no detectable sanitizer.]</i>				
40. Washing fruits and vegetables.	p
Proper Use of Utensils	Y	N	O	A	C	R
41. In-use utensils: properly stored.	p
<i>This item has Notes. See Footnote 6 at end of questionnaire.</i>						
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, several dishes were stacked wet on the clean dish storage shelving.]</i>				
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
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Core items	..	p
<i>Fail Notes</i>	4-202.16	<i>Nonfood-contact surfaces free of crevices [Door handles on the make tables in the kitchen, salad bar, and olive bar are cracked and broken.]</i>				
46. Warewashing facilities: installed, maintained, and used; test strips.	p
<i>This item has Notes. See Footnote 7 at end of questionnaire.</i>						
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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Administrative/Other

Y N O A C R

55. Other violations

p " " " " "

EDUCATIONAL MATERIALS

The following educational materials were provided p

Material Distributed | Education Title #27 Hot and Cold Holding

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Chinese Kitchen
Chicken: 184.3F

Footnote 2

Notes:

Chinese Kitchen
Spicy Pork: 170.3F

Footnote 3

Notes:

Chinese Kitchen
Lemon Chicken: 142.2F
Fried Rice: 142.8F
Steamed Rice: 180.8F
Rice Cooker (by grill on make table): 148.3F

Bistro Kitchen
Green Beans: 143.8F
Fried Chicken: 155.8F

Hot Hold Chicken Cart
Chicken Strips: 138.7F

Soup Bar
Taco Meat: 155.2F
Broccoli Cheese: 136.6F

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 4

Notes:

Chinese Kitchen
Make Table
Cooked Noodles: 40.3F
Diced Ham: 40.1F
Crab Rangoon: 39.6F

Make Table (by grill)
Cut Cabbage: 39.8F

Deli Sandwich Area
Make Table
Sliced Cheese: 40.1F

Open Air Cooler (deli prep)
Ambient Air: 42.6F

Cooler (under pizza bar)
Ambient Air: 40.3F

Deli Service Cases
Sliced Turkey: 40.0F
Cooked Chicken Breast: 40.3F
Baked Beans: 40.1F
Pasta Salad: 39.2F
Seafood Salad: 39.8F
Waldorf Salad: 43.1F
Sliced Turkey: 39.2F
Whole Ham: 39.4F
Sliced Cheese: 38.7F/39.1F

Deli Walk in Cooler
Crab Rangoon: 37.1F

Bakery Dessert Case
Creme Cake: 37.8F

Bakery Walk in Cooler
Bettercreme: 38.9F

Meat Department Open Air Cooler (by fresh seafood)
Imitation Crab Meat: 41.3F
Raw Packaged Shrimp: 38.1F

Raw Seafood on Ice
Shrimp: 41.1F
Catfish Fillets: 40.8F
Crab Cake: 40.3F

Meat Department Walk in Cooler
Raw Pork: 42.0F
Raw Beef: 41.2F

McCall 3-door Cooler (Meat Dept.)
Raw Shrimp: 42.3F
Raw Sausage: 41.1F

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Raw Meat Service Cases

Pork: 39.1F
Beef: 41.1F
Chicken: 40.1F

Open Air Cooler (by lobsters)
Raw Burger Patties: 38.9F

Olive/Cheese Bar
3 Door Cooler (north)
Corn Salad: 38.4F

3 Door Cooler (east)
Cheese Wheels: 38.7F

Olive/Cheese Bar Open Air Cooler
7 Grain Salad: 42.3F
Muffuletta Olive Salad: 41.3F
Cheeses: 36.8F/41.2F/40.3F/39.3F
Tomato Bruschetta: 41.1F
Roasted Garlic Cloves: 41.8F

2 Open Air Bunkers (by olive bar): 36.7F/43.1F

Salad Bar Area
Make Table (east): 35.0F
Make Table (west): Diced Ham: 42.1F

Salad Bar
Diced Ham: 40.0F
Diced Tomatoes: 39.8F
Chicken Salad: 42.6F
Cut Melon: 41.6F
Pasta Salad: 40.3F
Diced Eggs: 41.1F

Produce Open Air Cooler
1/4 cut watermelon: 42.3F
Cut Watermelon: 41.3F
Bagged Lettuce: 39.9F/39.9F/41.1F/41.9F

Produce Walk in Cooler
Cut Watermelon: 41.1F
Diced Eggs: 41.0F

Deli Open Air Cooler (lunch meat case)
Boar's Head Ham: 39.8F
Hand Rolled Butter: 38.1F
Hummus: 38.7F
Salsa: 39.9F
Baked Beans: 40.1F
Lo Mein Dinner: 40.2F
Meat/Cheese Tray: 39.8F

Open Air (by organics)
Cut Watermelon: 42.1F

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Natures Market Area (open air coolers)

Yogurt: 42.8F/36.0F

Eggs: 41.8F

Almond Silk: 41.8F

Fresh Berries (open air cooler)

Deli Sandwich: 39.8F

Raw Meat Open Air Cooler: 38.2F/40.2F/41.4F/39.3F/39.8F/39.2F/39.8F/37.8F

Lunch Meat Open Air Cooler/Bunkers: 42.1F/40.1F/40.8F/40.6F/43.0F/40.1F/40.3F/43.1F/40.8F

Cheese Open Air Cooler/Bunkers: 40.1F/42.1F/40.8F/39.6F/41.1F/39.8F/41.2F/40.8F/41.1F/39.3F

Eggs/Dairy Open Air Cooler/Bunkers: 42.9F/37.8F/40.3F/41.1F/39.3F

Dairy Reach in Cooler Doors

Milk: 38.9F/42.9F/42.1F

Dairy Walk in Cooler

Eggs: 39.6F

Milk: 38.8F

Staarbucks

2-Door Cooler

Milk: 40.8F

Single Door Cooler

Ambient Air: 41.8F

Footnote 5

Notes:

The store manager said she has Schendel Pest Control coming twice a week to control the problem.

Footnote 6

Notes:

Rice scoop in crockpot (water): 141.3F

Footnote 7

Notes:

3 Compartment Sink (starbucks): 200 parts per million quaternary ammonia.

3 Compartment Sink (olive bar): 200 parts per million quaternary ammonia.

KANSAS DEPARTMENT OF AGRICULTURE EGG INSPECTION

Insp Date: 8/5/2015 **Business ID:** 107748FE
Business: DILLONS STORE #85

225 E CLOUD AVE
 ANDOVER, KS 67002

Inspection: 84000628
Store ID:
Phone: 3167333720
Inspector: KDA84
Reason: 03 Complaint

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FULL OR LABEL INSPECTION

TYPE OF INSPECTION LABEL

CARTON INFORMATION

USDA/EPIA # 207-11-P1100 Or KS PERMIT # _____

LABEL NAME Cage Free Large Brown Eggs CASE TEMPERATURE (° F) 42

BRAND NAME Kroger COOLER TEMPERATURE (° F) 42

MANUFACTURER ADDRESS 2351 Wabash Rd.

MANUFACTURER CITY Ft. Recovery STATE OH ZIP _____

DISTRIBUTED BY The Kroger Co.

DISTRIBUTER ADDRESS _____

DISTRIBUTER CITY Cincinnati STATE OH ZIP 45202

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 8/5/2015 **Business ID:** 107748FE
Business: DILLONS STORE #85

Inspection: 84000628
Store ID:
Phone: 3167333720
Inspector: KDA84
Reason: 03 Complaint

225 E CLOUD AVE
 ANDOVER, KS 67002

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NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations 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 food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 08/20/15

Inspection Report Number 84000628 Inspection Report Date 08/05/15

Establishment Name DILLONS STORE #85

Physical Address 225 E CLOUD AVE City ANDOVER

Zip 67002

Additional Notes and Instructions