

**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:** 7/9/2015      **Business ID:** 85044FE  
**Business:** WEST STOP WEST

**Inspection:** 92000036  
**Store ID:**  
**Phone:** 7852631996  
**Inspector:** KDA92  
**Reason:** 24 Verification  
**Results:** No Follow-up

1324 NW 3RD ST  
 ABILENE, KS 67410

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/09/15	04:55 PM	07:15 PM	2:20	0:10	2:30	0	
<b>Total:</b>			2:20	0:10	2:30	0	

**FOOD ESTABLISHMENT PROFILE**

Physical Address 1324 NW 3RD ST City ABILENE  
 Zip 67410  
 Owner \_\_\_\_\_ License Type FE  
 Risk Category RAC# 02 Low Risk RAC/Size Confirmed  Size Range Under 5,000 sq feet  
 Insp. Notification Print Lic. Insp. No  
 Priority(P) Violations 1 Priority foundation(Pf) Violations 1  
 Certified Manager on Staff  Address Verified  Actual Sq. Ft. 0  
 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) 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

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Demonstration of Knowledge	Y	N	O	A	C	R
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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
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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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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 .. .. . p ..

<i>Fail Notes</i>	6-301.12 <i>Pf - Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with: Individual, disposable towels; a continuous towel system that supplies the user with a clean towel; a heated-air hand drying device; or a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures. [No hand drying provisions at handsink. COS- paper towels were replaced.]</i>
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Approved Source	Y	N	O	A	C	R
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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 .. .. . .. ..

<i>Fail Notes</i>	4-602.11(E)(4) <i>Non-PHF/TCS Food Contact Surface Cleaning Frequency (ice bins, soda nozzles) Surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cleaned, in EQUIPMENT such as ice bins and BEVERAGE dispensing nozzles and enclosed components of EQUIPMENT such as ice makers, cooking oil storage tanks and distribution lines, BEVERAGE and syrup dispensing lines or tubes, coffee bean grinders, and water vending EQUIPMENT: at a frequency specified by the manufacturer; or, absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold. [Nozzles on soda machine soiled with buildup of pink and black residue. COS- cleaned. Ice machine deflector contains small amounts of pink mold like substance. ]</i>
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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 .. ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

<b>Potentially Hazardous Food Time/Temperature</b>	Y	N	O	A	C	R
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|--|----|----|----|----|----|----|
| 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  | .. | .. | .. | .. | .. |
| <b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b> |    |    |    |    |    |    |
| 21. Proper date marking and disposition.                                   | p  | .. | .. | .. | .. | .. |
| 22. Time as a public health control: procedures and record.                | .. | .. | .. | p  | .. | .. |

<b>Consumer Advisory</b>	Y	N	O	A	C	R
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|--|----|----|----|---|----|----|
| 23. Consumer advisory provided for raw or undercooked foods. | .. | .. | .. | p | .. | .. |
|--|----|----|----|---|----|----|

<b>Highly Susceptible Populations</b>	Y	N	O	A	C	R
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|---|----|----|----|---|----|----|
| 24. Pasteurized foods used; prohibited foods not offered. | .. | .. | .. | p | .. | .. |
|---|----|----|----|---|----|----|

<b>Chemical</b>	Y	N	O	A	C	R
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|--|----|----|----|----|----|----|
| 25. Food additives: approved and properly used.            | .. | .. | .. | p  | .. | .. |
| 26. Toxic substances properly identified, stored and used. | .. | p  | .. | .. | p  | .. |

<i>Fail Notes</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. [Cans of bug spray sitting on shelf stored above bottled water. COS-moved]</i>
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<b>Conformance with Approved Procedures</b>	Y	N	O	A	C	R
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|---|----|----|----|---|----|----|
| 27. Compliance with variance, specialized process and HACCP plan. | .. | .. | .. | p | .. | .. |
|---|----|----|----|---|----|----|

<b>GOOD RETAIL PRACTICES</b>
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<b>Safe Food and Water</b>	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  | .. | .. |

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

<b>Food Identification</b>	Y	N	O	A	C	R
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- |  |   |    |    |    |    |    |
|--|---|----|----|----|----|----|
| 35. Food properly labeled; original container. | p | .. | .. | .. | .. | .. |
|--|---|----|----|----|----|----|

<b>Prevention of Food Contamination</b>	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  | .. | .. | .. | .. |

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination		Y	N	O	A	C	R
<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. [One box of slushy mix stored on floor.]</i>						
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	..	..	..	..
<i>Fail Notes</i>	4-903.11(A) <i>Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored: In a clean, dry location; Where they are not exposed to splash, dust, or other contamination; and, At least 15 cm (6 inches) above the floor. [1 box of single use foam cups stored on floor in back room.]</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	..	..	..	..	..
46. Warewashing facilities: installed, maintained, and used; test strips.		p	..	..	..	..	..
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	..	..	..	..
<i>Fail Notes</i>	5-205.15(B) <i>Plumbing system (Maintained) A PLUMBING SYSTEM shall be maintained in good repair. [Faucet on mopsink leaks at joint below back flow prevention.]</i>						
50. Sewage and waste water properly disposed.		p	..	..	..	..	..
51. Toilet facilities: properly constructed, supplied and cleaned.		..	p	..	..	..	..
<i>Fail Notes</i>	5-501.17 <i>A toilet room used by females shall be provided with a covered receptacle for sanitary napkins. [Womens toilet room does not contain a covered trash receptacle.]</i>						
52. Garbage and refuse properly disposed; facilities maintained.		..	p	..	..	..	..
<i>Fail Notes</i>	5-501.15(A) <i>Receptacles and waste handling units for REFUSE, recyclables, and returnables used with materials containing FOOD residue and used outside the FOOD ESTABLISHMENT shall be designed and constructed to have tight-fitting lids, doors, or covers. [Lid is not closed on waste receptacle outside.]</i>						
53. Physical facilities installed, maintained and clean.		..	p	..	..	..	..
<i>Fail Notes</i>	6-501.11 <i>PHYSICAL FACILITIES shall be maintained in good repair. [In WIC drywall and beam exposed, wall is in disrepair, mold forming on pipe running between the two fans, paint peeling from wall and ceiling.]</i>						

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Physical Facilities	Y	N	O	A	C	R
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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	..	..	p	..
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<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.                  [Found on sales floor shelf next to window with other medicines 2 tubes of rolaids exp 12/14, 9 tubes of rolaids exp 2/15, and 1 bottle of immodium exp 10/14. COS- removed from sales floor.]</i>
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EDUCATIONAL MATERIALS
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The following educational materials were provided ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Accompanied by KDA 69

## **Footnote 2**

### **Notes:**

RIC with milk: milk 39F

True RIC: chicken salad sandwich 26F, roast beef sandwich 39F.

## 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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**Business:** WEST STOP WEST

1324 NW 3RD ST  
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