

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

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

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.

HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, CRITICAL=Critical Violation, SWING=Swing Violation (May be critical or non-critical), HSP=Highly Susceptible Population

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.

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

Insp Date: 7/20/2010 **Business ID:** 72902RS
Business: GENE'S HEARTLAND FOODS

 321 W MAIN
 ANTHONY, KS 67003

Inspection: 07000534
Store ID:
Phone: 3165243238
Inspector: KDA07
Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes
07/20/10	10:20 AM	11:01 AM	0:41	1:00	1:41	0	
Total:			0:41	1:00	1:41	0	

Reference:

Time In: 9:00am
Travel Time: 1 hour
Educational Material: No
Risk Control Plan: No
Voluntary Destruction: No
Embargo Release: No
Left Application:
Square Footage:

Time Out: 11:15am
Risk Category: 6
Notice of Non-compliance: No
Voluntary Closure: No
Embargo Notification: No
License Approved:
CRITICAL VIOLATIONS: 4

FOODBORNE ILLNESS RISK FACTORS	Notes
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AND PUBLIC HEALTH INTERVENTIONS	Notes
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 Inspector

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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Demonstration of Knowledge	Y	N	O	A	C	R	Notes
1. Certification by accredited program, compliance with Code, or correct responses.	X						

Employee Health	Y	N	O	A	C	R	Notes
2. Management awareness policy present.	X						
3. Proper use of reporting, restriction and exclusion.	X						

Good Hygienic Practices	Y	N	O	A	C	R	Notes
4. Proper eating, tasting, drinking, or tobacco use		X			X		CRITICAL 2-401.11* Eating, Drinking, or Using Tobacco
5. No discharge from eyes, nose and mouth.	X						

Preventing Contamination by Hands	Y	N	O	A	C	R	Notes
6. Hands clean and properly washed.	X						
7. No bare hand contact with RTE foods or approved alternate method properly followed.			X				
8. Adequate handwashing facilities supplied and accessible.	X						

Approved Source	Y	N	O	A	C	R	Notes
9. Food obtained from approved source.	X						
10. Food received at proper temperature.			X				
11. Food in good condition, safe and unadulterated.	X						
12. Required records available: shellstock tags, parasite destruction.				X			

Protection from Contamination	Y	N	O	A	C	R	Notes
13. Food separated and protected.	X						
14. Food-contact surfaces: cleaned and sanitized.		X			X		CRITICAL 4-601.11A* Food Contact Clean to Sight and Touch
15. Proper disposition of returned, previously served, reconditioned and unsafe food.	X						

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R	Notes
16. Proper cooking time and temperatures.			X				
17. Proper reheating procedures for hot holding.			X				
18. Proper cooling time and temperatures.			X				
19. Proper hot holding temperatures.			X				
20. Proper cold holding temperatures.	X						
21. Proper date marking and disposition.	X						
22. Time as a public health control: procedures and record.	X						

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Consumer Advisory	Y	N	O	A	C	R	Notes
23. Consumer advisory provided for raw or undercooked foods.				X			

Highly Susceptible Populations	Y	N	O	A	C	R	Notes
24. Pasteurized foods used							
prohibited foods not offered.				X			

Chemical	Y	N	O	A	C	R	Notes
25. Food additives: approved and properly used.				X			
26. Toxic substances properly identified, stored and used.		X			X		CRITICAL 7-101.11* Chemical labels-original container

Conformance with Approved Procedures	Y	N	O	A	C	R	Notes
27. Compliance with variance, specialized process and HACCP plan.				X			

GOOD RETAIL PRACTICES	Notes

Safe Food and Water	Y	N	O	A	C	R	Notes
28. Pasteurized eggs used where required.				X			
29. Water and ice from approved source.	X						
30. Variance obtained for specialized processing methods.				X			

Food Temperature Control	Y	N	O	A	C	R	Notes
31. Proper cooling methods used							
adequate equipment for temperature control.			X				
32. Plant food properly cooked for hot holding.			X				
33. Approved thawing methods used.	X						
34. Thermometers provided and accurate.	X						

Food Identification	Y	N	O	A	C	R	Notes
35. Food properly labeled							
original container.	X						

Prevention of Food Contamination	Y	N	O	A	C	R	Notes
36. Insects, rodents and animals not present							
no unauthorized persons.	X						
37. Contamination prevented during food preparation, storage and display.		X					3-305.11(A)(3) Food stored 6" above floor
38. Personal cleanliness.	X						
39. Wiping cloths: properly used and stored.			X				
40. Washing fruits and vegetables.			X				

Proper Use of Utensils	Y	N	O	A	C	R	Notes

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41. In-use utensils: properly stored.			X				
42. Utensils, equipment and linens: properly stored, dried and handled.	X						
43. Single-use and single-service articles: properly used.	X						
44. Gloves used properly.			X				

Utensils, Equipment and Vending	Y	N	O	A	C	R	Notes
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Critical items	X						
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-non-critical items	X						
46. Warewashing facilities: installed, maintained, and used							
test strips.	X						
47. Non-food contact surfaces clean.	X						

Physical Facilities	Y	N	O	A	C	R	Notes
48. Hot and cold water available adequate pressure.	X						
49. Plumbing installed							
proper backflow devices.		X			X		CRITICAL 5-202.13* Air gap provided between water supply inlet & flood level rim of plumbing fixture
50. Sewage and waste water properly disposed.	X						
51. Toilet facilities: properly constructed, supplied and cleaned.	X						
52. Garbage and refuse properly disposed facilities maintained.	X						
53. Physical facilities installed, maintained and clean.		X					6-501.11 Physical facilities maintained in good repair 6-501.12(A) Physical facilities clean
54. Adequate ventilation and lighting							
designated areas used.		X			X		6-202.11() Protective shielding on light bulbs over exposed food/utensils/equipment

Administrative/Other	Y	N	O	A	C	R	Notes
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55. Other violations		X					K.S.A. 65-657 (a) Available for Sale of outdated drugs
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Result:No Follow-up

Notes:

- 4. * Critical Employee Drink stored on top of Beef round case in meat walk in cooler (WIC) COS-Corrected on site Removed by manager.**
- 14. * In meat department Meat saw dirty. COS-Cleaned before use, In meat department meat grinder dirty COS-Cleaned by meat cutter before use.**
- 26. * On rack between Mens and Womens restroom Bottle of manager identified glass cleaner without lable. COS-Manager removed**
- 37. NC-Not Critical Multiple cases of frozen foods stacked on floor
- 49. * Meat department 3 compartment sink spray hose stored below floor rim. COS-Hose moved by employee to above flood rim.**
- 53. NC-Backroom ceiling tiles missing, Dairy cooler seals on 4 doors need replaced.
- 53. NC-Recycling compactor area dirty.
- 54. NC-Light covers missing over dairy products in dairy WIC.COS-Covers added
- 55. Establishment has 9 bottles of Robitussin Chest congestion expired 4/10 on shelve for sale COS-Manager pulled from sale for return to vendor.

Temperatures in Degree Fahrenheit (F) Meat Walk in cooler Scotch Tenderloin 38, Beef Butts 33, Chicken leg quarters 27, Ground beef 20, Produce Walk in cooler 30, Lettuce 32, Dairy cooler Eggs 30, 32, Milk 28, 27, 29, 30, Scour cream 26, Cottage Cheese 26, Eggs 42, 41, Shredded lettuce 38, 36, Tomatoes 36, Hot dogs 40, 42, BBQ pork 41, HAm loaf 43, Ground Beef 43, Tri tip beef 43, T bone 41, Grilled Cicken 36, Split Chicken 37, Cooks ham 37, Potato salad 31, Shank ham 31. All frozen foods properly frozen.

Questions please call Kansas Department of Agriculture at 785-296-5600.

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