

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: 11/2/2010 **Business ID:** 62345FS
Business: ARK CITY COUNTRY MART LLC

 616 N SUMMIT
 ARKANSAS CITY, KS 67005

Inspection: 07000752
Store ID:
Phone: 6204420155
Inspector: KDA07
Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes
11/02/10	09:30 AM	10:30 PM	13:00	1:30	14:30	0	
Total:			13:00	1:30	14:30	0	

Reference:

Time In: 9:30am
Travel Time: 1 hour 30 minutes
Educational Material: Yes
Risk Control Plan: Yes
Voluntary Destruction: Yes
Embargo Release: No
Left Application:
Square Footage:

Time Out: 10:30am
Risk Category: RAC# 05 High Risk
Notice of Non-compliance: Yes
Voluntary Closure: No
Embargo Notification: No
License Approved:
CRITICAL VIOLATIONS: 7

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					CRITICAL 2-102.11* Demonstration

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						
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					6-301.11 Handwash cleanser provided

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					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						

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21. Proper date marking and disposition.		X			X				CRITICAL 3-501.17(B)* RTE PHF, Date Marking-7 days (commercially prepared, opened, 41°F) CRITICAL 3-501.17(C)* RTE PHF, Discarded by most recent date marked on container CRITICAL 3-501.18(A)(2)* RTE PHF, Disposition-discard if in a container w/out a date
22. Time as a public health control: procedures and record.			X						

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 7-102.11* Common Name, Working Containers

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
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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				

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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
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							

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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							
54. Adequate ventilation and lighting								
designated areas used.		X						6-202.11(a) Protective shielding on light bulbs over exposed food/utensils/equipment
Administrative/Other	Y	N	O	A	C	R	Notes	
55. Other violations	X							

Result:Follow-up

Notes:

1. * Critical 6 criticals

8. NC-Not Critical Hand wash sink by walk in cooler without ample hand cleaner available.

14. * Critical In deli 2 Slicers dirty, Clean dish rack dish dirty, COS-Cleaned

21. * In deli display case Broccoli Slaw , Cheese Tortolini without date marking COS-Disposed of by person in charge (PIC) VD In walk in cooler,

21. * Pork and Beans in container 10/31/2010 not date marked. COS-Dated

21. * In deli display case Potato salad dated 10/14/2010, Pasta salad dated 10/22/2010, In walk in cooler virginia baked ham expired 10/30/2010 COS-Discarded by PIC VD

26. * In Deli bottle of Windex not labeled COS-PIC labeled

37. NC-Walk in freezer various cases of frozen foods stacked on floor.

49. * 3 compartment sink spray hose below flood rim of sink. COS-PIC hooked hose up away from flood rim.

54. NC-Light covers in Deli over food production areas and 3 compartment sink areas missing.

Temperatures in degree Fahrenheit (F) Deli case Ham 39, 40, Turkey 41, Swiss cheese 39, Cole slaw 38, Potato salad 36, Fish 162, Chicken fried 165, Walk in cooler Ham 26, 28, Chicken breast 27, Ground beef 27, Pork & Beans 27, Fried Chicken 27, Baked Chicken 24, Potato salad 17, All Frozen foods properly frozen.

Dish sanitizer 300 Parts per Million (PPM) Level was within label parameters Suggested to owner an adjustment of dilution on dilutor to 200 ppm.

educational materials 08, Risk control plan "Date Marking"

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VOLUNTARY DESTRUCTION REPORT

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

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Store ID:
Phone: 6204420155
Inspector: KDA07
Reason: 01 Routine

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 ARKANSAS CITY, KS 67005

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Reference:

PRODUCT	Y	Notes
PRODUCT 1	X	VALUE: \$ 30 WEIGHT/AMT: 10lbs DESCRIPTION: Assorted salads in Self service Deli case
PRODUCT 2	X	VALUE: \$20 WEIGHT/AMT: 2 lbs DESCRIPTION:Virgina Baked ham
PRODUCT 3		
PRODUCT 4		
PRODUCT 5		
PRODUCT 6		
PRODUCT 7		
PRODUCT 8		
PRODUCT 9		
PRODUCT 10		
OTHER PRODUCTS		

REASON	R	Notes
REASON PRODUCT DESTROYED	X	IMPROPER DATE MARKING DISPOSITION

METHOD	M	Notes
METHOD PRODUCT DESTROYED	X	GARBAGE CAN

LOCATION	L	Notes
PRODUCT WAS DISPOSED OF:	X	KITCHEN

 Inspector

 Acknowledged Receipt

VOLUNTARY DESTRUCTION REPORT

EMBARGO	Y	N	Notes
PRODUCT EMBARGOED		X	

Notes:

Inspector

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NOTICE OF NON-COMPLIANCE WITH KANSAS LAW

This is to notify you that violations of the Kansas food safety laws* were observed during an inspection conducted at the above establishment and documented on the inspection report attached hereto. **REINSPECTION OF YOUR ESTABLISHMENT WILL BE MADE TO DETERMINE IF THE VIOLATIONS INDICATED ON THE INSPECTION REPORT HAVE BEEN CORRECTED. REINSPECTION WILL OCCUR ON OR SHORTLY AFTER THE DATE SPECIFIED BELOW.**

Food Service Establishments and Retail Food Stores. The Kansas Food Code, Section 8-405.11(B) as adopted and amended by K.A.R. 4-28-8 through 16, requires that all critical violations shall be corrected no later than 10 days after this inspection and all noncritical violations shall be corrected no later than 90 days after this inspection.

Food Processing Plants and Food Warehouses. Violations must be corrected by the date specified below.

Failure to comply with the Kansas food safety laws 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 Kansas food safety laws; and/or any other penalty authorized by law. Pursuant to K.S.A. 36-508, licensees issued authority under the Kansas Food Service and Lodging Act may apply to the secretary for an extension of the time prescribed above.

* The Kansas food safety laws include K.S.A. 74-581 et seq.; the Kansas Food, Drug and Cosmetic Act, K.S.A. 65-619 et seq.; the Kansas Food Service and Lodging Act, K.S.A. 36-501 et seq.; and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate: food service establishments; retail food stores; mobile retail ice cream vendors; food vending machines; food vending machine companies and dealers; and food processing plants;

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FOLLOW UP	Y	N	Notes
Follow up scheduled	X		Date:11/16/2010

ATTACHMENTS	Y	N	A	Notes
Inspection Report	X			Food Service in Retail Inspection Report-Date:11/2/2010

Notes:

 Inspector

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