

**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.**

<b>Insp Date:</b> 12/8/2010	<b>Business ID:</b> 5803422F	<b>Inspection:</b> 58001343
<b>Business:</b> Casey's # 2945		<b>Store ID:</b>
310 Grant		<b>Phone:</b> 785-626-3707
		<b>Inspector:</b> KDA58
Atwood, Ks 67730		<b>Reason:</b> 10 Licensing

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes
12/08/10	01:50 PM	02:20 PM	0:30	0:50	1:20	0	
Total:			0:30	0:50	1:20	0	

**Reference:**

<b>Time In:</b> 1:50 pm <b>Travel Time:</b> 50 min <b>Educational Material:</b> No <b>Risk Control Plan:</b> No <b>Voluntary Destruction:</b> No <b>Embargo Release:</b> <b>Left Application:</b> No <b>Square Footage:</b>	<b>Time Out:</b> 2:20 pm <b>Risk Category:</b> RAC# 04 Medium Risk <b>Notice of Non-compliance:</b> No <b>Voluntary Closure:</b> No <b>Embargo Notification:</b> No <b>License Approved:</b> Yes <b>CRITICAL VIOLATIONS:</b> 0
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<b>FOODBORNE ILLNESS RISK FACTORS</b>	<b>Notes</b>
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<b>AND PUBLIC HEALTH INTERVENTIONS</b>	<b>Notes</b>
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<b>Demonstration of Knowledge</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>	<b>Notes</b>
1. Certification by accredited program, compliance with Code, or correct responses.	X						

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

<b>Good Hygienic Practices</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>	<b>Notes</b>
4. Proper eating, tasting, drinking, or tobacco use	X						
5. No discharge from eyes, nose and mouth.	X						

<b>Preventing Contamination by Hands</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>	<b>Notes</b>
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						

<b>Approved Source</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>	<b>Notes</b>
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			

<b>Protection from Contamination</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>	<b>Notes</b>
13. Food separated and protected.	X						
14. Food-contact surfaces: cleaned and sanitized.		X			X		4-602.11(E)(4)(b) Non-PHF Food Contact Surface Cleaning Frequency-ice bins, soda nozzles-to preclude mold/soil build up
15. Proper disposition of returned, previously served, reconditioned and unsafe food.	X						

<b>Potentially Hazardous Food Time/Temperature</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>	<b>Notes</b>
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						

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22. Time as a public health control: procedures and record.				X			
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<b>Consumer Advisory</b>	Y	N	O	A	C	R	Notes
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23. Consumer advisory provided for raw or undercooked foods.				X			
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<b>Highly Susceptible Populations</b>	Y	N	O	A	C	R	Notes
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24. Pasteurized foods used prohibited foods not offered.	X						
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<b>Chemical</b>	Y	N	O	A	C	R	Notes
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25. Food additives: approved and properly used.	X						
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26. Toxic substances properly identified, stored and used.	X						
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<b>Conformance with Approved Procedures</b>	Y	N	O	A	C	R	Notes
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27. Compliance with variance, specialized process and HACCP plan.				X			
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<b>GOOD RETAIL PRACTICES</b>	Notes
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<b>Safe Food and Water</b>	Y	N	O	A	C	R	Notes
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28. Pasteurized eggs used where required.				X			
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29. Water and ice from approved source.	X						
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30. Variance obtained for specialized processing methods.				X			
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<b>Food Temperature Control</b>	Y	N	O	A	C	R	Notes
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31. Proper cooling methods used adequate equipment for temperature control.				X			
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32. Plant food properly cooked for hot holding.				X			
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33. Approved thawing methods used.	X						
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34. Thermometers provided and accurate.	X						
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<b>Food Identification</b>	Y	N	O	A	C	R	Notes
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35. Food properly labeled original container.	X						
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<b>Prevention of Food Contamination</b>	Y	N	O	A	C	R	Notes
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36. Insects, rodents and animals not present no unauthorized persons.	X						
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37. Contamination prevented during food preparation, storage and display.	X						
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38. Personal cleanliness.	X						
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39. Wiping cloths: properly used and stored.			X				
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40. Washing fruits and vegetables.				X			
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<b>Proper Use of Utensils</b>	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				

<b>Utensils, Equipment and Vending</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>	<b>Notes</b>
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						

<b>Physical Facilities</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>	<b>Notes</b>
48. Hot and cold water available							
adequate pressure.	X						H2O at hand sink 121 degree Fahrenheit
49. Plumbing installed							
proper backflow devices.	X						
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						

<b>Administrative/Other</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>	<b>Notes</b>
55. Other violations	X						

**Result:**No Follow-up

**Notes:**

This is a change in ownership  
 #14 non critical inside deflector shield of ice maker has slight growth of mold. Cleaned on site.  
 Temperatures: Roller warmer, hot dogs at 157 degree Fahrenheit

**Approved for License**  
**Application and fees paid prior to Topeka**

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 Inspector

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