

**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> 7/1/2010	<b>Business ID:</b> 6901821S	<b>Inspection:</b> 69001032
<b>Business:</b> Snacks		<b>Store ID:</b>
2000 N Buckeye		<b>Phone:</b>
		<b>Inspector:</b> KDA69
Abilene, KS 67410		<b>Reason:</b> 10 Licensing

**Reference:**

<b>Time In:</b> 121pm	<b>Time Out:</b> 250pm
<b>Travel Time:</b> 1min	<b>Risk Category:</b> 1
<b>Educational Material:</b> Yes	<b>Notice of Non-compliance:</b> No
<b>Risk Control Plan:</b> No	<b>Voluntary Closure:</b> No
<b>Voluntary Destruction:</b> No	<b>Embargo Notification:</b> No
<b>Embargo Release:</b> No	<b>License Approved:</b> Yes
<b>Left Application:</b> Yes	<b>CRITICAL VIOLATIONS:</b> 3
<b>Square Footage:</b>	

FOODBORNE ILLNESS RISK FACTORS	Notes
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AND PUBLIC HEALTH INTERVENTIONS	Notes
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Demonstration of Knowledge	Y	N	O	A	C	R	Notes
1. Certification by accredited program, compliance with Code, or correct responses.							

Employee Health	Y	N	O	A	C	R	Notes
2. Management awareness							

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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					6-301.12 Hand Drying Provision.

<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				
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			
22. Time as a public health control: procedures and record.				X			

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

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

<b>Chemical</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>	<b>Notes</b>
25. Food additives: approved and properly used.				X			

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26. Toxic substances properly identified, stored and used.		X			X		CRITICAL 7-301.11(B)* Separation for Retail Sale-not above food, etc.
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Conformance with Approved Procedures	Y	N	O	A	C	R	Notes
27. Compliance with variance, specialized process and HACCP plan.				X			

<b>GOOD RETAIL PRACTICES</b>	<b>Notes</b>
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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			

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					3-602.11(B) Label information (packaged in establishment)

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						
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				

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<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					4-302.14 Sanitizer test kit
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						
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					6-501.12(A) Physical facilities clean
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					Statute 65-689, Statute 65-668

**Result:**No Follow-up

**Notes:**

#26 Critical: on retail shelf: hothands body warmer stored over Halls cough drops. corrected on site, moved.  
 #35 in ice machine outside building: bags of ice, packaged on site, do not have name or address of manufacturer, corrected on site, freezer labeled with sign that says "NO ICE"  
 #55 Critical:on retail shelf: out of date medicine: 1 package (pkg) Benedryl allergy 2 tablet (tab) dated 5/2010; 14 pkg Allergy Sinus Relief 6 tab, 12 dated 12/2009, 2 dated 7/2008; 5 pkg Nasal Decongestant 6 tab, dated 10/2008; 5 pkg Sinus Relief 6 tab dated 12/2009; 10 pkg Cold Relief 6 tab dated 4/2010; 11 pkg Tylenol Allergy 4 tab dated 2/2010; 2 bottle Aspirin 100 tab dated 6/2010; 20 pkg Motrin 2 tab dated 4/2010; 7 pkg Excedrin 10 tab dated 8/2009; 1pkg Sudafed 18 tab dated 4/2010; 1 pkg Midol 8 caplet dated 3/2010. Corrected on site, removed from shelf to return to vendor

#8 no papertowels at handsink in back room

#46 no sanitizer test strips for chlorine

#53 bottles of pop, trash, empty boxes in walk in cooler on racking and on floor. In main store area: accumulation of dust/trash under retail shelving.

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#55 operating a retail food store without a license  
handout: labeling  
walk in cooler: 40°F

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