

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: 4/1/2011 **Business ID:** 84135RS
Business: CASEY'S GENERAL STORE #1974

 201 S BUCKEYE
 ABILENE, KS 67410

Inspection: 69001508
Store ID:
Phone: 5159656517
Inspector: KDA69
Reason: 01 Routine

Reference:

Time In: 1201pm
Travel Time: 1min
Educational Material: Yes
Risk Control Plan: No
Voluntary Destruction: Yes
Embargo Release: No
Left Application:
Square Footage: Under 5,000 sq feet

Time Out: 1255pm
Risk Category: RAC# 04 Medium Risk
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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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							

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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						

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						
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			X		CRITICAL 3-501.18(A)* RTE PHF, Disposition-discard if >7days at 41°F 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
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23. Consumer advisory provided for raw or undercooked foods.				X			
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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			

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(A) Food packaged in the food facility labeled as specified in law

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						

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39. Wiping cloths: properly used and stored.		X						3-304.14(B)(1) Wet wiping cloths stored in sanitizer
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					4-302.14 Sanitizer test kit
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						
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() Protective shielding on light bulbs over exposed food/utensils/equip ment

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

Result:No Follow-up

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Notes:

#21 Critical: Two containers of BBQ beef with unknown open date in make table, corrected on site, discarded. Salami, sliced turkey, sliced ham in walk in cooler held over 24 hours with no labeled consume by date in walk in cooler, corrected on site, dated.

#21 Critical: BBQ beef, Pulled pork held past discard date, corrected on site, discarded.

#26 Critical: Spray bottle of degreaser in kitchen not labeled with common name, corrected on site, labeled.

#35 Critical: Fried chicken tender deli salad in retail reach in cooler does not have a label with common name, ingredient statement, weight, or name of manufacturer. Chocolate chunk cookie, sugar cookie, carmel pecan cookie do not have name of manufacturer. Corrected on site, removed from sale.

#39 Two wet wiping cloths laying on counter.

#46 No sanitizer test strips for quaternary ammonia.

#54 No protective covering over light bulbs above ice machine.

Notes:

cold holding: walk in cooler: tuna salad 39°F, deli stacker sandwich 41°F, burrito 41°F, retail reach in cooler: fried chicken tender salad 39°F

hot holding: retail hot box: packaged hamburger 147°F

Handout: datemarking

Voluntary destruction form filled out on Food service report.

Inspector

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