Kansas Department of Agriculture

Division of Food Safety and Lodging

109 S.W. 9th St. Topeka, KS 66612 (Office) 785-296-5600 (Fax) 785-296-6522

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

nsp Date:	5/14/2012	Business ID:	109944RS	Inspection:	74002180

654 S BROADWAY Inspector: KDA74 SALINA, KS 67401 Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
05/14/12	09:30 AM	11:10 AM	1:40	0:05	1:45	0	
Total:			1:40	0:05	1:45	0	

FOOD ESTABLISHMENT PROFILE						
Insp. Notification	<u>Print</u>	Critical Violations 2	Lic. Insp. No			
Address Verified þ						
NORFOTION INFORMATION						

INSPECTION INFORMATION

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.

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.

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, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

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

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

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Demonstration of Knowledge	Υ	Ν	0	Α	С	R
1. Certification by accredited program, compliance with Code, or correct responses.			þ	-	-	
Employee Health	Υ	Ν	0	Α	С	R
2. Management awareness; policy present.	þ			-	-	
3. Proper use of reporting, restriction and exclusion.	þ			-	-	
Good Hygienic Practices	Υ	Ν	0	Α	С	R
4. Proper eating, tasting, drinking, or tobacco use		•	þ	-	-	

Good Hygienic Practices	Υ	Ν	0	Α	С	R
5. No discharge from eyes, nose and mouth.	þ	-	•	-	-	•
Preventing Contamination by Hands	Υ	Ν	0	Α	С	R
6. Hands clean and properly washed.	•	-	þ	-	-	-
7. No bare hand contact with RTE foods or approved alternate method properly followed.	•	-	•	þ	-	•
8. Adequate handwashing facilities supplied and accessible.	þ	-	-			
Approved Source	Υ	Ν	0	Α	С	R
9. Food obtained from approved source.	þ	-	•	-	-	•
10. Food received at proper temperature.	•	-	þ	-	-	•
11. Food in good condition, safe and unadulterated.		þ	-			
Fail Notes 3-202.15* CRITICAL - Package Integrity [2 Ice cream bars unwrapped self serve freezer Corrected on Sit (COS) Bagged as salvage food return to vendor]	te					
12. Required records available: shellstock tags, parasite destruction.		-	-	þ		-
Protection from Contamination	Υ	Ν	0	Α	С	R
13. Food separated and protected.	þ	-	-		•	
14. Food-contact surfaces: cleaned and sanitized.	þ	-	-	-	-	•
15. Proper disposition of returned, previously served, reconditioned and unsafe food.	þ	-	•	-	-	•
Potentially Hazardous Food Time/Temperature	Υ	Ν	0	Α	С	R
16. Proper cooking time and temperatures.	-	-	-	þ	-	-
17. Proper reheating procedures for hot holding.		-	-	þ		
18. Proper cooling time and temperatures.	-	-	-	þ	-	-
19. Proper hot holding temperatures.		-	-	-		•
20. Proper cold holding temperatures.	þ	-	-			
This item has Notes. See Footnote 1 at end of questionnaire.						
21. Proper date marking and disposition.	•	-	•	þ	•	•
22. Time as a public health control: procedures and record.		-	-	þ	•	-
Consumer Advisory	Υ	Ν	0	Α	С	R
23. Consumer advisory provided for raw or undercooked foods.	•	•	-	þ	•	•
Highly Susceptible Populations	Υ	Ν	0	Α	С	R
24. Pasteurized foods used; prohibited foods not offered.	-	-	-	þ	•	•
Chemical	Υ	Ν	0	Α	С	R
25. Food additives: approved and properly used.	þ	-	-	-	•	•
26. Toxic substances properly identified, stored and used.		þ	-			
Fail Notes 7-301.11(B)* CRITICAL - Separation for Retail Sale-not above food, etc. [Mosquito repellent store above various food items in last characteristics of the contracted on Site (COS) Batteries stored above candy bin Not COS *** Batteries not not not contracted on Site (COS)						
Conformance with Approved Procedures	Υ	Ν	0	Α	С	R
27. Compliance with variance, specialized process and HACCP plan.		-	-	þ	-	-

Safe Food and Water	Y	Ν	0	Α	С	
28. Pasteurized eggs used where required.	-	-	-	þ	-	
29. Water and ice from approved source.	þ	-	-	-	-	
30. Variance obtained for specialized processing methods.	•	-		þ	-	
Food Temperature Control] Y	Ν	0	Α	С	
31. Proper cooling methods used; adequate equipment for temperature control.	þ	-			-	
32. Plant food properly cooked for hot holding.	-	-		þ		
33. Approved thawing methods used.	-	-	-	þ	-	
34. Thermometers provided and accurate.	þ	-			-	
Food Identification	Y	Ν	0	Α	С	
35. Food properly labeled; original container.	þ	-			-	
Prevention of Food Contamination] Y	Ν	0	Α	С	
36. Insects, rodents and animals not present; no unauthorized persons.	þ	-			-	
37. Contamination prevented during food preparation, storage and display.	þ	-			-	
38. Personal cleanliness.	þ	-			-	
39. Wiping cloths: properly used and stored.	•	-	þ		-	
40. Washing fruits and vegetables.	-	-		þ	-	
Proper Use of Utensils	Y	Ν	0	Α	С	
41. In-use utensils: properly stored.		-		þ	-	
42. Utensils, equipment and linens: properly stored, dried and handled.	þ	•	-	-	-	
43. Single-use and single-service articles: properly used.	þ	-	-	-	-	
44. Gloves used properly.	•	-	-	þ	-	
Jtensils, Equipment and Vending] Y	Ν	0	Α	С	
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used Critical items	- þ	-	-	-	-	
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used non-critical items	þ		-	-		
46. Warewashing facilities: installed, maintained, and used; test strips.	-		-	þ	-	
47. Non-food contact surfaces clean.	þ	-	-	-	-	
Physical Facilities] Y	Ν	0	Α	С	
48. Hot and cold water available; adequate pressure.	þ		-	-	-	
49. Plumbing installed; proper backflow devices.	þ	-	-	-	-	
50. Sewage and waste water properly disposed.	þ	-	-	-	-	
51. Toilet facilities: properly constructed, supplied and cleaned.	þ	-	-	-	-	
52. Garbage and refuse properly disposed; facilities maintained.	þ	-	-	-		
53. Physical facilities installed, maintained and clean.	þ					

Administrative/Other	Υ	Ν	Ο	Α	С	R
55. Other violations	þ	-	-	-	-	-
EDUCATIONAL MATERIALS						

The following educational materials were provided

This item has Notes. See Footnote 2 at end of questionnaire.

Material Distributed | Education Title #23 Food Code (on the Website)

Footnote 1

Notes:

Milk 40 / Reach in Cooler (RIC) 37 Hotdogs 37 / Cheese 36 / RIC 35

Footnote 2

Notes:

Gave copy of Code number 7-301.11B

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 5/14/2012 Business ID: 109944RS Inspection: 74002180

Business: DOLLAR GENERAL STORE #12254 Store ID: Phone:

Inspector: KDA74 Reason: 01 Routine

654 S BROADWAY SALINA, KS 67401

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
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NOTICE OF NON COMPLIANCE WITH KANSAS LAW

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 15, 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 unless otherwide directed on this form

Failure to comply with the food safety law 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 food safety law; 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 Food Safety Law, effective October 1, 2004, includes K.S.A. 74-581 et seq.; the Kansas Food, Drug and Cosmetic Act, K.S.A. 65-601 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 mobile retail ice cream vendors; food service establishments located in retail food stores; food vending machines; food vending machine companies and dealers; retail food stores; food processing plants; food service establishments.

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

Follow up Scheduled 05/21/12								
Inspection Report Number	74002180	Inspection Report Date 05/21/12						
Establishment Name DOLLAR GENERAL STORE #12254								
Physical Address	654 S BROADWAY	City SALINA						
		Zip <u>67401</u>						
Additional Notes and Instructions								