

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

Insp Date: 9/26/2011 **Business ID:** 104278FR
Business: COWLEY COUNTY COMMUNITY COLLEGE

Inspection: 07001338
Store ID:
Phone: 6204415205
Inspector: KDA07
Reason: 01 Routine
Results: No Follow-up

125 S SECOND
 ARKANSAS CITY, KS 67005

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
09/26/11	11:05 PM	11:05 PM	0:00	0:05	0:05	0	
Total:			0:00	0:05	0:05	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Critical Violations 2 Lic. Insp. No

Sent Notification To _____

Address Verified p

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	Y	N	O	A	C	R
1. Certification by accredited program, compliance with Code, or correct responses.	p
Employee Health	Y	N	O	A	C	R
2. Management awareness; policy present.	p
3. Proper use of reporting, restriction and exclusion.	p
Good Hygienic Practices	Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use	p

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Good Hygienic Practices	Y	N	O	A	C	R
5. No discharge from eyes, nose and mouth.	p
Preventing Contamination by Hands	Y	N	O	A	C	R
6. Hands clean and properly washed.	..	p
<i>Fail Notes</i> 2-301.15 <i>Where to Wash Hands</i> [Handwash sink in kitchen and service areas not using hot water COS- Directed to hand washing areas that maintain hot water at least 100. Until hot water heater can be repaired that services 2 hand wash sinks.]						
7. No bare hand contact with RTE foods or approved alternate method properly followed.	p
8. Adequate handwashing facilities supplied and accessible.	p
Approved Source	Y	N	O	A	C	R
9. Food obtained from approved source.	p
10. Food received at proper temperature.	p
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
11. Food in good condition, safe and unadulterated.	p
12. Required records available: shellstock tags, parasite destruction.	p
Protection from Contamination	Y	N	O	A	C	R
13. Food separated and protected.	p
14. Food-contact surfaces: cleaned and sanitized.	p
15. Proper disposition of returned, previously served, reconditioned and unsafe food.	p
Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
16. Proper cooking time and temperatures.	p
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
17. Proper reheating procedures for hot holding.	p
18. Proper cooling time and temperatures.	p
19. Proper hot holding temperatures.	p
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
20. Proper cold holding temperatures.	p
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>						
21. Proper date marking and disposition.	..	p	p	..
<i>Fail Notes</i> 3-501.18(A)(2)* <i>CRITICAL - RTE PHF, Disposition-discard if in a container w/out a date</i> [In walk in cooler tray of cut potatoes from Saturday 9/24/2011 not date marked COS-Date marked In walk in cooler pan of mushroom soup not date marked COS-Discarded by manager VDJ]						
22. Time as a public health control: procedures and record.	p
Consumer Advisory	Y	N	O	A	C	R
23. Consumer advisory provided for raw or undercooked foods.	p
Highly Susceptible Populations	Y	N	O	A	C	R
24. Pasteurized foods used; prohibited foods not offered.	p
Chemical	Y	N	O	A	C	R

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Chemical		Y	N	O	A	C	R
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25. Food additives: approved and properly used. p

26. Toxic substances properly identified, stored and used. p

Conformance with Approved Procedures		Y	N	O	A	C	R
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27. Compliance with variance, specialized process and HACCP plan. p

GOOD RETAIL PRACTICES

Safe Food and Water		Y	N	O	A	C	R
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28. Pasteurized eggs used where required. p

29. Water and ice from approved source. p

30. Variance obtained for specialized processing methods. p

Food Temperature Control		Y	N	O	A	C	R
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31. Proper cooling methods used; adequate equipment for temperature control. p

This item has Notes. See Footnote 5 at end of questionnaire.

32. Plant food properly cooked for hot holding. p

This item has Notes. See Footnote 6 at end of questionnaire.

33. Approved thawing methods used. p

34. Thermometers provided and accurate. p

Food Identification		Y	N	O	A	C	R
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35. Food properly labeled; original container. p

Prevention of Food Contamination		Y	N	O	A	C	R
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36. Insects, rodents and animals not present; no unauthorized persons. p

37. Contamination prevented during food preparation, storage and display. p

38. Personal cleanliness. p

39. Wiping cloths: properly used and stored. p

40. Washing fruits and vegetables. p

Proper Use of Utensils		Y	N	O	A	C	R
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41. In-use utensils: properly stored. p

42. Utensils, equipment and linens: properly stored, dried and handled. .. p

Fail Notes | 4-901.11(A) *Equipment/utensils air dried after washing, rinsing & sanitizing [On clean dish racks pans and salad display pans stored wet.]*

43. Single-use and single-service articles: properly used. p

44. Gloves used properly. p

Utensils, Equipment and Vending		Y	N	O	A	C	R
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45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Critical items p

45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-non-critical items p

This item has Notes. See Footnote 7 at end of questionnaire.

46. Warewashing facilities: installed, maintained, and used; test strips. p

This item has Notes. See Footnote 8 at end of questionnaire.

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Utensils, Equipment and Vending	Y	N	O	A	C	R
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47. Non-food contact surfaces clean.	p
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Physical Facilities	Y	N	O	A	C	R
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48. Hot and cold water available; adequate pressure.	..	p	p	..
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<i>Fail Notes</i>	5-103.11(B)*	<i>CRITICAL - Hot water capacity [Hand wash sink not having hot water available to wash hands in Kitchen and food service areas COS-Shift hand washing to other hand washing sink in dish room until repaired.]</i>
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49. Plumbing installed; proper backflow devices.	..	p
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<i>Fail Notes</i>	5-202.12(A)	<i>Handsink-100°F minimum water temperature through mixing faucet [No hot water at hand washing sinks in kitchen and food service area.]</i>
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50. Sewage and waste water properly disposed.	p
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51. Toilet facilities: properly constructed, supplied and cleaned.	p
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52. Garbage and refuse properly disposed; facilities maintained.	p
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53. Physical facilities installed, maintained and clean.	p
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54. Adequate ventilation and lighting; designated areas used.	p
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Administrative/Other	Y	N	O	A	C	R
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55. Other violations	p
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EDUCATIONAL MATERIALS

The following educational materials were provided p

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Footnote 1

Notes:

In walk in cooler Milk 35

Footnote 2

Notes:

Chicken filets 203

Footnote 3

Notes:

Hot holding Mixed vegetables 162, Chicken 150, Au Gratin potatoes 170, Ham 160, Enchaladas 157, Taco Meat 146, Black beans 163, Hamburgers 175.

Footnote 4

Notes:

Sliced tomatoes 33, 41 Cut lettuce 40, Eggs chopped 40, Cottage cheese 41, Walk in cooler Eggs 41, Lettuce 42, Sour Cream 35, Lazanga 35, Potatoes 35.

Footnote 5

Notes:

freezer ok

Footnote 6

Notes:

Mixed vegetables 160

Footnote 7

Notes:

New floor installed in kitchen areas.

Footnote 8

Notes:

Dish washing machine 166.8

VOLUNTARY DESTRUCTION REPORT

Insp Date: 9/26/2011 **Business ID:** 104278FR
Business: COWLEY COUNTY COMMUNITY COLLEGE

125 S SECOND
 ARKANSAS CITY, KS 67005

Inspection: 07001338
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Total:			0:00	0:05	0:05	0	

ACTIONS

Number of products Voluntarily Destroyed 1

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.

1. Product Mushroom soup Qty 0.25 Units gal Value \$ 2.00

Description Mushroom soup not date marked

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A