

Kansas Department of Agriculture
Division of Food Safety and Lodging
 1320 Research Park Drive, Manhattan, KS 66502
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 8/23/2012 **Business ID:** 95723FR
Business: ARKANSAS CITY HIGH SCHOOL

Inspection: 07001967
Store ID:
Phone:
Inspector: KDA07
Reason: 01 Routine
Results: Follow-up

1200 W RADIO LN
 ARKANSAS CITY, KS 67005

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
08/23/12	09:15 AM	11:40 AM	2:25	1:15	3:40	0	
Total:			2:25	1:15	3:40	0	

FOOD ESTABLISHMENT PROFILE

Updated Risk Category _____ Updated Sq. Footage Under 5,000 sq feet
 Insp. Notification Print Critical Violations 3 Lic. Insp. No
 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 OR VISIT www.ksda.gov/food_safety/ 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

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

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Good Hygienic Practices	Y N O A C R
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5. No discharge from eyes, nose and mouth.	p
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Preventing Contamination by Hands	Y N O A C R
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6. Hands clean and properly washed.	p
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7. No bare hand contact with RTE foods or approved alternate method properly followed.	p
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8. Adequate handwashing facilities supplied and accessible.	p
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Approved Source	Y N O A C R
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9. Food obtained from approved source.	p
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10. Food received at proper temperature.	. . . p . . .
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11. Food in good condition, safe and unadulterated.	p
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12. Required records available: shellstock tags, parasite destruction.	. . . p . . .
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Protection from Contamination	Y N O A C R
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13. Food separated and protected.	p
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14. Food-contact surfaces: cleaned and sanitized.	p
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This item has Notes. See Footnote 1 at end of questionnaire.

15. Proper disposition of returned, previously served, reconditioned and unsafe food.	p
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Potentially Hazardous Food Time/Temperature	Y N O A C R
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16. Proper cooking time and temperatures.	p
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This item has Notes. See Footnote 2 at end of questionnaire.

17. Proper reheating procedures for hot holding.	p
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18. Proper cooling time and temperatures.	. . . p . . .
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19. Proper hot holding temperatures.	. . p . . . p . .
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This item has Notes. See Footnote 3 at end of questionnaire.

Fail Notes	3-501.16(A)(1)*	CRITICAL - PHF Hot Holding->135°F [In hot holding unit rice and beans 120 COS-Corrected on site employee placed back in oven until temperature reaches 165.]
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20. Proper cold holding temperatures.	p
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This item has Notes. See Footnote 4 at end of questionnaire.

21. Proper date marking and disposition.	p
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22. Time as a public health control: procedures and record.	. . . p . . .
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Consumer Advisory	Y N O A C R
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23. Consumer advisory provided for raw or undercooked foods. p . .
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Highly Susceptible Populations	Y N O A C R
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24. Pasteurized foods used; prohibited foods not offered.	. . . p . . .
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Chemical	Y N O A C R
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25. Food additives: approved and properly used.	p
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26. Toxic substances properly identified, stored and used.	p
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Conformance with Approved Procedures	Y N O A C R
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27. Compliance with variance, specialized process and HACCP plan.	. . . p . . .
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GOOD RETAIL PRACTICES

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Safe Food and Water	Y	N	O	A	C	R
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
31. Proper cooling methods used; adequate equipment for temperature control.	p
32. Plant food properly cooked for hot holding.	p
33. Approved thawing methods used.	p
34. Thermometers provided and accurate.	..	p
<i>Fail Notes</i> 4-203.11 <i>Food thermometers accurate in the intended range of use [Thermometer in kitchen 20 degrees off inspection thermometer in checking ground beef cooked Recommended reviewing calibration procedures with employees. COS-Manager replaced thermometers with new thermometers that matches inspection standard.]</i>						
Food Identification	Y	N	O	A	C	R
35. Food properly labeled; original container.	p
Prevention of Food Contamination	Y	N	O	A	C	R
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
<i>This item has Notes. See Footnote 5 at end of questionnaire.</i>						
40. Washing fruits and vegetables.	p
Proper Use of Utensils	Y	N	O	A	C	R
41. In-use utensils: properly stored.	p
42. Utensils, equipment and linens: properly stored, dried and handled.	..	p
<i>Fail Notes</i> 4-901.11(A) <i>Equipment/utensils air dried after washing, rinsing & sanitizing [wet clean pans stacked on clean dish cart]</i>						
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
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
<i>Fail Notes</i> 4-201.11 <i>Equipment durability [Seals to walk in cooler and walk in freezer doors cracked and broken needing replaced.]</i>						
46. Warewashing facilities: installed, maintained, and used; test strips.	p
47. Non-food contact surfaces clean.	..	p
<i>Fail Notes</i> 4-601.11(C) <i>Nonfood contact surfaces of equipment clean [Seals to walk in cooler and walk in freezer showing signs of mold buildup.]</i>						

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Physical Facilities	Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.	p
49. Plumbing installed; proper backflow devices.	..	p	p	..
<i>Fail Notes</i> 5-203.14* <i>CRITICAL - Backflow prevention device or air gap provided on plumbing fixtures as required [no backflow device on mop service sink hose attachment to fresh water hose COS-Employee removed]</i>						
50. Sewage and waste water properly disposed.	..	p
<i>Fail Notes</i> 5-402.11* <i>CRITICAL - Backflow prevention present to prevent back siphonage [Observed employees rinsing corn in sink that is directly plumbed Facility has 10 days to have sink indirectly plumbed or show local plumbing code exception allowing food preparation in sinks not plumbed indirectly.]</i>						
51. Toilet facilities: properly constructed, supplied and cleaned.	p
52. Garbage and refuse properly disposed; facilities maintained.	p
53. Physical facilities installed, maintained and clean.	p
54. Adequate ventilation and lighting; designated areas used.	p
Administrative/Other	Y	N	O	A	C	R
55. Other violations	p

EDUCATIONAL MATERIALS

The following educational materials were provided ..

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Footnote 1

Notes:

Dish washer 165. 3 compartment sink 200 ppm Quaternary Parts per Million

Footnote 2

Notes:

Ground beef 203, Burrito's 183,

Footnote 3

Notes:

Chicken breast 186,

Footnote 4

Notes:

Ham 42, refrigerators air 38, 42, walk in cooler air 37, Mixed vegetables 38, Lettuce 43, Milk 41, potato salad 35, tomatoes 37, turkey breast 34, ground beef 34, ham 36,

Footnote 5

Notes:

Towel water in produce area 200ppm Quaternary

