

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: 11/7/2012 **Business ID:** 104278FR
Business: COWLEY COUNTY COMMUNITY COLLEGE

Inspection: 07002113
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:
11/07/12	01:05 PM	03:00 PM	1:55	0:02	1:57	0	
Total:			1:55	0:02	1:57	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 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

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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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

20. Proper cold 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)(2)(a)*	CRITICAL - PHF Cold Holding-<41°F <i>[On cold service line potato salad 49, Cottage cheese 47, Noodle salad 52 COS-Corrected on site manager had food pulled and discarded VD]</i>
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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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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
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
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 [2 inch metal pan on clean dish rack not air dried before storing]</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	p	..
<i>Fail Notes</i> 4-101.11* <i>CRITICAL - Utensils/food-contact surfaces of safe materials [Bulk onions in walk in cooler stored in nonfood grade containersCOS-Manager removed to food grade pans, Bulk sliced meats (turkey and ham) stored in nonfood grade sterilite containers COS-Manager moved lunchmeats into food grade containers.]</i>						
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- non-critical items	p
46. Warewashing facilities: installed, maintained, and used; test strips.	p
47. Non-food contact surfaces clean.	p
Physical Facilities	Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.	p
49. Plumbing installed; proper backflow devices.	p
50. Sewage and waste water properly disposed.	p

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Physical Facilities	Y	N	O	A	C	R
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 ..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Beverage fountain bag placed in bucket with holes in bag and bucket filled with sanitizer, the bucket and bag was pulling sanitizer thru system. At time of inspection Fanta orange spigot not blocked off and if a customer wanted to pull and consume a drink from the Fanta causing possible chemical consumption issues. Spoke to manager about blocking off spigot and spoke with KDA #20 about the practice. Manager was instructed to discontinue practice and he complied by pulling the bucket and disconnection of the fountain bag in the sanitizer. Fanta orange spigot is currently blocked off. NO violation cited since the fountain was not in use at the time of inspection.

Dish washer 165.3

Footnote 2

Notes:

Fried okra 140, Mixed vegetables 162, Hamburgers 193,

Footnote 3

Notes:

Reach in cooler air 40, Pasta 38, Cut lettuce 43, 42, 39, salad lettuce 38, Tuna salad 38, Sliced tomatoes 38, 34, eggs 41, tomatoes 38, walk in cooler air 30, Freezers ok, Chocolate milk 36, Milk 38, Cottage cheese 39, facility shredded cheese 29, hamburger pattied 39, baked beans 29,

VOLUNTARY DESTRUCTION REPORT

Insp Date: 11/7/2012 **Business ID:** 104278FR
Business: COWLEY COUNTY COMMUNITY COLLEGE

125 S SECOND
 ARKANSAS CITY, KS 67005

Inspection: 07002113
Store ID:
Phone: 6204415205
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Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
11/07/12	01:05 PM	03:00 PM	1:55	0:02	1:57	0	
Total:			1:55	0:02	1:57	0	

ACTIONS

Number of products Voluntarily Destroyed 3

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 Potato salad Qty 1 Units lbs Value \$ 10.00

Description

Reason Product Destroyed Adulterated Method Product Destroyed Dumpster

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Cottage cheese Qty 1 Units lbs Value \$ 5.00

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

VOLUNTARY DESTRUCTION REPORT

VOLUNTARY DESTRUCTION REPORT

3. Product Noodle salad Qty 2 Units lbs Value \$ 15.00

Description

Reason Product Destroyed Adulterated Method Product Destroyed Dumpster

Disposal Location Firm Embargo Hold Tag # N/A