

**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:** 11/13/2012     **Business ID:** 103730FR  
**Business:** ADAMS ELEMENTARY  
  
 1201 N TENTH  
 ARKANSAS CITY, KS 67005

**Inspection:** 07002115  
**Store ID:**  
**Phone:**  
**Inspector:** KDA07  
**Reason:** 01 Routine  
**Results:** Follow-up

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
11/13/12	09:50 AM	11:30 AM	1:40	1:20	3:00	0	
<b>Total:</b>			1:40	1:20	3:00	0	

**FOOD ESTABLISHMENT PROFILE**

Updated Risk Category \_\_\_\_\_ Updated Sq. Footage Under 5,000 sq feet  
 Insp. Notification Print Critical Violations 2 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/](http://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
<b>Demonstration of Knowledge</b>						
1. Certification by accredited program, compliance with Code, or correct responses.	..	..	p	..	..	..
<b>Employee Health</b>						
2. Management awareness; policy present.	p	..	..	..	..	..
3. Proper use of reporting, restriction and exclusion.	p	..	..	..	..	..
<b>Good Hygienic Practices</b>						
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	..	..	..	..	..
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	..	..	..
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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
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	..	..	..
17. Proper reheating procedures for hot holding.	..	..	p	..	..	..
18. Proper cooling time and temperatures.	..	..	p	..	..	..
19. Proper hot holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>						
20. Proper cold holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>						
21. Proper date marking and disposition.	..	..	p	..	..	..
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
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
27. Compliance with variance, specialized process and HACCP plan.	..	..	p	..	..	..
GOOD RETAIL PRACTICES						
Safe Food and Water	Y	N	O	A	C	R
28. Pasteurized eggs used where required.	p	..	..	..	..	..

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Safe Food and Water		Y	N	O	A	C	R
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	..	..	..	..	..
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 [In 4 door reach in cooler bulk salad lettuce stored in nonfood grade Sterilite container COS-Corrected on site employee changed salad into a different container.]</i>						
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 [seal on turbo air reach in cooler right hand door broken.]</i>						
46. Warewashing facilities: installed, maintained, and used; test strips.		p	..	..	..	..	..
<i>Fail Notes</i>	4-501.19 <i>Manual warewash-wash solution at least 110°F [Manual warewashing temperature at 3 compartment sink 84. Employees report having issues with hot water available at 3 compartment sink , automatic warewashing machine maintaining 163.7 on booster so all dishes to be run thru machine until repaired. Followup to check if repaired in 10 days.]</i>						
47. Non-food contact surfaces clean.		p	..	..	..	..	..
Physical Facilities		Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.		..	p	..	..	..	..

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Physical Facilities	Y   N   O   A   C   R
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<i>Fail Notes</i>	5-103.11(B)* <i>CRITICAL - Hot water capacity                  [3 compartment sink not maintaining 110 degree temperatures,                  employees reported that issue has been going on for a while.                  Manager reported that the water heater will be repaired. Water must                  be able to maintain at least 110 at 3 compartment sink and 100 at                  handwash sink within 10 days of this inspection. Alternate methods                  for dish washing and hand washing must be maintained until                  repaired. ]</i>
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49. Plumbing installed; proper backflow devices. ..    p    ..    ..    ..    ..

<i>Fail Notes</i>	5-202.12(A) <i>Handsink-100°F minimum water temperature through mixing faucet                  [Handwash sink 78 degrees COS-Facility set up hot water cooler for                  hand washing until water system can be repaired. ]</i>
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50. Sewage and waste water properly disposed. p    ..    ..    ..    ..    ..

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
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55. Other violations p    ..    ..    ..    ..    ..

EDUCATIONAL MATERIALS
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The following educational materials were provided ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Dish washing machine with booster 163.7

## **Footnote 2**

### **Notes:**

Hot holding cabinet air 145, Chili macaroni 135, Green beans 182,

Food served family style.

## **Footnote 3**

### **Notes:**

Bowls of salad 43, bulk salad 42, Reach in cooler air 41, 42, Cut oranges 41, Pasturized liquid eggs carton 42, Milk cooler air 43, Milk 41, Chocolate milk 43, frozen foods and freezer ok

