

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: 1/3/2013 **Business ID:** 82947FS
Business: JUMPSTART-ARKANSAS CITY

Inspection: 07002188
Store ID:
Phone: 6203362500
Inspector: KDA07
Reason: 01 Routine
Results: No Follow-up

601 S SUMMIT
 ARKANSAS CITY, KS 67005

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
01/03/13	09:15 AM	10:45 AM	1:30	1:15	2:45	0	
Total:			1:30	1:15	2:45	0	

FOOD ESTABLISHMENT PROFILE			
Updated Risk Category _____	Updated Sq. Footage <u>1. Under 5,000 sq feet</u>		
Insp. Notification _____	Email _____	Critical (P) Violations <u>0</u>	Critical (Pf) Violations <u>0</u> Lic. Insp. _____
Sent Notification To _____			
Certified Manager on Staff <input type="checkbox"/>	Certified Manager Present <input type="checkbox"/>	Address Verified <input checked="" type="checkbox"/>	

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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use	p
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
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
<i>Fail Notes</i> 6-301.14 <i>Handwashing signage</i> [No handsink signage available at hand wash sinks in facility.]						
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
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
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
18. Proper cooling time and temperatures.	p
19. Proper hot holding temperatures.	..	p	p	..
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
<i>Fail Notes</i> 3-501.16(A)(1)* <i>CRITICAL P - PHF Hot Holding->135°F</i> [In hot holding cabinet for less than 2 hours Corn dogs 120, 115, Chicken nuggets 130, 126, Chicken wings 126, 130, 120, Burritos 115, 112, Times noted on display door to hot holding cabinet. COS-Corrected on Site Employee removed affected product and reheated to above 165.]						
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
<i>This item has Notes. See Footnote 5 at end of questionnaire.</i>						
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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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 | .. | .. | .. | .. | .. | |

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

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 | .. | .. | .. | .. | .. | |
| 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 [2 Thermometers 20 degrees cooler than inspection thermometer on burritoes out of the cooker. Discussed procedure for calibrating thermometers with manager and employee]</i>
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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 | .. | .. | .. | .. | |

<i>Fail Notes</i>	4-903.11(A)(3)	<i>Equipment/utensil/linen storage-6" above floor [Single use fountain cups in backroom stored on floor.]</i>
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|--|---|----|----|----|----|----|--|
| 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 | .. | .. | .. | .. | .. | |
| 46. Warewashing facilities: installed, maintained, and used; test strips. | p | .. | .. | .. | .. | .. | |

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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

Fail Notes | 4-601.11(C) *Nonfood contact surfaces of equipment clean
[Walk in cooler walls and ceiling dirty with buildup of dirt and dust,
Compressors in walk in cooler dirty with buildup of dirt and dust.]*

Physical Facilities	Y	N	O	A	C	R
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48. Hot and cold water available; adequate pressure. p

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

49. Plumbing installed; proper backflow devices. p

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

The following educational materials were provided p

Material Distributed | *Education Title #24 Hand Sink Sign*

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Discussed drink storage in cooking area

Footnote 2

Notes:

Reheated corndogs to 167

Footnote 3

Notes:

Hot dogs 153, Burritos 140, Mini taco 147,

Footnote 4

Notes:

walk in cooler air 33, Chicken Salad 39, Ham sandwich 39, Shredded cheese 34, Smoked sausage 35, ilk 35, 38, Chocolate milk 38, Frozen foods and freezers ok, Chef Salad 43, Landshire cooler air 35, LS Ham sandwich 30, Tuna salad 36, Spicy Chicken 38

Footnote 5

Notes:

Discussed some date marking of Shredded cheese and disced ham and chicken that were opened per manager less than 24 hours earlier.

Footnote 6

Notes:

Discussed storage of locations over carbonated beverage syrups.

Footnote 7

Notes:

Hot water very slow to kitchen and 3 compartment sink

FIELD WARNING LETTER

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FIELD WARNING LETTER

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012, K.S.A. 65-619 *et seq.* and regulations promulgated pursuant thereto, grants the Kansas Department of Agriculture authority to regulate food establishments and food processing plants. The Kansas Food Code is adopted and amended by K.A.R. 4-28-8 through 15.

During the inspection today of the Food Establishment listed above, violations of the Kansas Food Code were observed. The violations are documented in the attached Kansas Food Establishment Inspection Report.

Although we will not take further action at this time based on this inspection report, repeated violations observed during future inspections 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 Kansas Food, Drug and Cosmetic Act;
- and/or any other penalty authorized by law.

Future inspections will be initiated during the next routine inspection cycle, unless we receive a complaint about the food establishment.