

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: 1/4/2013 **Business ID:** 98277FR
Business: BELLE PLAINE ELEMENTARY

Inspection: 07002192
Store ID:
Phone: 6204882288
Inspector: KDA07
Reason: 01 Routine
Results: No Follow-up

719 N MAIN
 BELLE PLAINE, KS 67013

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
01/04/13	10:20 AM	11:40 AM	1:20	0:05	1:25	0	
Total:			1:20	0:05	1:25	0	

FOOD ESTABLISHMENT PROFILE

Updated Risk Category _____ Updated Sq. Footage _____
 Insp. Notification Email _____ Critical (P) Violations 0 Critical (Pf) Violations 0 Lic. Insp. No
 Sent Notification To _____
 Certified Manager on Staff Certified Manager Present Address Verified

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.			<input checked="" type="checkbox"/>			
Employee Health						
2. Management awareness; policy present.			<input checked="" type="checkbox"/>			
3. Proper use of reporting, restriction and exclusion.			<input checked="" type="checkbox"/>			
Good Hygienic Practices						

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y N O A C R
-------------------------	-------------

- | | |
|---|-----------|
| 4. Proper eating, tasting, drinking, or tobacco use | p |
| 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 |
| <i>This item has Notes. See Footnote 1 at end of questionnaire.</i> | |
| 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 |
| 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

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
<i>This item has Notes. See Footnote 5 at end of questionnaire.</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 6 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
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
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
<i>This item has Notes. See Footnote 7 at end of questionnaire.</i>						
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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities	Y	N	O	A	C	R
---------------------	---	---	---	---	---	---

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:

Automatic dishwasher 168.2

Footnote 2

Notes:

Cooked steak & Cheese wraps 174

Footnote 3

Notes:

Peas 174,

Footnote 4

Notes:

Freezers and frozen foods ok, Walk in cooler air 37, Yogurt 38, eggs 38, Lettuce 38, Reach in cooler air 41, Salsa 41, Milk 42, Milk service coolers air 38, 42, Milk 41, 40, Chocolate milk 38, 41, Salad bar Lettuce salad 41,

Footnote 5

Notes:

1 thermometer failed to match inspection thermometer within 2 degrees on Steak and Cheese Wrap but 3 others matched on other food products during inspection. PIC Person in charge stated she would have bad thermometer calibrated and use the other good thermometers.

Footnote 6

Notes:

Towel water 100ppm Chlorine in both dining room and kitchen (Parts Per Million)

Footnote 7

Notes:

Handwash sink very hot temperature taken at 148 degrees. Recommend adjusting mixing valve to just over 100 degrees for safe and sanitary handwashing.