

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: 2/4/2013 **Business ID:** 95723FE
Business: ARKANSAS CITY HIGH SCHOOL

Inspection: 07002241
Store ID:
Phone:
Inspector: KDA07
Reason: 01 Routine
Results: No Follow-up

1200 W RADIO LN
 ARKANSAS CITY, KS 67005

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
02/04/13	09:15 AM	10:45 AM	1:30	1:15	2:45	0	
Total:			1:30	1:15	2:45	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Sent Notification To _____ Lic. Insp. No
 Priority(P) Violations 2 Priority foundation(Pf) Violations0
 Certified Manager on Staff p Certified Manager Present p 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.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, 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

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R
 .. . p . . .

Employee Health

- 2. Management awareness; policy present.
- 3. Proper use of reporting, restriction and exclusion.

Y N O A C R
 p
 p

Good Hygienic Practices

4. Proper eating, tasting, drinking, or tobacco use

Y N O A C R
 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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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 " " " " "
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This item has Notes. See Footnote 3 at end of questionnaire.

21. Proper date marking and disposition.	" p " " p "
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<i>Fail Notes</i>	3-501.18(A)(2) P - RTE PHF, Disposition-discard if in a container w/out a date [In walk in cooler 2 bags salad mix and 1 bag spinach from 2/1/2013 not date marked COS-CORrected on site employee date marked]
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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
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.	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 4 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 [3 cambro 1/3 pans stacked on clean dish rack in salad area wet afterwashing]</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- P and Pf items	..	p	p	..
<i>Fail Notes</i> 4-101.11 <i>P - Utensils/food-contact surfaces of safe materials [Cover for Hobart mixer is a non food grade trash bag COS-Manager replaced with a food grade plastic cover]</i>						
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Core items	..	p
<i>Fail Notes</i> 4-201.11 <i>Equipment durability [Seals on walk in cooler and right door of Hobart reach in cooler broken and need replaced, Left door of Hobart reach in cooler in salad area does not seal when closed a new seal was installed, door must seal at all times to secure foods at proper temperatures.]</i>						
46. Warewashing facilities: installed, maintained, and used; test strips.	p
47. Non-food contact surfaces clean.	..	p

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Utensils, Equipment and Vending	Y	N	O	A	C	R
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<i>Fail Notes</i>	4-602.13 <i>Nonfood-contact surfaces cleaned at frequency to prevent buildup of residue [Door seals on walk in cooler and Hobart reach in coolerin slat area shows signs of excessive mold buildup]</i>
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Physical Facilities	Y	N	O	A	C	R
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|--|---|----|----|----|----|----|
| 48. Hot and cold water available; adequate pressure. | p | .. | .. | .. | .. | .. |
| 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 #08 Date Marking

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Automatic dish washer 172.2 Discussed sanitizer in salad area not reaching 200ppm in hot water, no dishes being washed in sink at time of inspection so no violation cited. Discussed using cooler water to gain proper dilution of quaternary sanitizer.

Footnote 2

Notes:

Pepperoni Pizza 192, cheese pizza 181, Rib patties 152, 157, Hot holding unit air 140,

Footnote 3

Notes:

Hobart cooler air 42, Lettuce 42, Salsa 43, Diced chicken 39, Spinich 39, salad 38. Yogurt 41, Milk 41, Milk cooler air 41, Chocolate milk 41,

Footnote 4

Notes:

Towel water 200ppm quaternary ammonia (Parts per Million)

FIELD WARNING LETTER

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Business: ARKANSAS CITY HIGH SCHOOL

1200 W RADIO LN
ARKANSAS CITY, KS 67005

Inspection: 07002241
Store ID:
Phone:
Inspector: KDA07
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Reference:

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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.