

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: 2/6/2013 **Business ID:** 99630FE
Business: ARKANSAS CITY MIDDLE SCHOOL

 400 E KANSAS
 ARKANSAS CITY, KS 67005

Inspection: 07002248
Store ID:
Phone: 6204412033
Inspector: KDA07
Reason: 01 Routine
Results: No Follow-up

Time In / Time Out

| Date | In | Out | Insp | Travel | Total | Mileage | Notes: |
|---------------|----------|----------|------|--------|-------|---------|--------|
| 02/06/13 | 09:30 AM | 10:50 AM | 1:20 | 0:15 | 1:35 | 0 | |
| Total: | | | 1:20 | 0:15 | 1:35 | 0 | |

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Sent Notification To _____ Lic. Insp. No
 Priority(P) Violations 2 Priority foundation(Pf) Violations 1
 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 | 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 | | | |
|--|-------------------|--|--|----|----|----|--|--|--|
| 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 | .. | .. | .. | .. | .. | | | |
| <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 | | | |
| 25. Food additives: approved and properly used. | p | .. | .. | .. | .. | .. | | | |
| 26. Toxic substances properly identified, stored and used. | .. | p | .. | .. | p | .. | | | |
| <table border="0" style="width: 100%;"> <tr> <td style="width: 15%;"><i>Fail Notes</i></td> <td style="width: 15%;">7-201.11(B)</td> <td style="width: 70%;">P - Separation, Storage-chemicals above food, etc. [At side student food serving line window cleaner stored on ledge over hot holding unit containing breadsticks and sauce COS-Manager relocated chemical]</td> </tr> </table> | <i>Fail Notes</i> | 7-201.11(B) | P - Separation, Storage-chemicals above food, etc. [At side student food serving line window cleaner stored on ledge over hot holding unit containing breadsticks and sauce COS-Manager relocated chemical] | | | | | | |
| <i>Fail Notes</i> | 7-201.11(B) | P - Separation, Storage-chemicals above food, etc. [At side student food serving line window cleaner stored on ledge over hot holding unit containing breadsticks and sauce COS-Manager relocated chemical] | | | | | | | |
| Conformance with Approved Procedures | Y | N | O | A | C | R | | | |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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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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| | | | | | | |
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| 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 |
|--------------------------|---|---|---|---|---|---|

31. Proper cooling methods used; adequate equipment for temperature control. .. p p ..

| | |
|---------------------------------|--|
| <i>Fail Notes</i> 3-501.15(A) | <i>Pf - Proper cooling methods used for PHF [Diced chicken made less than 2 hours earlier 75 cooling in walk in cooler sealed in zip lock bag that would not allow for steam escape while cooling COS-Manager vented bag .]</i> |
|---------------------------------|--|

32. Plant food properly cooked for hot holding. p

33. Approved thawing methods used. p

34. Thermometers provided and accurate. p

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|---------------------|---|---|---|---|---|---|
| Food Identification | Y | N | O | A | C | R |
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35. Food properly labeled; original container. p

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|----------------------------------|---|---|---|---|---|---|
| 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

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

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

| | | | | | | |
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| 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 ..

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|------------------------------|---|
| <i>Fail Notes</i> 4-101.11 | <i>P - Utensils/food-contact surfaces of safe materials [Hobart mixer in food preparation area of kitchen covered in nonfood grade trash bag COS-Manager replaced cover with food grade 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 [Seal on walk in freezer door broken , Seal on upper guard in ice machine located in dish room broken,]</i> |
|------------------------------|---|

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 | .. | .. | .. | .. |
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Fail Notes | 4-601.11(C) *Nonfood contact surfaces of equipment clean
[Fan in food preparation area dirty with dust and dirt.]*

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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 | .. | .. | .. | .. | .. |
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| 49. Plumbing installed; proper backflow devices. | p | .. | .. | .. | .. | .. |
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| 50. Sewage and waste water properly disposed. | p | .. | .. | .. | .. | .. |
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| 51. Toilet facilities: properly constructed, supplied and cleaned. | .. | p | .. | .. | .. | .. |
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Fail Notes | 6-501.19 *Toilet room doors kept closed except during cleaning/maintenance
[employee restroom door open when not being cleaned or in use.]*

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| 52. Garbage and refuse properly disposed; facilities maintained. | p | .. | .. | .. | .. | .. |
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| 53. Physical facilities installed, maintained and clean. | p | .. | .. | .. | .. | .. |
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| 54. Adequate ventilation and lighting; designated areas used. | p | .. | .. | .. | .. | .. |
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| Administrative/Other | Y | N | O | A | C | R |
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| 55. Other violations | p | .. | .. | .. | .. | .. |
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|-----------------------|
| EDUCATIONAL MATERIALS |
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The following educational materials were provided ..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Dish washing machine 174

Footnote 2

Notes:

Chicken breast patties 167

Footnote 3

Notes:

Cheese pizza 147, 167, hamburgers 154, 157, Hot holding units air 157, 142, Nacho cheese 135,

Footnote 4

Notes:

Upright refrigerator air 41, Walk in cooler air 34, Freezer and frozen foods ok, Milk service cooler air 42, milk 42,35 chocolate milk 41, 34, diced ham 35, salad 35, 40, 42, ham sandwich 43, corn salad 42,

Footnote 5

Notes:

over 20 items observed and 1 package of sliced american cheese in upright refrigerator by dish room failed to have a date mark from Friday 2/1/2013. COS-Corrected on site manager date marked

Footnote 6

Notes:

wet wiping cloths stored in sanitizer at 400ppm Quaternary ammonia (Manufacturers label allows 150-400 PPM Parts per Million) so no violation cited.

FIELD WARNING LETTER

Insp Date: 2/6/2013 **Business ID:** 99630FE
Business: ARKANSAS CITY MIDDLE SCHOOL

400 E KANSAS
ARKANSAS CITY, KS 67005

Inspection: 07002248
Store ID:
Phone: 6204412033
Inspector: KDA07
Reason: 01 Routine

Reference:

Time In / Time Out

| Date | In | Out | Insp | Travel | Total | Mileage | Notes; |
|----------|----------|----------|------|--------|-------|---------|--------|
| 02/06/13 | 09:30 AM | 10:50 AM | 1:20 | 0:15 | 1:35 | 0 | |
| Total: | | | 1:20 | 0:15 | 1:35 | 0 | |

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.