

**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:** 3/18/2013      **Business ID:** 0730771E  
**Business:** M&M Meals For the Soul

**Inspection:** 07002310  
**Store ID:**  
**Phone:** 6204423137  
**Inspector:** KDA07  
**Reason:** 11 Plan  
**Results:** No Follow-up

323 Highland Drive  
 Arkansas City, KS 67005

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
03/18/13	09:30 AM	10:30 AM	1:00	1:30	2:30	0	
<b>Total:</b>			1:00	1:30	2:30	0	

<b>FOOD ESTABLISHMENT PROFILE</b>	
Updated Risk Category _____	Updated Sq. Footage _____
Insp. Notification <u>  Email  </u> Sent Notification To _____	Lic. Insp. <u>  No  </u>
Priority(P) Violations <u>  4  </u> Priority foundation(Pf) Violations <u>  7  </u>	
Certified Manager on Staff <u>  </u>	Certified Manager Present <u>  </u> Address Verified <u>  p  </u>

**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/](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**

<b>Demonstration of Knowledge</b>	Y	N	O	A	C	R
1. Certification by accredited program, compliance with Code, or correct responses.	..	..	..	..	..	..
<b>Employee Health</b>	Y	N	O	A	C	R
2. Management awareness; policy present.	..	..	..	..	..	..
3. Proper use of reporting, restriction and exclusion.	..	..	..	..	..	..
<b>Good Hygienic Practices</b>	Y	N	O	A	C	R

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<b>Good Hygienic Practices</b>	<b>Y N O A C R</b>
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|---|-----------------|
| 4. Proper eating, tasting, drinking, or tobacco use | .. .. . . . . . |
| 5. No discharge from eyes, nose and mouth.          | .. .. . . . . . |

<b>Preventing Contamination by Hands</b>	<b>Y N O A C R</b>
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|--|-----------------|
| 6. Hands clean and properly washed.  | .. .. . . . . . |
| 7. No bare hand contact with RTE foods or approved alternate method properly followed. | .. .. . . . . . |
| 8. Adequate handwashing facilities supplied and accessible.                            | .. p .. . . . . |

<i>Fail Notes</i>	5-203.11(A)	P - Handsink-Required numbers [Need handwash sink]
	6-301.11	Pf - Handwash cleanser provided
	6-301.12	Pf - Hand Drying Provision.
	6-301.14	Handwashing signage

<b>Approved Source</b>	<b>Y N O A C R</b>
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| 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. | .. .. . . . . .  |

<b>Protection from Contamination</b>	<b>Y N O A C R</b>
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|---|-----------------|
| 13. Food separated and protected.   | .. .. . . . . . |
| 14. Food-contact surfaces: cleaned and sanitized.                                     | .. .. . . . . . |
| 15. Proper disposition of returned, previously served, reconditioned and unsafe food. | .. .. . . . . . |

<b>Potentially Hazardous Food Time/Temperature</b>	<b>Y N O A C R</b>
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|---|-----------------|
| 16. Proper cooking time and temperatures.                   | .. .. . . . . . |
| 17. Proper reheating procedures for hot holding.            | .. .. . . . . . |
| 18. Proper cooling time and temperatures.                   | .. .. . . . . . |
| 19. Proper hot holding temperatures.                        | .. .. . . . . . |
| 20. Proper cold holding temperatures.                       | .. .. . . . . . |
| 21. Proper date marking and disposition.                    | .. .. . . . . . |
| 22. Time as a public health control: procedures and record. | .. .. . . . . . |

<b>Consumer Advisory</b>	<b>Y N O A C R</b>
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| 23. Consumer advisory provided for raw or undercooked foods. | .. .. . . . . . |
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<b>Highly Susceptible Populations</b>	<b>Y N O A C R</b>
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| 24. Pasteurized foods used; prohibited foods not offered. | .. .. . . . . . |
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<b>Chemical</b>	<b>Y N O A C R</b>
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| 25. Food additives: approved and properly used.            | .. .. . . . . . |
| 26. Toxic substances properly identified, stored and used. | .. .. . . . . . |

<b>Conformance with Approved Procedures</b>	<b>Y N O A C R</b>
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| 27. Compliance with variance, specialized process and HACCP plan. | .. .. . . . . . |
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<b>GOOD RETAIL PRACTICES</b>
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	Y	N	O	A	C	R
<b>Safe Food and Water</b>						
28. Pasteurized eggs used where required.	..	..	..	..	..	..
29. Water and ice from approved source.	..	..	..	..	..	..
30. Variance obtained for specialized processing methods.	..	..	..	..	..	..
<b>Food Temperature Control</b>						
31. Proper cooling methods used; adequate equipment for temperature control.	..	p	..	..	..	..
<i>Fail Notes</i>   4-301.11 Pf - Cooling, heating, & holding equipment sufficient in number & capacity (in good repair) [Must have refrigeration available for holding cold foods]						
32. Plant food properly cooked for hot holding.	..	..	..	..	..	..
33. Approved thawing methods used.	..	..	..	..	..	..
34. Thermometers provided and accurate.	..	p	..	..	..	..
<i>Fail Notes</i>   4-204.112(A) Thermometers located in refrigerators/hot holding units to measure ambient air in warmest/coolest areas of units 4-302.12 Pf - Food thermometers provided & accessible; Appropriate thermometer for measuring thin foods provided						
<b>Food Identification</b>						
35. Food properly labeled; original container.	..	..	..	..	..	..
<b>Prevention of Food Contamination</b>						
36. Insects, rodents and animals not present.	p	..	..	..	..	..
37. Contamination prevented during food preparation, storage and display.	..	..	..	..	..	..
38. Personal cleanliness.	..	..	..	..	..	..
39. Wiping cloths: properly used and stored.	..	..	..	..	..	..
40. Washing fruits and vegetables.	..	..	..	..	..	..
<b>Proper Use of Utensils</b>						
41. In-use utensils: properly stored.	..	..	..	..	..	..
42. Utensils, equipment and linens: properly stored, dried and handled.	..	..	..	..	..	..
43. Single-use and single-service articles: properly used.	..	..	..	..	..	..
44. Gloves used properly.	..	..	..	..	..	..
<b>Utensils, Equipment and Vending</b>						
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used- P and Pf items	..	p	..	..	..	..
<i>Fail Notes</i>   4-101.11 P - Utensils/food-contact surfaces of safe materials [Bulk flour must be in food grade containers - Discussed what a food grade container is with owner.]						
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Core items	..	p	..	..	..	..
46. Warewashing facilities: installed, maintained, and used; test strips.	..	p	..	..	..	..
<i>Fail Notes</i>   4-301.12(A) Pf - 3-compartment sink required [No 3 compartment sink available]						

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Utensils, Equipment and Vending	Y	N	O	A	C	R
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<i>Fail Notes</i>	4-302.14	<i>Pf - Sanitizer test kit [Must have sanitizer test kit for what ever sanitizer used in facility Chlorine or Quaternary Ammonia.]</i>
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47. Non-food contact surfaces clean.      ..    ..    ..    ..    ..    ..

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

49. Plumbing installed; proper backflow devices.      ..    p    ..    ..    ..    ..

<i>Fail Notes</i>	5-202.12(A)	<i>Pf - Handsink-100°F minimum water temperature through mixing faucet</i>
	5-203.13	<i>Service sink available for cleaning of mops &amp; disposal of liquid waste [Need mop service sink can use alternate moping (SWIFFER) methods with variance from Kansas Department of Agriculture Topeka office. request can be made by email to Joyce.Wells@kda.ks.gov or by mail to KDA Topeka office address at top of inspection. Variance can be requested within 30 days of license approval ]</i>
	5-203.14	<i>P - Backflow prevention device or air gap provided on plumbing fixtures as required</i>

50. Sewage and waste water properly disposed.      ..    ..    ..    ..    ..    ..

51. Toilet facilities: properly constructed, supplied and cleaned.      ..    ..    ..    ..    ..    ..

52. Garbage and refuse properly disposed; facilities maintained.      ..    ..    ..    ..    ..    ..

53. Physical facilities installed, maintained and clean.      ..    p    ..    ..    ..    ..

<i>Fail Notes</i>	6-201.11	<i>Floors/walls/ceilings smooth &amp; easily cleanable [Concrete walls not sealed, floors not sealed, ]</i>
	6-202.111	<i>P - Homes/quarters not used for food establishment operations [Facility is in home garage but restricted access to the garage where work will be completed.]</i>

54. Adequate ventilation and lighting; designated areas used.      ..    p    ..    ..    ..    ..

<i>Fail Notes</i>	4-301.14	<i>Ventilation hood adequate to prevent grease &amp; condensation build-up [Cooking equipment must have air handling ]</i>
	6-202.11()	<i>Protective shielding on light bulbs over exposed food/utensils/equipment [(A) needs covers on lighting or shadder proof bulbs on all lighting in kitchen areas]</i>

Administrative/Other	Y	N	O	A	C	R
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55. Other violations      ..    p    ..    ..    ..    ..

***This item has Notes. See Footnote 1 at end of questionnaire.***

<i>Fail Notes</i>	K.S.A. 65-689(a)	<i>Operating without a food establishment license [Facility admitted operating without a license since 9/29/2012]</i>
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EDUCATIONAL MATERIALS
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The following educational materials were provided      ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Facility instructed to cease meal preparation out of the home until license approved. Owner advertising on local radio and newspaper.