

**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:** 4/30/2013      **Business ID:** 97299FE  
**Business:** ANDOVER MIDDLE SCHOOL

**Inspection:** 07002393  
**Store ID:**  
**Phone:** 3162184610  
**Inspector:** KDA07  
**Reason:** 01 Routine  
**Results:** No Follow-up

1628 N ANDOVER RD  
 ANDOVER, KS 67002

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
04/30/13	08:45 AM	10:00 AM	1:15	0:45	2:00	0	
<b>Total:</b>			1:15	0:45	2:00	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    Certified Manager Present    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/](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**

	Y	N	O	A	C	R
<b>Demonstration of Knowledge</b>						
1. Certification by accredited program, compliance with Code, or correct responses.	..	..	p	..	..	..
<b>Employee Health</b>						
2. Management awareness; policy present.	..	..	p	..	..	..
3. Proper use of reporting, restriction and exclusion.	..	..	p	..	..	..
<b>Good Hygienic Practices</b>						
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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
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	..	..	..	..	..
18. Proper cooling time and temperatures.	p	..	..	..	..	..
19. Proper hot holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>						
20. Proper cold holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>						
21. Proper date marking and disposition.	..	p	..	..	p	..
<i>Fail Notes</i>   3-501.18(A)(2)   P - RTE PHF, Disposition-discard if in a container w/out a date [Milk in walk in cooler opened over 24 hours earlier not date marked COS-Corrected on site manager discarded VD]						
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	..
<i>Fail Notes</i>   7-201.11(B)   P - Separation, Storage-chemicals above food, etc. [Stainless steel cleaner stored above food preparation table where pizzas are being produced in Kitchen COS-Employee relocated stainless steel cleaner.]						
Conformance with Approved Procedures	Y	N	O	A	C	R

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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

*Fail Notes* | 3-501.15(A) *Pf - Proper cooling methods used for PHF*  
*[Breakfast hot pockets 98 cooling in upright cooler in sealed ziplock bag COS-Employee vented bag for steam condensation escape.]*

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
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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. 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 4 at end of questionnaire.***

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    "    "    "    "    "

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-  
P and Pf items p    "    "    "    "    "

***This item has Notes. See Footnote 5 at end of questionnaire.***

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    "    "    "    "    "

47. Non-food contact surfaces clean. p    "    "    "    "    "

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    "    "    "    "    "

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities	Y	N	O	A	C	R
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
55. Other violations	p	..	..	..	..	..

### EDUCATIONAL MATERIALS

The following educational materials were provided

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

**Notes:**

Dishwasher 173.8

## **Footnote 2**

**Notes:**

Hot holding unit 196.8

## **Footnote 3**

**Notes:**

Walk in cooler air 40.2, eggs 40.2, sliced ham 39, lettuce 42, salad 38.3, diced tomatoes 38.8, tomatoes 39.9, ground beef 40.4, milk 38.6, Service area milk cooler air 41.1, Milk 41.7, Chicken weaps 42.7, Chicken salad 37.9, Display cooler air 35.6, upright reach in cooler air 42.9

## **Footnote 4**

**Notes:**

Towels stored in sanitizer 200ppm Quaternary ammonia (Parts per Million)

## **Footnote 5**

**Notes:**

Surface of table used for can opening activities only cracked and needing sealed. If facility uses counter for activities other than can opening table must be sealed. Manager stated that the table will be removed this summer.

## 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.

## VOLUNTARY DESTRUCTION REPORT

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**ACTIONS**

Number of products Voluntarily Destroyed   1  

**VOLUNTARY DESTRUCTION REPORT**

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product Milk Qty 0.5 Units gal Value \$ 3.00

Description

Reason Product Destroyed Adulterated Method Product Destroyed Garbage Disposal

Disposal Location Firm Embargo Hold Tag # N/A