

**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:** 5/29/2013      **Business ID:** 95742FE  
**Business:** PRAIRIE VIEW CHRISTIAN CAMP  
  
 10706 312TH RD  
 ARKANSAS CITY, KS 67005

**Inspection:** 07002439  
**Store ID:**  
**Phone:** 6204410387  
**Inspector:** KDA07  
**Reason:** 12 Expired License  
**Results:** Follow-up

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
05/29/13	09:30 AM	11:15 AM	1:45	1:30	3:15	0	
<b>Total:</b>			1:45	1:30	3:15	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Print Lic. Insp. Yes  
 Priority(P) Violations 1      Priority foundation(Pf) Violations2      Left App. No      Lic. Approved Yes  
 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**

<b>Demonstration of Knowledge</b>	Y	N	O	A	C	R
1. Certification by accredited program, compliance with Code, or correct responses.	..	..	p	..	..	..
<b>Employee Health</b>	Y	N	O	A	C	R
2. Management awareness; policy present.	p	..	..	..	..	..
3. Proper use of reporting, restriction and exclusion.	p	..	..	..	..	..
<b>Good Hygienic Practices</b>	Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use	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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<i>Fail Notes</i>	4-602.11(E)(4)(b)	<i>Non-PHF Food Contact Surface Cleaning Frequency-ice bins, soda nozzles-to preclude mold/soil build up [Ice machine at southwest corner of kitchen upper bin guard showing signs of mold growth and buildup. ]</i>
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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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20. Proper cold holding temperatures.	p	..	..	..	..	..	..
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***This item has Notes. See Footnote 1 at end of questionnaire.***

21. Proper date marking and disposition.	..	..	p	..	..	..	..
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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	..	..	p	..	..
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<i>Fail Notes</i>	7-102.11	<i>Pf - Common Name, Working Containers [In utility closet 2 spray bottles of unidentified clear liquid on shelf over floor scrubbers COS-Corrected on site kitchen manager discarded, At handwash sink at southwest side of kitchen 1 spray bottle with clear liquid identified by employee as sanitizer not labeled COS-Manager discarded]</i>
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Chemical	Y N O A C R
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<i>Fail Notes</i>	7-201.11(B)	<i>P - Separation, Storage-chemicals above food, etc.                  [ On handwash sink at southwest side of kitchen 1 spray bottle with clear liquid identified by employee as sanitizer not labeled COS-Manager discarded , Vindicator Cleaner and disinfectant stored on paper towel dispenser over southwest handwash sink in kitchen COS-Manager relocated chemical to floor.]</i>
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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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<b>GOOD RETAIL PRACTICES</b>
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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 .. ..
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 .. .. . . . .
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Prevention of Food Contamination	Y N O A C R
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36. Insects, rodents and animals not present.	.. . p .. .. . .
<i>Fail Notes</i>	6-202.15(A)(3) <i>Outer openings protected-solid, self-closing doors [Backdoor screen to kitchen would not latch creating a gap around door allowing for a possible pest entry ]</i>

37. Contamination prevented during food preparation, storage and display.	p .. .. . . . .
38. Personal cleanliness.	p .. .. . . . .
39. Wiping cloths: properly used and stored.	.. .. . p .. ..
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 .. .. . . . .
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 .. .. . .

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Utensils, Equipment and Vending
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Y   N   O   A   C   R

<i>Fail Notes</i>	4-302.14 <i>Pf - Sanitizer test kit [NO sanitizer test kit available for testing chlorine or quatinary ammonia available in facility. Facility has 30 days to source test kits for all sanitizers used in kitchen.]</i>
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47. Non-food contact surfaces clean.

p   ..   ..   ..   ..   ..

Physical Facilities
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Y   N   O   A   C   R

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
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Y   N   O   A   C   R

55. Other violations

p   ..   ..   ..   ..   ..

***This item has Notes. See Footnote 2 at end of questionnaire.***

EDUCATIONAL MATERIALS
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The following educational materials were provided

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Walk in cooler air 63.4, Shredded cheese 36.5, Ground Beef 34.8, Upright reach in cooler air 42, Roamine lettuce 42

## **Footnote 2**

### **Notes:**

Facility setting up for season that starts in the evening of 5/29/2013. Facility ok to operate application and fees recieved by Kansas Department of Agriculture Topeka office

