

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:** 98216FE
Business: CAMP QUAKER HAVEN

 8438 312TH RD
 ARKANSAS CITY, KS 67005

Inspection: 07002440
Store ID:
Phone: 3162670391
Inspector: KDA07
Reason: 01 Routine
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
05/29/13	11:30 AM	01:15 PM	1:45	0:15	2:00	0	
Total:			1:45	0:15	2:00	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Lic. Insp. No
 Priority(P) Violations 2 Priority foundation(Pf) Violations2
 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/ 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
Demonstration of Knowledge						
1. Certification by accredited program, compliance with Code, or correct responses.			p			
Employee Health						
2. Management awareness; policy present.			p			
3. Proper use of reporting, restriction and exclusion.			p			
Good Hygienic Practices						
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
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
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 2 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
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	p	..
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>						
<i>Fail Notes</i> 3-501.16(A)(2)(a) P - PHF Cold Holding-<41°F [In walk in cooler with ambient air temperature of 47 Institutional shredded lettuce 47, Cottage cheese 47, COS-Corrected on site manager relocated all foods from walk in cooler to walk in freezer and upright refrigerator with ambient air temperature of 41 until walk in cooler repaired.]						
21. Proper date marking and disposition.	p
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
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
---	---	---	---	---	---	---

27. Compliance with variance, specialized process and HACCP plan. p

GOOD RETAIL PRACTICES

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 p ..

<i>Fail Notes</i>	<p>4-301.11 <i>Pf - Cooling, heating, & holding equipment sufficient in number & capacity (in good repair) [Walk in cooler ambient air temperature 47 with measured internal food temperatures of 47 COS-manager turned walk in cooler air temperature down and removed PHF foods to alternate refrigeration with ambient air temperatures at 41 or below. Facility can return foods to walk in cooler once ambient air temperature of walk in cooler is maintained 41 or below]</i></p>
-------------------	--

32. Plant food properly cooked for hot holding. p

33. Approved thawing methods used. .. p p ..

<i>Fail Notes</i>	<p>3-501.13 <i>Proper thawing methods used for PHF [Facility manager thawing prepacked ham in standing water in 3 compartment food preparation sink COS-Manager turned on water education]</i></p>
-------------------	---

34. Thermometers provided and accurate. .. p

<i>Fail Notes</i>	<p>4-203.12 <i>Pf - Ambient air & water thermometers accurate in the intended range of use [In walk in cooler thermometer available but reading ambient air temperature as 35 Inspection thermometer reading ambient air temperature as 47. Facility removed thermometer for replacement. Facility has 30 days to have thermometer replaced with functioning thermometer. Education]</i></p> <p>4-204.112(B) <i>Integrated or affixed thermometer in equipment [In upright refrigerator no ambient air thermometer available, walk in freezer has no ambient air thermometer available at time of inspection Facility has 30 days to purchase ambient air thermometers for all refrigerators and freezers.]</i></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

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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Proper Use of Utensils	Y N O A C R
-------------------------------	--------------------

- | | |
|--|--------------|
| 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 .. |
|---|----------------|

Fail Notes | 4-101.11 *P - Utensils/food-contact surfaces of safe materials [Facility storing bulk spaghetti uncooked in sterilite container (nonfood grade) intended for use to store blankets COS-Manager moved spaghetti to food grade container.]*

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

- | | |
|--|--------------|
| 48. Hot and cold water available; adequate pressure. | p |
| 49. Plumbing installed; proper backflow devices. | .. p |
- Fail Notes* | 5-205.15(B) *Plumbing system maintained in good repair [3 compartment sink drain pipe leaking in kitchen]*
- | | |
|--|--------------|
| 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 |
- Fail Notes* | 6-201.11 *Floors/walls/ceilings smooth & easily cleanable [Floors around ovens and mixer area missing floor tile,]*
- | | |
|---|-----------|
| 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:
US foods

Footnote 2

Notes:
Automatic dish washing machine 50ppm Chlorine (Parts Per Million)

Footnote 3

Notes:
Spider Spagetti 192, Spagetti sauce 137,

Footnote 4

Notes:
Salad bar cut salad 41, diced tomato 37, Cottage cheese 36, Macaroni and cheese 42.6, green beans 38, chicken fingers 41, Frozen foods and freezers ok

