

**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:** 9/11/2013      **Business ID:** 116887FE  
**Business:** AUGUSTA HIGH SCHOOL

**Inspection:** 07002579  
**Store ID:**  
**Phone:** 3167755461  
**Inspector:** KDA07  
**Reason:** 10 Licensing  
**Results:** No Follow-up

2020 OHIO STREET  
 AUGUSTA, KS 67010

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
09/11/13	10:15 AM	11:05 AM	0:50	0:15	1:05	0	
<b>Total:</b>			0:50	0:15	1:05	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  Address Verified  Actual Sq. Ft. 3000  
 Certified Manager Present

**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).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT [www.agriculture.ks.gov](http://www.agriculture.ks.gov), EMAIL [fsl@kda.ks.gov](mailto:fsl@kda.ks.gov), OR CALL (785) 296-5600.

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

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Good Hygienic Practices		Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use		p	..	..	..	..	..
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	..	..	..	..
<i>Fail Notes</i>	2-301.14(H) <i>P - Wash Hands (Gloves) FOOD EMPLOYEES shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in FOOD preparation including working with exposed FOOD, clean EQUIPMENT and UTENSILS, and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES and before donning gloves for working with FOOD [Employee observed reaching in back pocket pulling a marker out and using it to write a date on a container then grabbing food contact wrap to cover vegetables without washing hands COS-Education and rewashing hands.]</i>						
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	..	..	..	..	..
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

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Chemical		Y	N	O	A	C	R
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| 25. Food additives: approved and properly used.            | .. | .. | p  | .. | .. | .. |  |
| 26. Toxic substances properly identified, stored and used. | p  | .. | .. | .. | .. | .. |  |

***This item has Notes. See Footnote 4 at end of questionnaire.***

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  | .. | .. | .. | .. | .. |  |
| 32. Plant food properly cooked for hot holding.                              | p  | .. | .. | .. | .. | .. |  |
| 33. Approved thawing methods used.   | p  | .. | .. | .. | .. | .. |  |
| 34. Thermometers provided and accurate.                                      | .. | p  | .. | .. | p  | .. |  |

<i>Fail Notes</i>	4-203.11	<p><i>Pf - Food thermometers (Accuracy) FOOD TEMPERATURE MEASURING DEVICES that are scaled only in Celsius or dually scaled in Celsius and Fahrenheit shall be accurate to ±1°C in the intended range of use. FOOD TEMPERATURE MEASURING DEVICES that are scaled only in Fahrenheit shall be accurate to ±2°F in the intended range of use.</i></p> <p><i>[Thermometers in kitchen were 13 degrees off inspectors thermometer in water solution COS-Recalibrated ]</i></p>
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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  | .. | .. | .. | .. |  |

<i>Fail Notes</i>	3-305.11(A)(1)	<p><i>Food storage - Except as specified in ¶¶ (B) and (C) of 3-305.11, FOOD shall be protected from contamination by storing the FOOD: in a clean, dry location; where it is not exposed to splash, dust, or other contamination; and at least 15 cm (6 inches) above the floor.</i></p> <p><i>[In walk in Freezer french fries stored on floor.]</i></p>
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| 38. Personal cleanliness.                    | p  | .. | .. | .. | .. | .. |  |
| 39. Wiping cloths: properly used and stored. | .. | p  | .. | .. | p  | .. |  |

<i>Fail Notes</i>	3-304.14(B)(1)	<p><i>Wiping cloths (Storage) Cloths in-use for wiping counters and other EQUIPMENT surfaces shall be held between uses in a chemical sanitizer solution at an appropriate concentration.</i></p> <p><i>[Wet wiping cloths stored under food preparation table by handwash sink 0ppm Quaternary ammonia sanitizer COS-MAnager changed water to 200ppm Quaternary (parts per million)]</i></p>
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|------------------------------------|----|----|---|----|----|----|--|
| 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 | .. | .. | .. | .. | .. |  |
|---------------------------------------|---|----|----|----|----|----|--|

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<b>Proper Use of Utensils</b>	<b>Y N O A C R</b>
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| 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 .. .. . |

<b>Utensils, Equipment and Vending</b>	<b>Y N O A C R</b>
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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 .. .. . |
| 47. Non-food contact surfaces clean.  | p .. .. . |

<b>Physical Facilities</b>	<b>Y N O A C R</b>
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| 48. Hot and cold water available; adequate pressure. | p .. .. .      |
| 49. Plumbing installed; proper backflow devices.     | .. p .. . p .. |

<i>Fail Notes</i>	5-202.14	<i>P - A backflow or backsiphonage prevention device installed on a water supply system shall meet American Society of Sanitary Engineering (A.S.S.E.) standards for construction, installation, maintenance, inspection, and testing for that specific application and type of device. [No backflow prevention installed down stream on mop service sink facet to fresh water outlet from splitter installed on facet. Facet was turned on at time of inspection COS-Manager turned off active facet to correct. Suggest purchasing a backflow preventer and adding it to the connection on the splitter where the fresh water is supplied. ]</i>
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| 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 .. .. . |

<b>Administrative/Other</b>	<b>Y N O A C R</b>
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|----------------------|-----------|
| 55. Other violations | p .. .. . |
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<b>EDUCATIONAL MATERIALS</b>
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The following educational materials were provided      p

*Material Distributed | Education Title #25 Handwashing*

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## **Footnote 1**

### **Notes:**

3 compartment sink 200ppm Quaternary ammonia

## **Footnote 2**

### **Notes:**

Hot holding cabinet 167, nacho cheese 135.6, mashed potatoes 174, chicken patties 169, green beans 163, sliced turkey 155,

## **Footnote 3**

### **Notes:**

walk in cooler air 36.5, pasta 40.2, shredded cheese 39.3, milk gallon 32.4, lettuce 41.4, ham 39.3, diced turkey 37.8, service line cooler air 34.3, chocolate milk 37.6, Milk 38.4, Bran salad 39, lettuce 43, peas 40, black beans 39, Freezer ok

## **Footnote 4**

### **Notes:**

Discussed proper storage of glass cleaner at 3 compartment sink.