

**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:** 10/17/2013    **Business ID:** 102516FE  
**Business:** ANDOVER HIGH SCHOOL

**Inspection:** 07002638  
**Store ID:**  
**Phone:** 3162184600  
**Inspector:** KDA07  
**Reason:** 01 Routine  
**Results:** No Follow-up

1744 N ANDOVER  
 ANDOVER, KS 67002

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
10/17/13	09:45 AM	11:53 AM	2:08	0:30	2:38	0	
<b>Total:</b>			2:08	0:30	2:38	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification   Email   Sent Notification To \_\_\_\_\_ Lic. Insp.   Yes    
 Priority(P) Violations   3   Priority foundation(Pf) Violations   2   Left App.   No   Lic. Approved   Yes    
 Certified Manager on Staff   ..   Address Verified   p   Actual Sq. Ft.   4500    
 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

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

		Y	N	O	A	C	R
<b>Good Hygienic Practices</b>							
4. Proper eating, tasting, drinking, or tobacco use		p	..	..	..	..	..
5. No discharge from eyes, nose and mouth.		p	..	..	..	..	..
<b>Preventing Contamination by Hands</b>							
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	..	..	..	..	..
<b>Approved Source</b>							
9. Food obtained from approved source.		p	..	..	..	..	..
10. Food received at proper temperature.		..	..	p	..	..	..
11. Food in good condition, safe and unadulterated.		..	p	..	..	p	..
<i>Fail Notes</i>	3-101.11	<i>P - FOOD shall be safe, UNADULTERATED, and honestly presented. [In upright refrigerator open bag of spinach not date marked and person who opened it could not remember when it was opened COS-VD discarded in trash was only date marking violation out of over 30 items checked so FWL issued ]</i>					
12. Required records available: shellstock tags, parasite destruction.		..	..	p	..	..	..
<b>Protection from Contamination</b>							
13. Food separated and protected.		p	..	..	..	..	..
14. Food-contact surfaces: cleaned and sanitized.		..	p	..	..	p	..
<i>Fail Notes</i>	4-601.11(A)	<i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [4 food trays of roughly 300 food trays on food service line dirty with stuck on food particals COS-Corrected on site recleaned by employee Manager requested repair from facility maintence, once repaired will email inspector that it has been completed.]</i>					
	4-703.11(B)	<i>P - Sanitizing (mechanical hot water) After being cleaned, EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be SANITIZED in hot water mechanical operations achieving a UTENSIL surface temperature of 71°C (160°F) as measured by an irreversible registering temperature indicator. [Automatic dishwasher 141.9 at plate level. Facility doing dishes at time of inspection COS-Dishes rewashed and facility set up 3 compartment sink for quaternary sanitizer immersion of washed dishes at 200ppm Quaternary sanitizer. ]</i>					
15. Proper disposition of returned, previously served, reconditioned and unsafe food.		p	..	..	..	..	..
<b>Potentially Hazardous Food Time/Temperature</b>							
16. Proper cooking time and temperatures.		p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>							
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	..	..	..	..	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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22. Time as a public health control: procedures and record.      .. .. . p .. ..

Consumer Advisory	Y	N	O	A	C	R
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23. Consumer advisory provided for raw or undercooked foods.      .. .. . p .. ..

Highly Susceptible Populations	Y	N	O	A	C	R
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24. Pasteurized foods used; prohibited foods not offered.      .. .. . p .. ..

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 .. . p ..

<i>Fail Notes</i>	7-201.11(A)	<i>P - Chemical Storage (spacing/partitioning) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by separating the POISONOUS OR TOXIC MATERIALS by spacing or partitioning. [On dish washing machine Stainless steel cleaner and oven cleaner stored on top of machine COS-Manager removed ]</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 .. .. .

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	<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. [Thermometer used by facility 10 degrees off inspection thermometer while checking calzones 188 to 198 COS-Manager recalibrated thermometers ]</i>
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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 .. .. .

38. Personal cleanliness.      p .. .. .

39. Wiping cloths: properly used and stored.      p .. .. .

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

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination	Y   N   O   A   C   R
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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 .. .. .. ..

42. Utensils, equipment and linens: properly stored, dried and handled. .. p .. .. ..

<i>Fail Notes</i>	<p>4-901.11(A) <i>Equipment/utensils (Air drying) After cleaning and SANITIZING, EQUIPMENT and UTENSILS shall be air-dried or used after adequate draining as specified in the first paragraph of 40 CFR 180.940 Tolerance exemptions for active and inert ingredients for use in antimicrobial formulations (food-contact surface SANITIZING solutions), before contact with FOOD. [At front service line food service trays stored wet ]</i></p> <p>4-903.11(B) <i>Clean EQUIPMENT and UTENSILS shall be stored as specified under ¶ (A) of this section and shall be stored: In a self-draining position that allows air drying; and, Covered or inverted. [In dishwashing clean dish area serving spoons stored in clean dish rack not inverted in storage.]</i></p>
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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 .. .. .. ..

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 .. .. .. ..

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
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55. Other violations p .. .. .. ..

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

EDUCATIONAL MATERIALS
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The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #08    Date Marking</i>
	<i>Education Title #46    Thermometer Use</i>

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

**Notes:**

Calzones 208

## **Footnote 2**

**Notes:**

Calzones 198, chinese sweet and sour sauce 197,

## **Footnote 3**

**Notes:**

Broccoli 31, sweet potato fries 34, cut lettuce 43, milk service cooler air 40.8, milk 42.3, Chocolate milk 41.6, cut lettuce for salad 43, sliced tomatoes 40, diced eggs 40, diced watermelon 42, Delfield upright cooler air 43, lettuce 42, Refrigerator air 43, Sliced turkey 43, Freezer ok, Sliced ham 41, Spinich 42, Walk in cooler air 41, Eggs 43.4, Cherry tomatoes 41.3, tomatoes 41.6.

## **Footnote 4**

**Notes:**

Wet wiping cloths stored at 200ppm Quaternary (Parts per Million)

## **Footnote 5**

**Notes:**

Facility currently operating approved for operation .

## 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 Spinach Qty 0.5 Units bag Value \$ 10.00

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

## 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.