

**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:** 10/23/2013     **Business ID:** 116884FE  
**Business:** GARFIELD ELEMENTARY

**Inspection:** 07002647  
**Store ID:**  
**Phone:** 3167756601  
**Inspector:** KDA07  
**Reason:** 10 Licensing  
**Results:** Follow-up

1053 OSAGE STREET  
 AUGUSTA, KS 67010

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
10/23/13	11:15 AM	12:45 PM	1:30	0:02	1:32	0	
<b>Total:</b>			1:30	0:02	1:32	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Print \_\_\_\_\_ Lic. Insp. Yes \_\_\_\_\_  
 Priority(P) Violations 1 \_\_\_\_\_ Priority foundation(Pf) Violations 2 \_\_\_\_\_ Left App. No \_\_\_\_\_ Lic. Approved Yes \_\_\_\_\_  
 Certified Manager on Staff p \_\_\_\_\_ Address Verified p \_\_\_\_\_ Actual Sq. Ft. 3500 \_\_\_\_\_  
 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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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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

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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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

	Y	N	O	A	C	R			
<b>Safe Food and Water</b>									
28. Pasteurized eggs used where required.	..	..	p	..	..	..			
29. Water and ice from approved source.	p	..	..	..	..	..			
30. Variance obtained for specialized processing methods.	..	..	..	p	..	..			
<b>Food Temperature Control</b>									
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	..	..	..	..	..			
<b>Food Identification</b>									
35. Food properly labeled; original container.	p	..	..	..	..	..			
<b>Prevention of Food Contamination</b>									
36. Insects, rodents and animals not present.	p	..	..	..	..	..			
37. Contamination prevented during food preparation, storage and display.	..	p	..	..	p	..			
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%; vertical-align: top;"><i>Fail Notes</i></td> <td style="width: 10%; vertical-align: top;">3-306.11</td> <td style="vertical-align: top;"><i>P - Food protected - Except for nuts in the shell and whole, raw fruits and vegetables that are intended for hulling, peeling, or washing by the CONSUMER before consumption, FOOD on display shall be protected from contamination by the use of PACKAGING; counter, service line, or salad bar FOOD guards; display cases; or other effective means. [Facility placing trays of food around sneeze guard in direct access of kids in service line. COS-Facility pulled food trays back behind sneeze guard.]</i></td> </tr> </table>	<i>Fail Notes</i>	3-306.11	<i>P - Food protected - Except for nuts in the shell and whole, raw fruits and vegetables that are intended for hulling, peeling, or washing by the CONSUMER before consumption, FOOD on display shall be protected from contamination by the use of PACKAGING; counter, service line, or salad bar FOOD guards; display cases; or other effective means. [Facility placing trays of food around sneeze guard in direct access of kids in service line. COS-Facility pulled food trays back behind sneeze guard.]</i>						
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38. Personal cleanliness.	p	..	..	..	..	..			
39. Wiping cloths: properly used and stored.	..	..	p	..	..	..			
40. Washing fruits and vegetables.	..	..	p	..	..	..			
<b>Proper Use of Utensils</b>									
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	..	..	..	..	..			
<b>Utensils, Equipment and Vending</b>									
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>									
48. Hot and cold water available; adequate pressure.	..	p	..	..	..	..			
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Physical Facilities	Y	N	O	A	C	R
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49. Plumbing installed; proper backflow devices. p    "    "    "    "    "

<i>Fail Notes</i>	5-202.12(A)	<i>Pf - A HANDWASHING SINK shall be equipped to provide water at a temperature of at least 38°C (100°F) through a mixing valve or combination faucet.                  [2 handwashing sinks in the kitchen fail to meet 100 after 10 minutes (92, 93) Facility has 10 days to correct to allow water to be maintained at least 100 degrees. NONC]</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    "    "    "    "    "

Administrative/Other	Y	N	O	A	C	R
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55. Other violations p    "    "    "    "    "

EDUCATIONAL MATERIALS
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The following educational materials were provided p

***This item has Notes. See Footnote 4 at end of questionnaire.***  
*Material Distributed | Education Title #43 Storing Food in WIC*

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

3 compartment sink sanitizer 200ppm quaternary (Parts per Million)

## **Footnote 2**

### **Notes:**

Hot holding line Chicken patty 154, gracy 168, green beans 145, sliced turkey 152,

## **Footnote 3**

### **Notes:**

Peas on salad bar 43, Reach in cooler upright air 43, 42.9, freezer and frozen foods ok Diced chicken 41, chocolate milk 42.8, milk 43, shredded cheese 42, lettuce 42

## **Footnote 4**

### **Notes:**

Facility approved for license pending followup on hot water at hand washing sink.



## VOLUNTARY DESTRUCTION REPORT

**Insp Date:** 10/23/2013     **Business ID:** 116884FE  
**Business:** GARFIELD ELEMENTARY

1053 OSAGE STREET  
 AUGUSTA, KS 67010

**Inspection:** 07002647  
**Store ID:**  
**Phone:** 3167756601  
**Inspector:** KDA07  
**Reason:** 10 Licensing

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
10/23/13	11:15 AM	12:45 PM	1:30	0:02	1:32	0	
Total:			1:30	0:02	1:32	0	

**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 Diced chicken Qty 1 Units lbs Value \$ 7.50

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A