

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: 11/4/2013 **Business ID:** 97441FE
Business: SUNFLOWER ELEMENTARY

Inspection: 07002666
Store ID:
Phone: 3162184730
Inspector: KDA07
Reason: 01 Routine
Results: No Follow-up

616 E DOUGLAS
 ANDOVER, KS 67002

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
11/04/13	12:15 PM	01:50 PM	1:35	0:10	1:45	0	
Total:			1:35	0:10	1:45	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Sent Notification To _____ Lic. Insp. Yes
 Priority(P) Violations 1 Priority foundation(Pf) Violations 0 Left App. No Lic. Approved Yes
 Certified Manager on Staff .. Address Verified p Actual Sq. Ft. 2500
 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, EMAIL 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

Demonstration of Knowledge

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R
 p

Employee Health

2. Management awareness; policy present.
 3. Proper use of reporting, restriction and exclusion.

Y N O A C R
 p
 p

Good Hygienic Practices

Y N O A C R

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
13. Food separated and protected.	p
14. Food-contact surfaces: cleaned and sanitized.	p
<i>This item has Notes. See Footnote 1 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 2 at end of questionnaire.</i>						
20. Proper cold holding temperatures.	..	p	p	..
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
Fail Notes	3-501.16(A)(2) P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less. [On food service line breaded chicken wraps 94 COS-Corrected on site manager had wraps discarded VD, In front line refrigerator breaded chicken wraps 64 COS-Discarded by manager VD When asked if the wraps were cooked just before wrapping employee replied that they were wrapped cold and stored below 41.]					
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

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
--	----	----	---	----	----	----

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
---------------------	---	---	---	---	---	---

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
---	---	----	----	----	----	----

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
---	---	----	----	----	----	----

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
--------------------------------------	----	---	----	----	----	----

<i>Fail Notes</i>	4-601.11(C)	<i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [Shelve under cold front food service line dirty with food particals and dried on food.]</i>
-------------------	-------------	--

Physical Facilities	Y	N	O	A	C	R
---------------------	---	---	---	---	---	---

48. Hot and cold water available; adequate pressure.	p
--	---	----	----	----	----	----

49. Plumbing installed; proper backflow devices.	p
--	---	----	----	----	----	----

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities	Y	N	O	A	C	R
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
55. Other violations	p

EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #27 Hot and Cold Holding</i>
	<i>Education Title #43 Storing Food in WIC</i>

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Dishwasher 170.2, 3 compartment sink 200ppm quaternary (Parts per Million)

Footnote 2

Notes:

Hamburgers 135, 133, green beans 188

Footnote 3

Notes:

Chef salad 43, enchelada filling 43, reach in cooler air 43, milk 42.8, chocolate milk 41.9, milk service cooler air 41.6, pinto beans 41, walk in cooler air 41.4, tomatoes 42.3, ham 42.8, sliced turkey 42.3, shredded cheese 41.3

VOLUNTARY DESTRUCTION REPORT

Insp Date: 11/4/2013 **Business ID:** 97441FE
Business: SUNFLOWER ELEMENTARY

616 E DOUGLAS
 ANDOVER, KS 67002

Inspection: 07002666
Store ID:
Phone: 3162184730
Inspector: KDA07
Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
11/04/13	12:15 PM	01:50 PM	1:35	0:10	1:45	0	
Total:			1:35	0:10	1:45	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 Breaded Chicken wraps Qty 30 Units each Value \$ 50.00

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

FIELD WARNING LETTER

Insp Date: 11/4/2013 **Business ID:** 97441FE
Business: SUNFLOWER ELEMENTARY

616 E DOUGLAS
ANDOVER, KS 67002

Inspection: 07002666
Store ID:
Phone: 3162184730
Inspector: KDA07
Reason: 01 Routine

Reference:

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
11/04/13	12:15 PM	01:50 PM	1:35	0:10	1:45	0	
Total:			1:35	0:10	1:45	0	

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.