

**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:** 1/30/2014      **Business ID:** 103027FE  
**Business:** ST JAMES CATHOLIC SCHOOL  
  
 1010 BELMONT AVE  
 AUGUSTA, KS 67010

**Inspection:** 07002804  
**Store ID:**  
**Phone:** 3167755721  
**Inspector:** KDA07  
**Reason:** 01 Routine  
**Results:** Follow-up

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
01/30/14	10:45 AM	11:45 AM	1:00	0:15	1:15	0	
<b>Total:</b>			1:00	0:15	1:15	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Print      Lic. Insp. No  
  
 Priority(P) Violations 2      Priority foundation(Pf) Violations 2  
 Certified Manager on Staff      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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	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	..	..	p	..		
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%; vertical-align: top;"><i>Fail Notes</i></td> <td style="vertical-align: top;"> <p>2-301.14(A) <i>P - Wash Hands (Touching Body) 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 after touching bare human body parts other than clean hands and clean, exposed portions of arms</i>  <i>[At food service line teacher / helper observed touching hair then donning gloves and handling cut fruit without washing hands. COS-corrected on site manager educated Teacher/Helper about handwashing and washed hands.]</i></p> </td> </tr> </table>	<i>Fail Notes</i>	<p>2-301.14(A) <i>P - Wash Hands (Touching Body) 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 after touching bare human body parts other than clean hands and clean, exposed portions of arms</i>  <i>[At food service line teacher / helper observed touching hair then donning gloves and handling cut fruit without washing hands. COS-corrected on site manager educated Teacher/Helper about handwashing and washed hands.]</i></p>						
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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	..	..	..	..	..		
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>								
11. Food in good condition, safe and unadulterated.	p	..	..	..	..	..		
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	..	..	..	..	..		
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>								
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	..	..	..		
17. Proper reheating procedures for hot holding.	..	..	p	..	..	..		
18. Proper cooling time and temperatures.	..	..	p	..	..	..		
19. Proper hot holding temperatures.	..	..	p	..	..	..		
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	..	..	..	..	..		
<b><i>This item has Notes. See Footnote 4 at end of questionnaire.</i></b>								
<b>Consumer Advisory</b>								
23. Consumer advisory provided for raw or undercooked foods.	..	..	..	p	..	..		
<b>Highly Susceptible Populations</b>								
24. Pasteurized foods used; prohibited foods not offered.	..	..	p	..	..	..		

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

<b>Conformance with Approved Procedures</b>	<b>Y N O A C R</b>
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|---|--------------|
| 27. Compliance with variance, specialized process and HACCP plan. | .. . p . . . |
|---|--------------|

<b>GOOD RETAIL PRACTICES</b>
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<b>Safe Food and Water</b>	<b>Y N O A C R</b>
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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 . . |

<b>Food Temperature Control</b>	<b>Y N O A C R</b>
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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 . . . . |

<i>Fail Notes</i>	4-203.11 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 facility has on hand is not functioning Facility has 10 days to repair or replace to correct NONC]
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<b>Food Identification</b>	<b>Y N O A C R</b>
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|--|-------------|
| 35. Food properly labeled; original container. | p . . . . . |
|--|-------------|

<b>Prevention of Food Contamination</b>	<b>Y N O A C R</b>
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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 . . . |
| 40. Washing fruits and vegetables.  | .. . p . . . |

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

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Utensils, Equipment and Vending	Y	N	O	A	C	R
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*Fail Notes* | 4-101.11 *P - Materials that are used in the construction of UTENSILS and FOOD-CONTACT SURFACES OF EQUIPMENT may not allow the migration of deleterious substances or impart colors, odors, or tastes to FOOD. [Refrigerator in kitchen, to the left of the entrance door, Grocery bag made of nonfood grade plastic covering cut lettuce for salads COS-Manager removed plastic grocery bag]*

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    ..    ..    ..    ..

*Fail Notes* | 4-302.14 *Pf - A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [No, chlorine sanitizer test strips available for checking chlorine sanitizers COS-Facility has 10 days to get sanitizer test strips for testing chlorine sanitizer. Facility sanitizes surfaces in kitchen with chlorine sanitizers.]*

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    ..    ..    ..    ..    ..

EDUCATIONAL MATERIALS
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The following educational materials were provided      p

*Material Distributed | Education Title #25 Handwashing*

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## **Footnote 1**

**Notes:**

Philly cheese steak from Planet Sub 135

## **Footnote 2**

**Notes:**

uses dishwasher to sanitize dishes. Dish washer not set up at time of inspection.

## **Footnote 3**

**Notes:**

salad 40.1, eggs 38.8, milk 41.6

## **Footnote 4**

**Notes:**

Facility using time as a control for catered foods

