

**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:** 3/31/2014      **Business ID:** 102516FE  
**Business:** ANDOVER HIGH SCHOOL

**Inspection:** 07002869  
**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:
03/31/14	10:45 AM	12:40 PM	1:55	0:15	2:10	0	
<b>Total:</b>			1:55	0:15	2:10	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Email Sent Notification To \_\_\_\_\_ Lic. Insp. No  
 Priority(P) Violations 1 Priority foundation(Pf) Violations 2  
 Certified Manager on Staff  Address Verified p Actual Sq. Ft. 4800  
 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

Good Hygienic Practices	Y   N   O   A   C   R
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4. Proper eating, tasting, drinking, or tobacco use ..   p   ..   ..   p   ..

*Fail Notes*    2-401.11    *EMPLOYEES shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection cannot result.  
[On north side of kitchen, employee drink without lid , stored on food preparation table with packages of buns COS-Corrected on site drink relocated by employee.]*

5. No discharge from eyes, nose and mouth. p   ..   ..   ..   ..   ..

Preventing Contamination by Hands	Y   N   O   A   C   R
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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
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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   ..   ..   p   ..

***This item has Notes. See Footnote 1 at end of questionnaire.***

*Fail Notes*    4-601.11(A)    *Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch.  
[On clean dish storage rack at food service line, 15 serving trays stored as clean with dried food, old sticker labels on food contact surfaces COS-Manager removed them to dish room for re-cleaning; in clean knife holder on west side of kitchen large knife with dried on food on blade COS-Manager moved to dish area for re-cleaning; 4 clean Cambro containers with old date marking stickers stuck to surfaces of the container and stored as clean on clean dish shelf. COS-Manager pulled from shelf and returned to dish area for re-cleaning.]*

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   ..   ..   ..   ..   ..

***This item has Notes. See Footnote 2 at end of questionnaire.***

18. Proper cooling time and temperatures. p   ..   ..   ..   ..   ..

***This item has Notes. See Footnote 3 at end of questionnaire.***

19. Proper hot holding temperatures. p   ..   ..   ..   ..   ..

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

20. Proper cold holding temperatures. ..   p   ..   ..   p   ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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<i>Fail Notes</i>	3-501.16(A)(2) <i>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 right side service line bag lettuce in pan 55.3 COS- Pan had been taken service cooler less than 2 hours earlier Manager removed pan to walk in freezer to chill to below 41.]</i>
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|---|----|----|----|----|----|----|
| 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  | .. | .. | p  | .. |

<i>Fail Notes</i>	7-209.11 <i>Personal Care Items (Storage) EMPLOYEES shall store their PERSONAL CARE ITEMS in lockers or other suitable facilities. [On north side of kitchen, personal tooth paste and Aveno cleaner stored over hamburger buns on food preparation table COS-Manager relocated items to employee locker area. ]</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	Y	N	O	A	C	R
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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 | .. | .. | .. | .. | .. |

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  | .. | .. | .. | .. | .. |
| <b><i>This item has Notes. See Footnote 5 at end of questionnaire.</i></b> | .. | .. | .. | p  | .. | .. |
| 40. Washing fruits and vegetables.   | .. | .. | .. | p  | .. | .. |

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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	..	..	p	..
<div style="display: flex; border-left: 1px solid black; border-right: 1px solid black; padding: 5px 10px;"> <div style="width: 15%; padding-right: 5px;"><i>Fail Notes</i></div> <div style="flex-grow: 1;"> <p style="margin: 0;">4-202.11(A)(2) <i>Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections.</i></p> <p style="margin: 0;"><i>[Below south side food preparation table, 1 Cambro style container with cracks thru plastic in bottom of pan COS-Manager removed from service ]</i></p> </div> </div>						
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
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
55. Other violations	p	..	..	..	..	..

**EDUCATIONAL MATERIALS**

The following educational materials were provided p  
*Material Distributed | Education Title #27 Hot and Cold Holding*

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

**Notes:**

Dish washer 168.6

## **Footnote 2**

**Notes:**

Cheese pizza 189.6

## **Footnote 3**

**Notes:**

Pasta 58.2 less than 2 hours after cooking

## **Footnote 4**

**Notes:**

BBQ Chicken 169.6, Hamburger pattys 140.9, 165.7, green beans 188.6, 202.7, meatballs 151.7, pepperoni pizza 144.3, popcorn chicken 162.3,

## **Footnote 5**

**Notes:**

Quaternary Sanitizer for towels by diner area, 300ppm (parts per million)  
Quaternary Sanitizer for towels by clean dish area 300 ppm  
Manufacturer label allows 150-400ppm dilution

## FIELD WARNING LETTER

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**Business:** ANDOVER HIGH SCHOOL

1744 N ANDOVER  
ANDOVER, KS 67002

**Inspection:** 07002869  
**Store ID:**  
**Phone:** 3162184600  
**Inspector:** KDA07  
**Reason:** 01 Routine

**Reference:**

Time In / Time Out

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Total:			1:55	0:15	2:10	0	

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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.