

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: 4/11/2014 **Business ID:** 97462FE
Business: ANDOVER CENTRAL MIDDLE SCHOOL

Inspection: 07002891
Store ID:
Phone: 3162184710
Inspector: KDA07
Reason: 01 Routine
Results: No Follow-up

903 E CENTRAL
 ANDOVER, KS 67002

Time In / Time Out

| Date | In | Out | Insp | Travel | Total | Mileage | Notes: |
|---------------|----------|----------|------|--------|-------|---------|--------|
| 04/11/14 | 09:50 AM | 11:30 AM | 1:40 | 0:50 | 2:30 | 0 | |
| Total: | | | 1:40 | 0:50 | 2:30 | 0 | |

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Sent Notification To _____ Lic. Insp. No
 Priority(P) Violations 1 Priority foundation(Pf) Violations 1
 Certified Manager on Staff .. Address Verified p Actual Sq. Ft. 4900
 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 | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 2 at end of questionnaire.</i> | | | | | | |
| 17. Proper reheating procedures for hot holding. | p | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 3 at end of questionnaire.</i> | | | | | | |
| 18. Proper cooling time and temperatures. | .. | .. | p | .. | .. | .. |
| 19. Proper hot holding temperatures. | p | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 4 at end of questionnaire.</i> | | | | | | |
| 20. Proper cold holding temperatures. | p | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 5 at end of questionnaire.</i> | | | | | | |
| 21. Proper date marking and disposition. | .. | p | .. | .. | p | .. |
| <i>Fail Notes</i> 3-501.18(A)(2) <i>P - RTE PHF/TCS, Disposition (discard if in a container w/out a date) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is not clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5°C (41°F) or less for a maximum of 7 days, with the day of preparation counted as Day 1. [In self service display case Yougart Parfaits without date marking COS-Corrected on site manager date marked for Wednesday 4/9/2014]</i> | | | | | | |
| 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 |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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|--------------------------------|--|---|---|---|---|---|---|
| Highly Susceptible Populations | | Y | N | O | A | C | R |
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| 24. Pasteurized foods used; prohibited foods not offered. | | .. | .. | .. | p | .. | .. |
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| Chemical | | Y | N | O | A | C | R |
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| 25. Food additives: approved and properly used. | | p | .. | .. | .. | .. | .. |
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| 26. Toxic substances properly identified, stored and used. | | p | .. | .. | .. | .. | .. |
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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 | .. | .. |
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| 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 | .. | .. | .. |
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| 29. Water and ice from approved source. | | p | .. | .. | .. | .. | .. |
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| 30. Variance obtained for specialized processing methods. | | p | .. | .. | .. | .. | .. |
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| Food Temperature Control | | Y | N | O | A | C | R |
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| 31. Proper cooling methods used; adequate equipment for temperature control. | | p | .. | .. | .. | .. | .. |
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| 32. Plant food properly cooked for hot holding. | | p | .. | .. | .. | .. | .. |
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| 33. Approved thawing methods used. | | p | .. | .. | .. | .. | .. |
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| 34. Thermometers provided and accurate. | | p | .. | .. | .. | .. | .. |
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| Food Identification | | Y | N | O | A | C | R |
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| 35. Food properly labeled; original container. | | .. | p | .. | .. | p | .. |
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| <i>Fail Notes</i> | 3-602.11(C) | <p><i>Bulk food - self service (Labeling) Bulk FOOD that is available for CONSUMER self-dispensing shall be prominently labeled with the following information in plain view of the CONSUMER: the manufacturer's or processor's label that was provided with the FOOD; or, a card, sign, or other method of notification that includes the common name of the FOOD, a list of the ingredients in descending order by predominance of weight, and the name of the FOOD source for each MAJOR FOOD ALLERGEN contained in the FOOD unless the FOOD source is already part of the common or usual name of the respective ingredient.</i></p> <p><i>[Bulk container of Flour not labeled COS-Labeled by manager]</i></p> |
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| Prevention of Food Contamination | | Y | N | O | A | C | R |
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| 36. Insects, rodents and animals not present. | | p | .. | .. | .. | .. | .. |
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| 37. Contamination prevented during food preparation, storage and display. | | p | .. | .. | .. | .. | .. |
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| 38. Personal cleanliness. | | p | .. | .. | .. | .. | .. |
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| 39. Wiping cloths: properly used and stored. | | p | .. | .. | .. | .. | .. |
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This item has Notes. See Footnote 6 at end of questionnaire.

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| 40. Washing fruits and vegetables. | | .. | .. | p | .. | .. | .. |
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| Proper Use of Utensils | | Y | N | O | A | C | R |
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| 41. In-use utensils: properly stored. | | p | .. | .. | .. | .. | .. |
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| 42. Utensils, equipment and linens: properly stored, dried and handled. | | p | .. | .. | .. | .. | .. |
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| 43. Single-use and single-service articles: properly used. | | p | .. | .. | .. | .. | .. |
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| 44. Gloves used properly. | | p | .. | .. | .. | .. | .. |
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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| 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 p ..

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| <i>Fail Notes</i> | 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. [In clean pan storage area 8 cracked cambro style lids COS-Manager discarded ; In bakery area 2 rubber spatulas with scratches and pits in plastic COS-Discarded by employee.]</i> |
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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

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| 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

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

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| EDUCATIONAL MATERIALS |
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The following educational materials were provided p

Material Distributed | Education Title #08 Date Marking

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Automatic Dishwasher 174.9

Footnote 2

Notes:

Macaroni 200.1

Footnote 3

Notes:

Precooked manufactured fish sticks 185.9

Footnote 4

Notes:

Hamburgers 157.4, taquitos 147.3, mini corn dogs 154.7

Footnote 5

Notes:

Chocolate milk 39.7, milk 38.6, Yougart Farfaits 40.6, salsa 39.8, buffalo ranch 40.6, corn 37.6, cut watermelon 41.3, lettuce 38.6, spring mix lettuce 39.6, tomatoes sliced 38.1, chocolate milk 39.6, Freezer and frozen foods ok

Footnote 6

Notes:

Towel buckets in bakery and by office 200ppm Quaternary Ammonia (parts per million)

FIELD WARNING LETTER

Insp Date: 4/11/2014 **Business ID:** 97462FE
Business: ANDOVER CENTRAL MIDDLE SCHOOL

903 E CENTRAL
ANDOVER, KS 67002

Inspection: 07002891
Store ID:
Phone: 3162184710
Inspector: KDA07
Reason: 01 Routine

Reference:

Time In / Time Out

| Date | In | Out | Insp | Travel | Total | Mileage | Notes; |
|----------|----------|----------|------|--------|-------|---------|--------|
| 04/11/14 | 09:50 AM | 11:30 AM | 1:40 | 0:50 | 2:30 | 0 | |
| Total: | | | 1:40 | 0:50 | 2:30 | 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.