

**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:** 3/20/2014      **Business ID:** 101268FE  
**Business:** MEALS ON WHEELS / FRIENDSHIP MEALS

**Inspection:** 10004270  
**Store ID:**  
**Phone:** 6206698201  
**Inspector:** KDA10  
**Reason:** 01 Routine  
**Results:** No Follow-up

320 S A  
 ARKANSAS CITY, KS 67005

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
03/20/14	08:20 AM	10:15 AM	1:55	1:45	3:40	0	
<b>Total:</b>			1:55	1:45	3:40	0	

FOOD ESTABLISHMENT PROFILE	
Updated Risk Category _____	Updated Size Range <u>2. 5,000 - 10,000 sq feet</u>
Insp. Notification <u>Email</u> Sent Notification To _____	Lic. Insp. <u>No</u>
Priority(P) Violations <u>0</u> Priority foundation(Pf) Violations <u>2</u>	
Certified Manager on Staff <input type="checkbox"/>	Address Verified <input checked="" type="checkbox"/>
Certified Manager Present <input type="checkbox"/>	Actual Sq. Ft. <u>5300</u>

**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**

Demonstration of Knowledge	Y	N	O	A	C	R
1. Certification by accredited program, compliance with Code, or correct responses.	..	..	p	..	..	..
Employee Health	Y	N	O	A	C	R
2. Management awareness; policy present.	..	..	p	..	..	..
3. Proper use of reporting, restriction and exclusion.	..	..	p	..	..	..

# 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	..	..	p	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
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. [There was one knife, stored as clean in the Prep Table scabbard, that had dried on residue build up on the blade. Corrected on Site - Cleaned]					
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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>						
19. Proper hot holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>						
20. Proper cold holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 4 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
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	..	..	p	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Chemical	Y N O A C R
----------	-------------

<i>Fail Notes</i>	7-102.11	<i>Pf - Common Name (Working Containers) Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material.                  [There was a spray bottle, of clearish liquid and stored by the Food Prep sink, that had a smeared, non-legible label. Note: Employee stated it was sanitizer. Corrected on Site - Re-labeled]</i>
-------------------	----------	---

Conformance with Approved Procedures	Y N O A C R
--------------------------------------	-------------

27. Compliance with variance, specialized process and HACCP plan.	.. .. . p .. ..
---	-----------------

<b>GOOD RETAIL PRACTICES</b>
------------------------------

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 .. .. . .. ..
--	-----------------

***This item has Notes. See Footnote 5 at end of questionnaire.***

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 .. .. . ..
--------------------------------------	-----------------

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending	Y	N	O	A	C	R
---------------------------------	---	---	---	---	---	---

<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. [The Prep Table (knife) scabbard has dried grease build up. There is dust build up inside the vent hood (above cooking equipment). ]</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 . . . . .

50. Sewage and waste water properly disposed. . . p . . . . .

<i>Fail Notes</i>	5-403.12 <i>Condensate drainage and other nonSEWAGE liquids and rainwater shall be drained from point of discharge to disposal according to LAW. [The Vulcan freezer condensate drains into a plastic bucket. ]</i>
-------------------	---

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 . . . . .

<i>Fail Notes</i>	6-501.11 <i>PHYSICAL FACILITIES shall be maintained in good repair. [The outer coating on the light bulb protective coverings, inside the vent hood, are peeling. ]</i>
-------------------	---

54. Adequate ventilation and lighting; designated areas used. p . . . . .

Administrative/Other	Y	N	O	A	C	R
----------------------	---	---	---	---	---	---

55. Other violations p . . . . .

***This item has Notes. See Footnote 6 at end of questionnaire.***

EDUCATIONAL MATERIALS
-----------------------

The following educational materials were provided p

***This item has Notes. See Footnote 7 at end of questionnaire.***

*Material Distributed | Education Title #22 Focus On Food Safety Manual (on the Website)*

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

**Notes:**

Chlorine sanitizer 100 parts per million in the dishwashing machine.

Quaternary sanitizer 300 parts per million in spray bottle. Note: Manufacturer label states 200-400 ppm.

## **Footnote 2**

**Notes:**

Gravy 39.6 (Reach in Cooler)

## **Footnote 3**

**Notes:**

Chili 144.7 (Oven - Top)

Chili 153.2 (Oven - Bottom)

## **Footnote 4**

**Notes:**

Raw Shell Eggs 40.6 (Reach in Cooler)

Sliced Cheese 37.2 (Reach in Cooler)

Raw Beef Roast 38.7 (Refrigerator)

## **Footnote 5**

**Notes:**

Freezers OK

## **Footnote 6**

**Notes:**

No certified manager on staff.

## **Footnote 7**

**Notes:**

5 Keys to Food Safety