

**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:** 1/15/2015      **Business ID:** 101042FE  
**Business:** ASHLAND HIGH SCHOOL

**Inspection:** 10004352  
**Store ID:**  
**Phone:** 6206352220  
**Inspector:** KDA10  
**Reason:** 01 Routine  
**Results:** Follow-up

311 J E HUMPHREY ST PO BOX 187  
 ASHLAND, KS 67831

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
01/15/15	09:35 AM	12:25 PM	2:50	1:30	4:20	0	
<b>Total:</b>			2:50	1:30	4:20	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Email      Sent Notification To \_\_\_\_\_      Lic. Insp. No

Priority(P) Violations 4      Priority foundation(Pf) Violations 1

Certified Manager on Staff      Address Verified p      Actual Sq. Ft. 0

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) 564-6767.

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		
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	..		
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%; border-right: 1px solid black; padding-right: 5px;"><i>Fail Notes</i></td> <td style="padding-left: 5px;">                     4-702.11 <i>P - Sanitizing Before Use, After Cleaning - UTENSILS and FOOD-CONTACT SURFACES of EQUIPMENT shall be SANITIZED before use after cleaning. [The dishwashing machine tested at 143.2 F (plate level) during two cycles. Note: The staff was running utensils and cooking pans through the machine at that time. Corrected on Site - The hot water heater and booster was adjusted. The machine retested at 160 F after adjustments.]</i> </td> </tr> </table>	<i>Fail Notes</i>	4-702.11 <i>P - Sanitizing Before Use, After Cleaning - UTENSILS and FOOD-CONTACT SURFACES of EQUIPMENT shall be SANITIZED before use after cleaning. [The dishwashing machine tested at 143.2 F (plate level) during two cycles. Note: The staff was running utensils and cooking pans through the machine at that time. Corrected on Site - The hot water heater and booster was adjusted. The machine retested at 160 F after adjustments.]</i>						
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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. <b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>	p	..	..	..	..	..		
17. Proper reheating procedures for hot holding. <b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>	p	..	..	..	..	..		
18. Proper cooling time and temperatures. <b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>	p	..	..	..	..	..		
19. Proper hot holding temperatures.	..	..	p	..	..	..		
20. Proper cold holding temperatures. <b><i>This item has Notes. See Footnote 4 at end of questionnaire.</i></b>	p	..	..	..	..	..		
21. Proper date marking and disposition.	..	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>	<p>3-501.18(A)(1) <i>P - RTE PHF/TCS, Disposition (discard if held more than 7 days) 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 held at a temperature of 5°C (41°F) or less for more than 7 days, with the day of preparation counted as Day 1. [In the Reach in Cooler, there was an opened carton of liquid egg product (pasteurized) without a date mark. Note: An employee stated the carton was opened the previous Thursday (1/8/15). Corrected on Site - Discarded ]</i></p>
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22. Time as a public health control: procedures and record.	..	..	p	..	..	..
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Consumer Advisory	Y	N	O	A	C	R
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23. Consumer advisory provided for raw or undercooked foods.	..	..	..	p	..	..
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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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<i>Fail Notes</i>	<p>3-501.15(B) <i>TCS Cooling (Placement) When placed in cooling or cold holding EQUIPMENT, FOOD containers in which FOOD is being cooled shall be: arranged in the EQUIPMENT to provide maximum heat transfer through the container walls; and, loosely covered, or uncovered if protected from overhead contamination, during the cooling period to facilitate heat transfer from the surface of the FOOD. [In the Reach in Cooler, there was a container of ground beef that was covered with foil while cooling. Corrected on Site - Removed foil ]</i></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	..	..	..	..	..
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Prevention of Food Contamination	Y	N	O	A	C	R
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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination	Y	N	O	A	C	R
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36. Insects, rodents and animals not present. .. p .. .. .

<i>Fail Notes</i>	6-501.111(A) <i>P - Pests (Prohibited) The PREMISES shall be maintained free of insects, rodents, and other pests. [In the basement, there is 15 fresh rodent excreta pellets on the shelves in the east storage room (small) and in the west storage room (large) there is 5 fresh rodent excreta pellets on the shelf where the marshmallows are stored (east wall). Note: There was one bait box and two snap traps observed in the basement.]</i>
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37. Contamination prevented during food preparation, storage and display. p .. .. .

38. Personal cleanliness. p .. .. .

39. Wiping cloths: properly used and stored. p .. .. .

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

40. Washing fruits and vegetables. .. .. p .. .. .

Proper Use of Utensils	Y	N	O	A	C	R
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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 .. .. .

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 ..

<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. [There was 5 rubber spatulas, stored as clean in the Prep Table drawer. Corrected on Site - Removed]</i>
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45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Core items .. p .. .. .

<i>Fail Notes</i>	4-501.11(A) <i>EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements specified under Parts 4-1 and 4-2. [The temperature probe for the tilt skillet is held in place with "puddy". Note: This is attached to the outside of the skillet.]</i>
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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
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48. Hot and cold water available; adequate pressure. p .. .. .

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

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities
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Y   N   O   A   C   R

<i>Fail Notes</i>	<p>5-203.14    <i>P - A PLUMBING SYSTEM shall be installed to preclude backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use at the FOOD ESTABLISHMENT, including on a hose bibb if a hose is attached or on a hose bibb if a hose is not attached and backflow prevention is required by LAW, by: Providing an air gap as specified under § 5-202.13; or, Installing an APPROVED backflow prevention device as specified under § 5-202.14.</i></p> <p><i>[Just to the east side of the ice machine, there is a water hose attached to an outlet without any backflow prevention and the end of the hose is resting inside the rinse sink (below the flood rim).</i></p> <p><i>Corrected on Site - Fixed the hose to where it was stored above the flood rim.</i></p> <p><i>At the curbed cleaning facility, there was a water hose that was attached to an outlet without any backflow prevention and the end of the hose was resting below the flood rim and next to the floor drain.</i></p> <p><i>Corrected on Site - Fixed hose to where it was stored above the flood rim.</i></p> <p style="text-align: center;"><i>] </i></p>
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- |  |   |    |    |    |    |    |
|--|---|----|----|----|----|----|
| 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
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Y   N   O   A   C   R

- |                      |   |    |    |    |    |    |
|----------------------|---|----|----|----|----|----|
| 55. Other violations | p | .. | .. | .. | .. | .. |
|----------------------|---|----|----|----|----|----|

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

EDUCATIONAL MATERIALS
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The following educational materials were provided    p

*Material Distributed | Education Title #42    Daily Self-Inspection Checklist*

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Taco Meat 202 F (Tilt Skillet)  
Ground Beef 168.9 F (Stove Top)

## **Footnote 2**

### **Notes:**

Pasta Bake 188 F (Leaving Oven)  
Refried Beans (commercially prepared) 140.6 F (Leaving Microwave)

## **Footnote 3**

### **Notes:**

Ground Beef 82.1 F (Reach in Cooler at 1 1/2 hours)  
Note: The ground beef was placed in the Reach in Cooler straight from cooking.

## **Footnote 4**

### **Notes:**

Milk 39.4 F (Milk Cooler)  
Macaroni Salad 37.1 F (Reach in Cooler)  
Shredded Lettuce 37.2 F (Walk in Cooler)

## **Footnote 5**

### **Notes:**

Quaternary sanitizer 200 parts per million in the wiping cloth bucket.

## **Footnote 6**

### **Notes:**

Accompanied by KDA 22 during the inspection.

## VOLUNTARY DESTRUCTION REPORT

**Insp Date:** 1/15/2015      **Business ID:** 101042FE  
**Business:** ASHLAND HIGH SCHOOL

311 J E HUMPHREY ST PO BOX 187  
 ASHLAND, KS 67831

**Inspection:** 10004352  
**Store ID:**  
**Phone:** 6206352220  
**Inspector:** KDA10  
**Reason:** 01 Routine

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
01/15/15	09:35 AM	12:25 PM	2:50	1:30	4:20	0	
Total:			2:50	1:30	4:20	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 Liquid Egg Product Qty 0.25 Units gal Value \$           

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

