

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: 9/13/2012 **Business ID:** 105278FR
Business: HIGH VIEW APT SR CTR

Inspection: 26000635
Store ID:
Phone: 7854995350
Inspector: KDA26
Reason: 01 Routine
Results: Follow-up

700 LOWE ST
 ALTA VISTA, KS 66834

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
09/13/12	11:05 AM	12:30 PM	1:25	0:05	1:30	0	
Total:			1:25	0:05	1:30	0	

FOOD ESTABLISHMENT PROFILE

Updated Risk Category RAC# 06 High Risk Updated Sq. Footage Under 5,000 sq feet
 Insp. Notification Print Critical Violations 5 Lic. Insp. No
 Address Verified p

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.

HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, CRITICAL=Critical Violation, SWING=Swing Violation (May be critical or non-critical), HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

PLEASE CALL (785) 296-5600 OR VISIT www.ksda.gov/food_safety/ IF YOU HAVE ANY QUESTIONS.

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

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

Employee Health

2. Management awareness; policy present.

Y N O A C R
 p

3. Proper use of reporting, restriction and exclusion.

p

Good Hygienic Practices

Y N O A C R

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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	p	..
<i>Fail Notes</i>	3-101.11* CRITICAL - Safe, Unadulterated, & Honestly Presented [In McCall fridge open container of commercially processed cream cheese had green fuzzy mold on the lid and around the top edges. In same fridge container of made on site whipped topping had mold throughout container. Corrected on site-voluntary destruction.]						
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 2 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 3 at end of questionnaire.</i>							
17. Proper reheating procedures for hot holding.		p
<i>This item has Notes. See Footnote 4 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 5 at end of questionnaire.</i>							
20. Proper cold holding temperatures.		..	p	p	..
<i>This item has Notes. See Footnote 6 at end of questionnaire.</i>							
<i>Fail Notes</i>	3-501.16(A)(2)(a)* CRITICAL - PHF Cold Holding-<41°F [In McCall fridge commercially processed sour cream had internal temperature of 45.3 F; commercially processed peas and carrots 46.8 F. Fridge had an ambient temperature of 45.5 F. PIC stated they had the thermostat replaced recently because the unit was freezing. COS-all phf's moved to another cooler until McCall fridge can maintain proper cold holding temperatures.]						
21. Proper date marking and disposition.		..	p
<i>Fail Notes</i>	3-501.18(A)(1)* CRITICAL - RTE PHF, Disposition-discard if >7days at 41°F [In back of McCall fridge container of on site made whipped topping had prep date of 8/16/12. Item held over 7 days. COS-voluntary destruction.]						

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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- Critical items	p
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- non-critical items	p
46. Warewashing facilities: installed, maintained, and used; test strips.	p
<i>This item has Notes. See Footnote 8 at end of questionnaire.</i>						
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

Fail Notes | 6-202.11() *Protective shielding on light bulbs over exposed food/utensils/equipment [No protective cover on light bulb in dry storage room.]*

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

EDUCATIONAL MATERIALS

The following educational materials were provided ..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Facility also does satellite food service to Eskridge Senior Center.

Footnote 2

Notes:

Wiping bucket: 100 parts per million Chlorine.

Footnote 3

Notes:

Oven: salsbury steak 202 F.

Footnote 4

Notes:

Stove top: commercially processed gravy 195 F.

Footnote 5

Notes:

Steam table: scalloped potatoes 194 F; harvard beets 160 F;

Footnote 6

Notes:

McCall fridge: raw shell eggs internal temperature 42.9 F.

Footnote 7

Notes:

Product thawed in refrigeration.

Footnote 8

Notes:

Facility used 3 vat sink to wash, rinse, and santize.

There is a broken dishwasher on site and PIC states they do not use it.

VOLUNTARY DESTRUCTION REPORT

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ACTIONS

Number of products Voluntarily Destroyed 2

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 cream cheese Qty 8 Units oz Value \$ _____

Description no date marking/adulterated

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product whipped topping Qty _____ Units _____ Value \$ _____

Description adulterated/held over 7 days

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A