

**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:** 9/12/2012      **Business ID:** 105145FR  
**Business:** BAXTER SPRINGS HIGH SCHOOL

**Inspection:** 29000323  
**Store ID:**  
**Phone:** 6208563366  
**Inspector:** KDA29  
**Reason:** 01 Routine  
**Results:** No Follow-up

100 N MILITARY  
 BAXTER SPRINGS, KS 66713

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
09/12/12	09:30 AM	12:20 PM	2:50	1:15	4:05	0	
Total:			2:50	1:15	4:05	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification        Email                          Critical Violations 5                      Lic. Insp. No

Sent Notification To \_\_\_\_\_

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/](http://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**

<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
4. Proper eating, tasting, drinking, or tobacco use	p	..	..	..	..	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y	N	O	A	C	R
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	..	..	p	..
<i>Fail Notes</i>   3-302.11(A)(1)(b)* <i>CRITICAL - Separation-Raw &amp; cooked RTE</i> <i>[Raw shell eggs were found stored on a wire shelf above juice cups in the walk in cooler. COS=moved]</i>						
14. Food-contact surfaces: cleaned and sanitized.	p	..	..	..	..	..
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	..	..	..	..	..
19. Proper hot holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
20. Proper cold holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 2 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	..	..	..	..	..
Conformance with Approved Procedures	Y	N	O	A	C	R
27. Compliance with variance, specialized process and HACCP plan.	..	..	..	p	..	..
GOOD RETAIL PRACTICES						
Safe Food and Water	Y	N	O	A	C	R

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

	Y	N	O	A	C	R
<b>Safe Food and Water</b>						
28. Pasteurized eggs used where required.	..	..	..	p	..	..
29. Water and ice from approved source.	p	..	..	..	..	..
30. Variance obtained for specialized processing methods.	..	..	..	p	..	..
<b>Food Temperature Control</b>						
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	..	..	..	..	..
<b>Food Identification</b>						
35. Food properly labeled; original container.	..	p	..	..	p	..
<i>Fail Notes</i>   3-302.12 <i>Food storage containers identified with common name of food [Bulk containers of powdered sugar, powdered milk, and brown sugar were found without labeling. COS=labeled]</i>						
<b>Prevention of Food Contamination</b>						
36. Insects, rodents and animals not present; no unauthorized persons.	p	..	..	..	..	..
37. Contamination prevented during food preparation, storage and display.	..	p	..	..	p	..
<i>Fail Notes</i>   3-305.11(A)(3) <i>Food stored 6" above floor [Three cases of potatoes were found stored on the floor of the walk in cooler. Cases of triangle patties, breakfast bagels, and frozen potatoes were found stored on the floor of the walk in freezer.]</i>						
38. Personal cleanliness.	p	..	..	..	..	..
39. Wiping cloths: properly used and stored.	..	p	..	..	p	..
<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>						
<i>Fail Notes</i>   3-304.14(B)(1) <i>Wet wiping cloths stored in sanitizer [Wiping cloths were observed draped over the edges of sanitizer buckets and not stored in the sanitizer solution. COS=educated, cloths placed in sanitizer]</i>						
40. Washing fruits and vegetables.	p	..	..	..	..	..
<b>Proper Use of Utensils</b>						
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	..	..	..	..	..
<b>Utensils, Equipment and Vending</b>						
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Critical items	..	p	..	..	p	..
<i>Fail Notes</i>   4-101.11* <i>CRITICAL - Utensils/food-contact surfaces of safe materials [Brown sugar was found stored in a Sterilite 1843N modular tote and was in direct contact with the plastic. COS=lined container with a bun pan bag]</i>						

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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

<i>Fail Notes</i>	4-202.11(A)(2)* <i>CRITICAL - Food-contact surface cleanability-free of imperfections [Three silicone spatulas were found in the clean ware drawers with rough, jagged, and split working edges. COS=manager discarded]</i>
-------------------	---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------

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

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

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	..	..	p	..
--------------------------------------------------	----	---	----	----	---	----

<i>Fail Notes</i>	5-202.13* <i>CRITICAL - Air gap provided between water supply inlet &amp; flood level rim of plumbing fixture [The spray nozzle at the pre-wash station was hanging three inches below the flood rim of the basin. COS=maintenance reversed spring to get nozzle above flood rim]</i>
-------------------	-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------

<i>Fail Notes</i>	5-203.14* <i>CRITICAL - Backflow prevention device or air gap provided on plumbing fixtures as required [The designated food prep sinks do not have an air gap present in the drain lines. COS=manager acquired wire shelves to lay across basins to work above the flood rim of the fixtures]</i>
-------------------	--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------

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

51. Toilet facilities: properly constructed, supplied and cleaned.	..	p	..	..	..	..
--------------------------------------------------------------------	----	---	----	----	----	----

<i>Fail Notes</i>	5-501.17 <i>Receptacle in women's toilet room covered [A covered receptacle is not present in the unisex restroom.]</i>
-------------------	-----------------------------------------------------------------------------------------------------------------------------

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

<i>Material Distributed</i>	Education Title #04 <i>No Bare-Hand Contact</i> Education Title #07 <i>Corrective Actions</i> Education Title #25 <i>Handwashing</i>
-----------------------------	--------------------------------------------------------------------------------------------------------------------------------------------

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

184 F broccoli and cheese on serving line 2  
183 F cooked green peas on serving line 1  
158 F mashed potatoes on serving line 1  
183 F chicken and noodles on serving line 1  
169 F chicken and noodles in CM2000 warmer  
163 F chicken and noodles in Cres-Cor warmer

## **Footnote 2**

### **Notes:**

40 F sliced tomatoes in walk in cooler  
39 F shredded lettuce salad in walk in cooler  
41 F sliced tomatoes on serving line 1  
40 F chicken patties in Hobart reach in cooler  
41 F diced tomatoes on serving line 2

## **Footnote 3**

### **Notes:**

100 parts per million chlorine in wiping cloth bucket

## **Footnote 4**

### **Notes:**

172 F maximum dishwasher temperature