

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: 2/1/2013 **Business ID:** 105145FE
Business: BAXTER SPRINGS HIGH SCHOOL

Inspection: 29000519
Store ID:
Phone: 6208562375
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:
02/01/13	09:15 AM	12:30 PM	3:15	1:15	4:30	0	
Total:			3:15	1:15	4:30	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Sent Notification To _____ Lic. Insp. No
 Priority(P) Violations 1 Priority foundation(Pf) Violations 0
 Certified Manager on Staff Certified Manager Present 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.

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).

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

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

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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
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
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
20. Proper cold holding temperatures.	p
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
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
28. Pasteurized eggs used where required.	p
29. Water and ice from approved source.	p

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Safe Food and Water	Y	N	O	A	C	R		
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		
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		
<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;">3-305.11(A)(3) <i>Food stored 6" above floor [Seven cases of lasagna noodles and one case of canned yellow peaches were observed stored on the floor in dry storage. Cases of crinkle cut fries, frozen vegetables, stuffed crust pizza, and seven rolls of ground beef were observed stored on the floor of the walk in freezer.]</i></td> </tr> </table>	<i>Fail Notes</i>	3-305.11(A)(3) <i>Food stored 6" above floor [Seven cases of lasagna noodles and one case of canned yellow peaches were observed stored on the floor in dry storage. Cases of crinkle cut fries, frozen vegetables, stuffed crust pizza, and seven rolls of ground beef were observed stored on the floor of the walk in freezer.]</i>						
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38. Personal cleanliness.	p		
39. Wiping cloths: properly used and stored.	p		
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>								
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		
<i>This item has Notes. See Footnote 4 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	p	..		

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Physical Facilities	Y N O A C R
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<i>Fail Notes</i>	5-402.11 <i>P - Backflow prevention present to prevent back siphonage [The food prep sink is not indirectly plumbed. COS=employees are using a wire rack to work above the flood rim of the basin when washing fruits and vegetables. A work order was submitted to maintenance to indirectly plumb the sink.]</i>
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|--|----------------------------|
| 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	Y N O A C R
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| 55. Other violations | p |
|----------------------|----------------------------|

EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #22 Focus On Food Safety Manual (on the Website) [pdf]</i>
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

162 F lasagna on serving line
200 F green beans on serving line
141 F pork chop in Metro warmer

Footnote 2

Notes:

39 F shredded lettuce salad in Hobart reach in cooler
41 F milk in Beverage Air chest cooler
41 F shredded lettuce salad in walk in cooler
40 F sliced tomatoes in walk in cooler
40 F sliced tomatoes on serving line

Footnote 3

Notes:

100 parts per million chlorine in wiping cloth bucket

Footnote 4

Notes:

168 F maximum dishwasher temperature recorded

FIELD WARNING LETTER

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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.