

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: 1/14/2013 **Business ID:** 97020fr
Business: MAUR HILL MOUNT ACADEMY CAFETERIA

Inspection: 32000307
Store ID:
Phone: 9133675482
Inspector: KDA32
Reason: 01 Routine
Results: No Follow-up

1000 GREEN ST
 ATCHISON, KS 66002

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
01/14/13	11:30 PM	11:30 PM	0:00	0:15	0:15	0	
Total:			0:00	0:15	0:15	0	

FOOD ESTABLISHMENT PROFILE			
Updated Risk Category	<u>RAC# 06 High Risk</u>	Updated Sq. Footage	_____
Insp. Notification	<u>Email</u> Critical (P) Violations <u>0</u>	Critical (Pf) Violations	<u>0</u> Lic. Insp. <u>No</u>
Sent Notification To	_____		
Certified Manager on Staff	<input type="checkbox"/>	Certified Manager Present	<input type="checkbox"/> Address Verified <input checked="" type="checkbox"/>

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	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
Good Hygienic Practices	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	p	..
<i>Fail Notes</i> 2-401.11* CRITICAL - Eating, Drinking, or Using Tobacco [Employee observed drinking from an open cup in food production area COS: drink was discarded in trash]						
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	..
<i>Fail Notes</i> 4-601.11A* CRITICAL Pf - Food Contact Clean to Sight and Touch [Potato masher found with food debris stuck to mashing, food contact portion, of utensil COS: masher was returned to warewash area to be washed]						
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 1 at end of questionnaire.</i>						
17. Proper reheating procedures for hot holding.	p
18. Proper cooling time and temperatures.	p
19. Proper hot holding temperatures.	p
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	p	..
<i>Fail Notes</i> 3-501.18(A)(2)* CRITICAL P - RTE PHF, Disposition-discard if in a container w/out a date [RIC: open container of buttermilk found with no datemarking; PIC stated that buttermilk was opened 1/12 COS: buttermilk was dated 1/12 In RIC: Open package of Queso Fresco Cheese found with no date marking; PIC stated that cheese was opened 1/10 COS: cheese was dated 1/10 In RIC: foil wrapped portion of sliced ham pieces found with no date marking; PIC stated that ham was taken from new package on 1/10 COS: ham was dated 1/10]						
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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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
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
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
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; no unauthorized persons.	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- 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 4 at end of questionnaire.</i>						

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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

47. Non-food contact surfaces clean. .. p

Fail Notes | 4-601.11(C) *Nonfood contact surfaces of equipment clean
[Meat slicer found with food debris accumulated on upper portion of guard]*

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

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

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

Fail Notes | 6-501.12(A) *Physical facilities clean
[Approximately 25 old rodent droppings found in front corner of food storage area]*

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

Material Distributed | *Education Title #08* *Date Marking*

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Pork Ribs: 164F

Footnote 2

Notes:

Cooked Salisbury Steak: 41.3F
Cooked Mixed vegetables: 37.3F
Buttermilk: 37.3F
Sliced Ham: 37.8F

Footnote 3

Notes:

Kernel corn cooked to internal temperature of 173 (pan 1) and 168 (pan 2) before being placed on serving line

Footnote 4

Notes:

Temperature used as sanitizing agent on warewash machine: 176.3F

Footnote 5

Notes:

Sink used to wash vegetables is directly plumbed, facility uses colander to wash fruits and vegetables