

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: 6/21/2011 **Business ID:** 96851FR
Business: WHEAT STATE CAMP

Inspection: 33001256
Store ID:
Phone: 3166416010
Inspector: KDA33
Reason: 01 Routine
Results: No Follow-up

11177 SW 87TH
 AUGUSTA, KS 67010

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/21/11	09:45 AM	11:45 AM	2:00	0:30	2:30	0	
Total:			2:00	0:30	2:30	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Critical Violations _____ Lic. Insp. _____
 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 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

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

Fail Notes | 2-401.11* **CRITICAL - Eating, Drinking, or Using Tobacco**
 [Open employee drink on food prep counter. Corrected on site(COS)]

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
14. Food-contact surfaces: cleaned and sanitized. <i>Fail Notes</i> 4-601.11A* CRITICAL - Food Contact Clean to Sight and Touch <i>[Dried food debris in microwave at concession stand.COS-cleaned]</i>	..	p	p	..
15. Proper disposition of returned, previously served, reconditioned and unsafe food.
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
20. Proper cold holding temperatures. <i>This item has Notes. See Footnote 1 at end of questionnaire.</i> <i>Fail Notes</i> 3-501.16(A)(2)(a)* CRITICAL - PHF Cold Holding-<41°F <i>[Reach in cooler(RIC) in concession stand, chili at 53, hotdogs at 48, chocolate ice cream mix at 50.COS-voluntary destruction]</i>	..	p	p	..
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. <i>Fail Notes</i> 7-201.11(A)* SWING - Separation, Storage-spacing/partitioning <i>[Spray bottle of Comet cleaner stored on counter next to tub of apples.COS]</i>	..	p	p	..

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	Y	N	O	A	C	R
Chemical						
<i>Fail Notes</i> 7-209.11 <i>Storage-Personal Care Items</i> <i>[Bottle of dry skin therapy and lotion stored at the back of the food prep counter.COS]</i>						
Conformance with Approved Procedures						
27. Compliance with variance, specialized process and HACCP plan.	p
GOOD RETAIL PRACTICES						
Safe Food and Water						
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						
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	p	..
<i>Fail Notes</i> 4-204.112(A) <i>Thermometers located in refrigerators/hot holding units to measure ambient air in warmest/coolest areas of units</i> <i>[No thermometer in RIC in concession stand.COS]</i>						
Food Identification						
35. Food properly labeled; original container.	p
Prevention of Food Contamination						
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	p	..
<i>Fail Notes</i> 3-304.14(B)(1) <i>Wet wiping cloths stored in sanitizer</i> <i>[No sanitizer detected in wiping cloth bucket.COS]</i>						
40. Washing fruits and vegetables.	p
Proper Use of Utensils						
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						
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
47. Non-food contact surfaces clean.	p

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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
<i>Fail Notes</i> 6-501.12(A) <i>Physical facilities clean</i> <i>[Dust build-up on fan cover of fan above handsink.]</i>						
54. Adequate ventilation and lighting; designated areas used.	..	p	p	..
<i>Fail Notes</i> 6-501.110() <i>Designated dressing rooms/lockers used by employees</i> <i>[Employee belongings(cd, glasses, and keys) stored on counter.COS]</i>						

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 #33 Refrigeration Temperature Log*

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Footnote 1

Notes:

Walk in cooler: ice cream mix 42, cottage cheese 41, eggs 38

VOLUNTARY DESTRUCTION REPORT

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ACTIONS

Number of products Voluntarily Destroyed 3

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 chocolate ice cream mix Qty 1 Units gal Value \$

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product chili Qty 2 Units lbs Value \$

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

VOLUNTARY DESTRUCTION REPORT

VOLUNTARY DESTRUCTION REPORT

3. Product hotdogs Qty 11 Units _____ Value \$ _____

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A