

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: 10/18/2011 **Business ID:** 95631FR
Business: AUGUSTA SENIOR HIGH

Inspection: 33001398
Store ID:
Phone: 3167755163
Inspector: KDA33
Reason: 01 Routine
Results: Follow-up

2020 OHIO
 AUGUSTA, KS 67010

Time In / Time Out

| Date | In | Out | Insp | Travel | Total | Mileage | Notes: |
|---------------|----------|----------|------|--------|-------|---------|--------|
| 10/18/11 | 09:55 AM | 11:40 AM | 1:45 | 0:35 | 2:20 | 0 | |
| Total: | | | 1:45 | 0:35 | 2:20 | 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

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R
 p " " " " "

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

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

Y N O A C R
 p " " " " "

5. No discharge from eyes, nose and mouth.

p " " " " "

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| 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)* CRITICAL - Separation-Raw & cooked RTE [Walk in cooler, carton of raw shell eggs stored on wire shelf above cream cheese, sauces, and hard boiled eggs. Corrected on site(COS)-moved eggs to bottom shelf] | | | | | | |
| 14. Food-contact surfaces: cleaned and sanitized. | | .. | p | .. | .. | p | .. |
| | This item has Notes. See Footnote 1 at end of questionnaire. | | | | | | |
| <i>Fail Notes</i> | 4-601.11A* CRITICAL - Food Contact Clean to Sight and Touch [Dried food debris on inside of microwave that has not been used today.COS-cleaned] | | | | | | |
| 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 | .. | .. | .. | .. | .. |
| | This item has Notes. See Footnote 2 at end of questionnaire. | | | | | | |
| 18. Proper cooling time and temperatures. | | .. | .. | p | .. | .. | .. |
| 19. Proper hot holding temperatures. | | p | .. | .. | .. | .. | .. |
| | This item has Notes. See Footnote 3 at end of questionnaire. | | | | | | |
| 20. Proper cold holding temperatures. | | p | .. | .. | .. | .. | .. |
| | This item has Notes. See Footnote 4 at end of questionnaire. | | | | | | |
| 21. Proper date marking and disposition. | | .. | p | .. | .. | p | .. |
| <i>Fail Notes</i> | 3-501.18(A)(1)* CRITICAL - RTE PHF, Disposition-discard if >7days at 41°F [Walk in cooler, ziplock of sliced turkey dated 10/11 and container of sliced tomatoes dated 10/11, both held past 7 days. COS-voluntary destruction] | | | | | | |
| 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 | .. | .. | .. | .. | .. |

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| Chemical | Y | N | O | A | C | R |
|---|----|----|----|----|----|----|
| 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 | .. | .. | .. |
| 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 | .. | .. | .. | .. |
| <i>Fail Notes</i> 6-501.111(C)* <i>CRITICAL - Effective pest control measures in place [Approximately 30 mouse droppings throughout the three dry storage rooms, facility has set mouse traps throughout and they have also had their pest control operator set traps.]</i> | | | | | | |
| 37. Contamination prevented during food preparation, storage and display. | p | .. | .. | .. | .. | .. |
| 38. Personal cleanliness. | p | .. | .. | .. | .. | .. |
| 39. Wiping cloths: properly used and stored. | p | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 5 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-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 | .. | .. | .. | .. | .. |
| Physical Facilities | Y | N | O | A | C | R |

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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 | .. | .. | .. | .. |
| <i>Fail Notes</i> 6-202.14 <i>Toilet rooms completely enclosed-self closing door</i> <i>[No self-closure on employee toilet room door.]</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 ..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

3 vat quat sanitizer at 350ppm(range per label is 150-400ppm)

Footnote 2

Notes:

Chicken patties 180

Footnote 3

Notes:

Hot holding cabinets: taco meat 185, rice 168

Footnote 4

Notes:

Milk cooler: milk 41

Walk in cooler: pasta salad 41, lettuce 38

Footnote 5

Notes:

quat sanitizer at 200ppm

VOLUNTARY DESTRUCTION REPORT

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Business: AUGUSTA SENIOR HIGH

Inspection: 33001398
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Phone: 3167755163
Inspector: KDA33
Reason: 01 Routine

2020 OHIO
 AUGUSTA, KS 67010

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|----------|----------|----------|------|--------|-------|---------|--------|
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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 sliced tomatoes Qty Units Value \$

Description container of sliced tomatoes dated 10/11

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product sliced turkey Qty Units Value \$

Description ziplock of sliced turkey dated 10/11

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A