

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

	Y	N	O	A	C	R
Preventing Contamination by Hands						
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						
9. Food obtained from approved source.	p
10. Food received at proper temperature.	p
11. Food in good condition, safe and unadulterated.	..	p	p	..
<i>Fail Notes</i> 3-101.11* CRITICAL - Safe, Unadulterated, & Honestly Presented <i>[Small under counter reach in cooler, mold on blueberries dated 10/3-10/9, mold on strawberries dated 10/3-10/9, mold on cut apples dated 10/3-10/9, and mold on waffles. Corrected on site(COS)-voluntary destruction(VD)]</i>						
12. Required records available: shellstock tags, parasite destruction.	p
Protection from Contamination						
13. Food separated and protected.	p
14. Food-contact surfaces: cleaned and sanitized.	..	p
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
<i>Fail Notes</i> 4-602.11(E)(4)(b) Non-PHF Food Contact Surface Cleaning Frequency-ice bins, soda nozzles-to preclude mold/soil build up <i>[Small amount of mold buildup in ice machine on inside of door and ledge of ice chute.]</i>						
15. Proper disposition of returned, previously served, reconditioned and unsafe food.	p
Potentially Hazardous Food Time/Temperature						
16. Proper cooking time and temperatures.	p
17. Proper reheating procedures for hot holding.	p
18. Proper cooling time and temperatures.	p
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
19. Proper hot holding temperatures.	p
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
20. Proper cold holding temperatures.	p
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>						
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 <i>[Delfield RIC, sliced chicken open and wrapped and dated 9/20-9/27, held past 7 days and in under counter RIC, whipped topping dated 10/3-10/9, held past 7 days. COS-VD. WIC, breakfast bake, dated 9/15-9/22, not redated when pulled from freezer. COS-dated]</i>						
3-501.18(A)(2)* CRITICAL - RTE PHF, Disposition-discard if in a container w/out a date <i>[Delfield RIC, cooked pasta, employee stated it was made on Monday, not marked with date prepared. COS-dated]</i>						

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Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
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Fail Notes	<p>3-501.18(A)(3)* <i>CRITICAL - RTE PHF, Disposition-discard if dated >7 days at 41°F or less</i></p> <p><i>[Delfield RIC, open package of lettuce dated 10/26-11/02 and opened package of sliced chicken dated 9/20-9/27, both dated for greater than 7 days. COS-changed date on lettuce and VD of chicken. WIC, ham sandwiches dated 10/25-11/1 and breakfast bake dated 9/15-9/22, both dated for 8 days. COS-redated]</i></p>
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22. Time as a public health control: procedures and record.					p		
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Consumer Advisory		Y	N	O	A	C	R
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23. Consumer advisory provided for raw or undercooked foods.					p		
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Highly Susceptible Populations		Y	N	O	A	C	R
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24. Pasteurized foods used; prohibited foods not offered.					p		
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Chemical		Y	N	O	A	C	R
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25. Food additives: approved and properly used.		p					
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26. Toxic substances properly identified, stored and used.		p					
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Conformance with Approved Procedures		Y	N	O	A	C	R
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27. Compliance with variance, specialized process and HACCP plan.					p		
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GOOD RETAIL PRACTICES

Safe Food and Water		Y	N	O	A	C	R
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28. Pasteurized eggs used where required.					p		
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29. Water and ice from approved source.		p					
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30. Variance obtained for specialized processing methods.					p		
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Food Temperature Control		Y	N	O	A	C	R
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31. Proper cooling methods used; adequate equipment for temperature control.		p					
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32. Plant food properly cooked for hot holding.				p			
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33. Approved thawing methods used.		p					
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34. Thermometers provided and accurate.		p					
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Food Identification		Y	N	O	A	C	R
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35. Food properly labeled; original container.		p					
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Prevention of Food Contamination		Y	N	O	A	C	R
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36. Insects, rodents and animals not present; no unauthorized persons.		p					
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37. Contamination prevented during food preparation, storage and display.		p					
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38. Personal cleanliness.		p					
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39. Wiping cloths: properly used and stored.			p				
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Fail Notes	<p>3-304.14(B)(1) <i>Wet wiping cloths stored in sanitizer</i> <i>[Wet wiping cloth stored in bucket of just water, per employee.]</i></p>
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40. Washing fruits and vegetables.				p			
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Proper Use of Utensils		Y	N	O	A	C	R
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41. In-use utensils: properly stored.		p					
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Proper Use of Utensils	Y	N	O	A	C	R
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42. Utensils, equipment and linens: properly stored, dried and handled. .. p p ..

<i>Fail Notes</i>	4-903.11(A)(2)	<i>Equipment/utensil/linen storage-protected from contamination [Single use spoons displayed for consumer self service stored laying in tray, not stored to protect lip contact surfaces from contamination.COS]</i>
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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
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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

<i>Fail Notes</i>	4-601.11(C)	<i>Nonfood contact surfaces of equipment clean [Food debris on slicer under guide and on buttons/base of blender stored as clean.]</i>
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Physical Facilities	Y	N	O	A	C	R
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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

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

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

EDUCATIONAL MATERIALS

The following educational materials were provided ..

Material Distributed | Education Title #08 Date Marking

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Footnote 1

Notes:

Dishmachine hot water sanitizer 159

Footnote 2

Notes:

Walk in cooler: sausage breakfast sandwich at 66

Footnote 3

Notes:

Steam table: Mashed potatoes 139, Salisbury steak 158, steam table 200+

Hot holding cabinet: Salisbury Steak 168

Hot holding cabinet: chicken rings 144, chicken strips 154

Hot holding cabinet: chicken rings 145

Footnote 4

Notes:

Delfield Reach in cooler(RIC): sliced ham 38, pasta 38

Salad RIC: ambient air 41

Fruit/vegetable buffet: potato salad 41

Milk cooler: milk 41

Under counter RIC: sour cream 43, whipped topping 42

Walk in cooler: milk 41, lettuce 40, taco meat 39, gravy 40

Footnote 5

Notes:

Side by side inspection conducted with Caitlyn Dix

VOLUNTARY DESTRUCTION REPORT

Insp Date: 10/26/2011 **Business ID:** 102516FR
Business: ANDOVER HIGH SCHOOL

1744 N ANDOVER
 ANDOVER, KS 67002

Inspection: 33001412
Store ID:
Phone: 3162184600
Inspector: KDA33
Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
10/26/11	09:25 AM	12:50 PM	3:25	0:45	4:10	0	
Total:			3:25	0:45	4:10	0	

ACTIONS

Number of products Voluntarily Destroyed 6

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 chicken Qty 1 Units _____ Value \$ _____

Description half used pack of sliced chicken dated 9/20-9/27

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product pan of blueberries Qty _____ Units _____ Value \$ _____

Description Moldy blueberries

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 pan of strawberries Qty _____ Units _____ Value \$ _____

Description Moldy strawberries

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

4. Product pan of cut apples Qty _____ Units _____ Value \$ _____

Description moldy apples

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

5. Product waffles Qty _____ Units _____ Value \$ _____

Description mold on waffles

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location _____ Embargo Hold Tag # N/A

6. Product whipped cream Qty _____ Units _____ Value \$ _____

Description whipped cream dated 10/3-10/9

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A