

**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:** 9/10/2013      **Business ID:** 105169FE  
**Business:** RAWLINS COUNTY JR/SR HIGH

**Inspection:** 38000455  
**Store ID:**  
**Phone:** 7856263236  
**Inspector:** KDA38  
**Reason:** 01 Routine  
**Results:** No Follow-up

100 N 8TH  
 ATWOOD, KS 67730

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
09/10/13	10:45 AM	12:15 PM	1:30	1:35	3:05	0	
<b>Total:</b>			1:30	1:35	3:05	0	

<b>FOOD ESTABLISHMENT PROFILE</b>	
Updated Risk Category _____	Updated Size Range _____
Insp. Notification <u>Fax</u> _____ Sent Notification To _____	Lic. Insp. <u>No</u> _____
Priority(P) Violations <u>1</u> _____ Priority foundation(Pf) Violations <u>1</u> _____	
Certified Manager on Staff <input type="checkbox"/>	Address Verified <input type="checkbox"/>
Certified Manager Present <input type="checkbox"/>	Actual Sq. Ft. <u>3404</u> _____

**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).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT [www.agriculture.ks.gov](http://www.agriculture.ks.gov), EMAIL [fsl@kda.ks.gov](mailto:fsl@kda.ks.gov), OR CALL (785) 296-5600.

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**

<b>Demonstration of Knowledge</b>	Y	N	O	A	C	R
1. Certification by accredited program, compliance with Code, or correct responses.	..	..	p	..	..	..
<b>Employee Health</b>	Y	N	O	A	C	R
2. Management awareness; policy present.	p	..	..	..	..	..
3. Proper use of reporting, restriction and exclusion.	..	..	p	..	..	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

		Y	N	O	A	C	R			
<b>Good Hygienic Practices</b>										
4. Proper eating, tasting, drinking, or tobacco use		p	..	..	..	..	..			
5. No discharge from eyes, nose and mouth.		p	..	..	..	..	..			
<b>Preventing Contamination by Hands</b>										
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	..	..	..	..	..			
<b>Approved Source</b>										
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	..	..	..			
<b>Protection from Contamination</b>										
13. Food separated and protected.		..	p	..	..	..	..			
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%;"><i>Fail Notes</i></td> <td style="width: 15%;">3-302.11(A)(1)(a)</td> <td style="width: 70%;"> <i>P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as fruits and vegetables [In the walk in cooler, there was a chub of raw pork sausage stored over a box of cottage cheese. COS: Moved the sausage to an appropriate area.]</i> </td> </tr> </table>	<i>Fail Notes</i>	3-302.11(A)(1)(a)	<i>P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as fruits and vegetables [In the walk in cooler, there was a chub of raw pork sausage stored over a box of cottage cheese. COS: Moved the sausage to an appropriate area.]</i>							
<i>Fail Notes</i>	3-302.11(A)(1)(a)	<i>P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as fruits and vegetables [In the walk in cooler, there was a chub of raw pork sausage stored over a box of cottage cheese. COS: Moved the sausage to an appropriate area.]</i>								
14. Food-contact surfaces: cleaned and sanitized.		..	p	..	..	..	..			
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%;"><i>Fail Notes</i></td> <td style="width: 15%;">4-602.11(E)(4)</td> <td style="width: 70%;"> <i>Non-PHF/TCS Food Contact Surface Cleaning Frequency (ice bins, soda nozzles) Surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cleaned, in EQUIPMENT such as ice bins and BEVERAGE dispensing nozzles and enclosed components of EQUIPMENT such as ice makers, cooking oil storage tanks and distribution lines, BEVERAGE and syrup dispensing lines or tubes, coffee bean grinders, and water vending EQUIPMENT: at a frequency specified by the manufacturer; or, absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold. [In the ice machine, there is a small build up of pink mold on the inner walls.]</i> </td> </tr> </table>	<i>Fail Notes</i>	4-602.11(E)(4)	<i>Non-PHF/TCS Food Contact Surface Cleaning Frequency (ice bins, soda nozzles) Surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cleaned, in EQUIPMENT such as ice bins and BEVERAGE dispensing nozzles and enclosed components of EQUIPMENT such as ice makers, cooking oil storage tanks and distribution lines, BEVERAGE and syrup dispensing lines or tubes, coffee bean grinders, and water vending EQUIPMENT: at a frequency specified by the manufacturer; or, absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold. [In the ice machine, there is a small build up of pink mold on the inner walls.]</i>							
<i>Fail Notes</i>	4-602.11(E)(4)	<i>Non-PHF/TCS Food Contact Surface Cleaning Frequency (ice bins, soda nozzles) Surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cleaned, in EQUIPMENT such as ice bins and BEVERAGE dispensing nozzles and enclosed components of EQUIPMENT such as ice makers, cooking oil storage tanks and distribution lines, BEVERAGE and syrup dispensing lines or tubes, coffee bean grinders, and water vending EQUIPMENT: at a frequency specified by the manufacturer; or, absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold. [In the ice machine, there is a small build up of pink mold on the inner walls.]</i>								
15. Proper disposition of returned, previously served, reconditioned and unsafe food.		..	..	p	..	..	..			
<b>Potentially Hazardous Food Time/Temperature</b>										
16. Proper cooking time and temperatures.		p	..	..	..	..	..			
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>										
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	..	..	..	..	..			
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>										

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
---	--	---	---	---	---	---	---

- |   |  |    |    |    |    |    |    |
|---|--|----|----|----|----|----|----|
| 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  | .. | .. | p  | .. |

<i>Fail Notes</i>	7-102.11	<i>Pf - Common Name (Working Containers) Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. [Two containers of sanitizer water were found without any identifying marks. COS: Labeled the food.]</i>
-------------------	----------	--

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.                             |  | p  | .. | .. | .. | .. | .. |
| 37. Contamination prevented during food preparation, storage and display. |  | .. | p  | .. | .. | .. | .. |

<i>Fail Notes</i>	3-305.11(A)(1)	<i>Food storage - Except as specified in ¶¶ (B) and (C) of 3-305.11, FOOD shall be protected from contamination by storing the FOOD: in a clean, dry location; where it is not exposed to splash, dust, or other contamination; and at least 15 cm (6 inches) above the floor. [In the walk in cooler, there was a mesh bag of carrots in direct contact with the floor.]</i>
-------------------	----------------	---

- |  |  |    |    |    |    |    |    |
|--|--|----|----|----|----|----|----|
| 38. Personal cleanliness.                    |  | p  | .. | .. | .. | .. | .. |
| 39. Wiping cloths: properly used and stored. |  | p  | .. | .. | .. | .. | .. |
| 40. Washing fruits and vegetables.           |  | .. | .. | p  | .. | .. | .. |

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Proper Use of Utensils	Y	N	O	A	C	R
------------------------	---	---	---	---	---	---

41. In-use utensils: properly stored. p    .    .    .    .    .

<i>Fail Notes</i>	3-304.12(B)	<i>In-use utensil storage (Non-PHF/TCS-handles above food) During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored in FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon. [In the wheat flour storage bin, there was a scoop with the handle in direct contact with the food. COS: Repositioned the scoop.]</i>
	3-304.12(C)	<i>In-use utensil storage (Cleaned/sanitized surface) During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored on a clean portion of the FOOD preparation table or cooking EQUIPMENT only if the in-use UTENSIL and the FOOD-CONTACT surface of the FOOD preparation table or cooking EQUIPMENT are cleaned and SANITIZED at the required frequency. [The metal scoop used for the ice machine was resting on the unsanitized top of the machine.]</i>

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    .    .    .    .    .

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

Physical Facilities	Y	N	O	A	C	R
---------------------	---	---	---	---	---	---

48. Hot and cold water available; adequate pressure. p    .    .    .    .    .

***This item has Notes. See Footnote 3 at end of questionnaire.***

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 shall be cleaned as often as necessary to keep them clean. [By the ovens the vents had a small amount of dust around their perimeters.]</i>
-------------------	-------------	--

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:**

Philly steak: 201.3  
Baked beans: 194.1

## **Footnote 2**

### **Notes:**

Walk in cooler: Sliced onions 42.1, Milk 41.6  
Reach in milk cooler: Milk 35.2, Chocolate milk 34.9

## **Footnote 3**

### **Notes:**

105.1 hot water at handwashing sink.

## FIELD WARNING LETTER

**Insp Date:** 9/10/2013      **Business ID:** 105169FE  
**Business:** RAWLINS COUNTY JR/SR HIGH

100 N 8TH  
ATWOOD, KS 67730

**Inspection:** 38000455  
**Store ID:**  
**Phone:** 7856263236  
**Inspector:** KDA38  
**Reason:** 01 Routine

**Reference:**

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
09/10/13	10:45 AM	12:15 PM	1:30	1:35	3:05	0	
Total:			1:30	1:35	3:05	0	

---

## 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.