

**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:** 10/2/2014      **Business ID:** 114552FE  
**Business:** BASHOR LINWOOD HIGH SCHOOL

**Inspection:** 40001072  
**Store ID:**  
**Phone:** 9137242266  
**Inspector:** KDA40  
**Reason:** 01 Routine  
**Results:** No Follow-up

2108 N 155TH ST  
 BASEHOR, KS 66007

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
10/02/14	09:00 AM	11:00 AM	2:00	0:45	2:45	0	
<b>Total:</b>			2:00	0:45	2:45	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Email Sent Notification To \_\_\_\_\_ Lic. Insp. No  
 Priority(P) Violations 2 Priority foundation(Pf) Violations 1  
 Certified Manager on Staff .. Address Verified p Actual Sq. Ft. \_\_\_\_\_  
 Certified Manager Present ..

**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	..	..	..
<b>Good Hygienic Practices</b>	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	..	..	..	..	..
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	..	..	p	..
<i>Fail Notes</i>   6-301.14   <i>A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES. [No hand washing signage at unisex employee restroom hand sink. COS-sticker provided.]</i>						
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)   <i>P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from Cooked READY-TO-EAT FOOD. [In WIC, there was a carton of raw shell eggs stored on a wire shelf directly above a tray of RTE bread rolls. COS-eggs moved.]</i>						
14. Food-contact surfaces: cleaned and sanitized.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
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	..	..	..
18. Proper cooling time and temperatures.	..	..	p	..	..	..
19. Proper hot holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>						
20. Proper cold holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>						
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

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Chemical		Y	N	O	A	C	R
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|--|--|----|----|----|----|----|----|
| 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. [There was a small green bucket with a commercially stamped identifier as detergent. According to employee, the bucket contained sanitizer. COS-labeled. ]</i>
	7-201.11(B)	<i>P - Chemical Storage (Not Above Food, etc.) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES. [At a food prep table/sink, there was a container of sanitizer wipes stored directly above RTE grapes. COS-container of sanitizer wipes removed. ]</i>

Conformance with Approved Procedures		Y	N	O	A	C	R
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|---|--|----|----|----|---|----|----|
| 27. Compliance with variance, specialized process and HACCP plan. |  | .. | .. | .. | p | .. | .. |
|---|--|----|----|----|---|----|----|

GOOD RETAIL PRACTICES
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Safe Food and Water		Y	N	O	A	C	R
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|---|--|----|----|----|----|----|----|
| 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
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|--|--|----|----|----|----|----|----|
| 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
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|--|--|---|----|----|----|----|----|
| 35. Food properly labeled; original container. |  | p | .. | .. | .. | .. | .. |
|--|--|---|----|----|----|----|----|

Prevention of Food Contamination		Y	N	O	A	C	R
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|---|--|----|----|----|----|----|----|
| 36. Insects, rodents and animals not present.                             |  | 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>Wiping cloths (Storage) Cloths in-use for wiping counters and other EQUIPMENT surfaces shall be held between uses in a chemical sanitizer solution at an appropriate concentration. [A wipe cloth was stored in a bucket of sanitizer with a concentration less than 100 PPM. COS-sanitizer was remade. ]</i>
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|------------------------------------|--|---|----|----|----|----|----|
| 40. Washing fruits and vegetables. |  | p | .. | .. | .. | .. | .. |
|------------------------------------|--|---|----|----|----|----|----|

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)	<i>Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored: In a clean, dry location; Where they are not exposed to splash, dust, or other contamination; and, At least 15 cm (6 inches) above the floor. [Assorted utensils were stored as clean in a drawer soiled with dried food debris. COS-removed for washing. ]</i>
	4-903.11(B)	<i>Clean EQUIPMENT and UTENSILS shall be stored as specified under ¶ (A) of this section and shall be stored: In a self-draining position that allows air drying; and, Covered or inverted. [On a rack used for equipment storage, there were three metal pans that had been stacked wet, not in a self-draining position. COS-removed for washing. ]</i>

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

49. Plumbing installed; proper backflow devices.      p .. .. .. ..

***This item has Notes. See Footnote 4 at end of questionnaire.***

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 .. .. .. ..

EDUCATIONAL MATERIALS
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The following educational materials were provided      p

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

<i>Material Distributed</i>	<i>Education Title #06</i>	<i>Cooling</i>
	<i>Education Title #42</i>	<i>Daily Self-Inspection Checklist</i>

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## **Footnote 1**

### **Notes:**

mechanical warewash machine hot water achieved 168F.

## **Footnote 2**

### **Notes:**

In Crestor hot box, ribs at 178F.

## **Footnote 3**

### **Notes:**

WIC: ambient temperature at 40F, sliced cheese at 40F, cut watermelon cubes at 40F.

Milk case: white milk at 40F

Self-service RIC: chocolate milk at 37F.

Victory RIC: cooked pasta at 40F.

## **Footnote 4**

### **Notes:**

Hand sink nearest office hot water temperature achieved.125F. Service line hand sink hot water at 126F.

Food prep table/sink hand sink hot water at 112F.

## **Footnote 5**

### **Notes:**

FDA ALERT flyer, trifold

KDHE The Dirty Dozen

5 Keys to Food Safety magnet

Foodborne Illness is Not a Menu Item

## FIELD WARNING LETTER

**Insp Date:** 10/2/2014      **Business ID:** 114552FE  
**Business:** BASHOR LINWOOD HIGH SCHOOL

2108 N 155TH ST  
BASEHOR, KS 66007

**Inspection:** 40001072  
**Store ID:**  
**Phone:** 9137242266  
**Inspector:** KDA40  
**Reason:** 01 Routine

**Reference:**

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
10/02/14	09:00 AM	11:00 AM	2:00	0:45	2:45	0	
Total:			2:00	0:45	2:45	0	

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## 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.