

Kansas Department of Agriculture
Division of Food Safety and Lodging
 1320 Research Park Drive, Manhattan, KS 66502
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 9/30/2013 **Business ID:** 96207FE
Business: CREEKSTONE FARMS CAFETERIA

Inspection: 44000161
Store ID:
Phone: 6207413100
Inspector: KDA44
Reason: 07 Disaster
Results: No Follow-up

604 GOFF INDUSTRIAL RD
 ARKANSAS CITY, KS 67005

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
09/30/13	01:05 PM	02:30 PM	1:25	0:20	1:45	0	
Total:			1:25	0:20	1:45	0	

FOOD ESTABLISHMENT PROFILE	
Updated Risk Category _____	Updated Size Range _____
Insp. Notification <u> Email </u> Sent Notification To _____	Lic. Insp. <u> No </u>
Priority(P) Violations <u> 0 </u> Priority foundation(Pf) Violations <u> 1 </u>	
Certified Manager on Staff <u> " </u> Address Verified <u> p </u>	Actual Sq. Ft. _____
Certified Manager Present <u> " </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, EMAIL 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

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

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Good Hygienic Practices	Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use
5. No discharge from eyes, nose and mouth.
Preventing Contamination by Hands	Y	N	O	A	C	R
6. Hands clean and properly washed.
7. No bare hand contact with RTE foods or approved alternate method properly followed.
8. Adequate handwashing facilities supplied and accessible.	p
Approved Source	Y	N	O	A	C	R
9. Food obtained from approved source.	p
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>	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.
Protection from Contamination	Y	N	O	A	C	R
13. Food separated and protected.	p
14. Food-contact surfaces: cleaned and sanitized.	p
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>
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.
17. Proper reheating procedures for hot holding.
18. Proper cooling time and temperatures.
19. Proper hot holding temperatures.
20. Proper cold holding temperatures.	p
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>
21. Proper date marking and disposition.
22. Time as a public health control: procedures and record.
Consumer Advisory	Y	N	O	A	C	R
23. Consumer advisory provided for raw or undercooked foods.
Highly Susceptible Populations	Y	N	O	A	C	R
24. Pasteurized foods used; prohibited foods not offered.
Chemical	Y	N	O	A	C	R
25. Food additives: approved and properly used.
26. Toxic substances properly identified, stored and used.
Conformance with Approved Procedures	Y	N	O	A	C	R
27. Compliance with variance, specialized process and HACCP plan.
GOOD RETAIL PRACTICES						
Safe Food and Water	Y	N	O	A	C	R

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Safe Food and Water	Y	N	O	A	C	R
28. Pasteurized eggs used where required.
29. Water and ice from approved source.	p
30. Variance obtained for specialized processing methods.
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.
33. Approved thawing methods used.
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.
37. Contamination prevented during food preparation, storage and display.
38. Personal cleanliness.
39. Wiping cloths: properly used and stored.
40. Washing fruits and vegetables.
Proper Use of Utensils	Y	N	O	A	C	R
41. In-use utensils: properly stored.
42. Utensils, equipment and linens: properly stored, dried and handled.	p
43. Single-use and single-service articles: properly used.
44. Gloves used properly.
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	p	..
<i>Fail Notes</i> 5-103.11(B) Pf - Hot water shall be available at all distribution points in the FOOD ESTABLISHMENT, at all times. [The facility has no hot water at this moment. They are working to get the hot water turned back on. Hot water is the only problem preventing the kitchen from reopening today.]						
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

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Physical Facilities	Y	N	O	A	C	R
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53. Physical facilities installed, maintained and clean. .. p

Fail Notes | 6-501.11 *PHYSICAL FACILITIES shall be maintained in good repair. [The ceiling tiles have been removed due to smoke damage. The upper ceiling area and duct work look clean and have no hanging debris or insulation. Ceiling tiles are to be replaced as soon as possible.]*

54. Adequate ventilation and lighting; designated areas used. .. p

Fail Notes | 6-501.14(A) *Intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination by dust, dirt, and other materials. [The intake/exhaust covers in the ceiling still show some signs of black smoke smudge. Five of the covers are covered in a black dust fuzz. Manager states kitchen staff will clean the vent covers tomorrow.]*

Administrative/Other	Y	N	O	A	C	R
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55. Other violations p

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

EDUCATIONAL MATERIALS

The following educational materials were provided ..

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Footnote 1

Notes:

All food items in the kitchen at the time of the fire has been disposed of. New food products are coming in.

Footnote 2

Notes:

Kitchen area is clean to sight and touch.

Footnote 3

Notes:

walkin - 36.6 ambient
pepsi cooler - 37.9
empty pop cooler - 35 ambient
under make table - 35.6
freezers - food frozen

Footnote 4

Notes:

Facility serves as the cafeteria for a meat packing plant. There was a fire in a part of the plant five days ago. Kitchen received smoke damage. A professional cleaning crew has cleaned the kitchen. Kitchen staff are doing additional cleaning. As soon as the hot water is turned back on, facility will be ready to prep and serve food.