

**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:** 8/21/2013      **Business ID:** 102394FE  
**Business:** ANTHONY CHAPARRAL HIGH SCHOOL

**Inspection:** 45004319  
**Store ID:**  
**Phone:** 6208425183  
**Inspector:** KDA45  
**Reason:** 01 Routine  
**Results:** No Follow-up

467 N STATE RD 14  
 ANTHONY, KS 67003

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
08/21/13	09:40 AM	11:20 AM	1:40	0:05	1:45	0	
<b>Total:</b>			1:40	0:05	1:45	0	

FOOD ESTABLISHMENT PROFILE	
Updated Risk Category <u>RAC# 06 High Risk</u>	Updated Size Range <u>3. 10,001 - 50,000 sq feet</u>
Insp. Notification <u>Email</u> Sent Notification To _____	Lic. Insp. <u>No</u>
Priority(P) Violations <u>0</u> Priority foundation(Pf) Violations <u>0</u>	
Certified Manager on Staff <input type="checkbox"/>	Address Verified <input checked="" type="checkbox"/>
Certified Manager Present <input type="checkbox"/>	Actual Sq. Ft. <u>10750</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**

Demonstration of Knowledge	Y	N	O	A	C	R
1. Certification by accredited program, compliance with Code, or correct responses.	..	..	p	..	..	..
Employee Health	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

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	..	..	..	..	..			
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	..	..	..	..	..			
14. Food-contact surfaces: cleaned and sanitized.	..	p	..	..	..	..			
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%; vertical-align: top;"><i>Fail Notes</i></td> <td style="width: 15%; vertical-align: top;">4-602.11(E)(4)</td> <td style="vertical-align: top;"> <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 grime and mold build up on the inside ledges. ]</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 grime and mold build up on the inside ledges. ]</i>						
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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	..	..	..	..	..			
<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	..	..	..	..	..			
<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			

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Highly Susceptible Populations	Y	N	O	A	C	R
24. Pasteurized foods used; prohibited foods not offered.	..	..	..	þ	..	..
Chemical	Y	N	O	A	C	R
25. Food additives: approved and properly used.	..	..	..	þ	..	..
26. Toxic substances properly identified, stored and used.	þ	..	..	..	..	..
Conformance with Approved Procedures	Y	N	O	A	C	R
27. Compliance with variance, specialized process and HACCP plan.	þ	..	..	..	..	..
GOOD RETAIL PRACTICES						
Safe Food and Water	Y	N	O	A	C	R
28. Pasteurized eggs used where required.	..	..	..	þ	..	..
29. Water and ice from approved source.	þ	..	..	..	..	..
30. Variance obtained for specialized processing methods.	..	..	..	þ	..	..
Food Temperature Control	Y	N	O	A	C	R
31. Proper cooling methods used; adequate equipment for temperature control.	þ	..	..	..	..	..
<b><i>This item has Notes. See Footnote 4 at end of questionnaire.</i></b>						
32. Plant food properly cooked for hot holding.	..	..	þ	..	..	..
33. Approved thawing methods used.	..	..	þ	..	..	..
34. Thermometers provided and accurate.	þ	..	..	..	..	..
Food Identification	Y	N	O	A	C	R
35. Food properly labeled; original container.	þ	..	..	..	..	..
Prevention of Food Contamination	Y	N	O	A	C	R
36. Insects, rodents and animals not present.	..	þ	..	..	..	..
<i>Fail Notes</i>   6-501.112 <i>Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the PREMISES at a frequency that prevents their accumulation, decomposition, or the attraction of pests. [In the storage room, there are 10 dead insects on the floor. ]</i>						
37. Contamination prevented during food preparation, storage and display.	þ	..	..	..	..	..
38. Personal cleanliness.	þ	..	..	..	..	..
39. Wiping cloths: properly used and stored.	..	..	þ	..	..	..
40. Washing fruits and vegetables.	..	..	þ	..	..	..
Proper Use of Utensils	Y	N	O	A	C	R
41. In-use utensils: properly stored.	þ	..	..	..	..	..
42. Utensils, equipment and linens: properly stored, dried and handled.	þ	..	..	..	..	..
43. Single-use and single-service articles: properly used.	þ	..	..	..	..	..
44. Gloves used properly.	þ	..	..	..	..	..
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	þ	..	..	..	..	..
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items	þ	..	..	..	..	..

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending	Y	N	O	A	C	R
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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 shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [In the kitchen, there is dust and grime build up in the hood over the ovens and fryers. ]</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 . . . . .

<i>Fail Notes</i>	6-501.11	<i>PHYSICAL FACILITIES shall be maintained in good repair. [In the Snack Shack, there is a 1 ceiling tile with water damage on the southwest corner of the room. ]</i>
	6-501.12(A)	<i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [In the storage room, there are cobwebs and dust build up throughout the ceiling. In the kitchen, there is dust and dirt build up on the floor behind the oven. ]</i>

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

<i>Fail Notes</i>	6-202.11(A)	<i>Except as specified in ¶ 6-202.11(B), light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES. [In the hood in the kitchen, there are 2 (of the 4) light bulbs that are not shielded. ]</i>
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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
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The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #07</i>	<i>Corrective Actions</i>
	<i>Education Title #22</i>	<i>Focus On Food Safety Manual (on the Website)</i>
	<i>Education Title #26</i>	<i>Hot and Cold Holding Sign</i>

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

**Notes:**

Out of Oven - Sweet potato fries - 199.8F.

## **Footnote 2**

**Notes:**

Hot Lunch Line - Hamburger - 187.5F.

## **Footnote 3**

**Notes:**

Walk In Cooler - Spinach - 41.4F.

TRUE 3 Door Reach In Cooler - Shredded Lettuce - 42.3F.

## **Footnote 4**

**Notes:**

Freezer - OK

## **Footnote 5**

**Notes:**

No certified manager on staff.

Owned by: USD # 361.