

**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:** 10/3/2013      **Business ID:** 97020FE  
**Business:** MAUR HILL MOUNT ACADEMY CAFETERIA

**Inspection:** 48000887  
**Store ID:**  
**Phone:** 9133675482  
**Inspector:** KDA48  
**Reason:** 01 Routine  
**Results:** Follow-up

1000 GREEN ST  
 ATCHISON, KS 66002

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
10/03/13	08:40 AM	11:05 AM	2:25	0:25	2:50	0	
<b>Total:</b>			2:25	0:25	2:50	0	

FOOD ESTABLISHMENT PROFILE	
Updated Risk Category <u>RAC# 06 High Risk</u>	Updated Size Range <u>1. Under 5,000 sq feet</u>
Insp. Notification <u>Print</u>	Lic. Insp. <u>No</u>
Priority(P) Violations <u>1</u>	Priority foundation(Pf) Violations <u>2</u>
Certified Manager on Staff <input type="checkbox"/>	Address Verified <input checked="" type="checkbox"/>
Certified Manager Present <input type="checkbox"/>	Actual Sq. Ft. <u>1000</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	..	..	..	..	..

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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	..	..	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;">3-302.11(A)(1)(a)</td> <td style="vertical-align: top;"> <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 white, one door Kelvinator cooler found raw shell eggs being stored over raw red grapes. Corrected on site (COS) by moving eggs to approved location. ]</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 white, one door Kelvinator cooler found raw shell eggs being stored over raw red grapes. Corrected on site (COS) by moving eggs to approved location. ]</i>						
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14. Food-contact surfaces: cleaned and sanitized.	..	p	..	..	p	..			
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>									
<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;">4-601.11(A)</td> <td style="vertical-align: top;"> <i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [Found one plastic tub of plastic pumps and lids with various leftover food debris and sticky debris. COS by washing all items. ]</i> </td> </tr> </table>	<i>Fail Notes</i>	4-601.11(A)	<i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [Found one plastic tub of plastic pumps and lids with various leftover food debris and sticky debris. COS by washing all items. ]</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	..	..	..			
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>									
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			

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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	..	..	..	..	..
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	..	..	..	..	..
38. Personal cleanliness.	p	..	..	..	..	..
39. Wiping cloths: properly used and stored.	..	..	p	..	..	..
40. Washing fruits and vegetables.	..	..	p	..	..	..
Proper Use of Utensils	Y	N	O	A	C	R
41. In-use utensils: properly stored.	..	p	..	..	..	..
<i>Fail Notes</i>	<div style="border-left: 1px solid black; padding-left: 10px;"> <p>3-304.12(E) <i>In-use utensil storage (non-PHF/TCS-clean, protected location) During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS used with FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be stored in a clean, protected location. [Found two ice scoops sitting directly on top of ice machine. The top of ice machine had accumulation of dirt; ice scoop not in a clean protected location. ]</i></p> </div>					
42. Utensils, equipment and linens: properly stored, dried and handled.	..	p	..	..	..	..
<i>Fail Notes</i>	<div style="border-left: 1px solid black; padding-left: 10px;"> <p>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. [Found clean utensils being stored in metal drawers with dirt and food debris in bottom of drawers; not in a clean location. ]</i></p> </div>					
43. Single-use and single-service articles: properly used.	p	..	..	..	..	..

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Proper Use of Utensils		Y	N	O	A	C	R
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44. Gloves used properly.	p	..	..	..	..	..	..
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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	..	..	..	..	..	..
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45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Core items	p	..	..	..	..	..	..
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46. Warewashing facilities: installed, maintained, and used; test strips.	..	p	..	..	..	..	..
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<i>Fail Notes</i>	4-302.14	<i>Pf - A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [Location is using quat in three vat sink but could not supply quat test kit.]</i>
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47. Non-food contact surfaces clean.	p	..	..	..	..	..	..
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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	..	..	..	..	..	..
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49. Plumbing installed; proper backflow devices.	p	..	..	..	..	..	..
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50. Sewage and waste water properly disposed.	p	..	..	..	..	..	..
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51. Toilet facilities: properly constructed, supplied and cleaned.	p	..	..	..	..	..	..
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52. Garbage and refuse properly disposed; facilities maintained.	p	..	..	..	..	..	..
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53. Physical facilities installed, maintained and clean.	p	..	..	..	..	..	..
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54. Adequate ventilation and lighting; designated areas used.	p	..	..	..	..	..	..
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Administrative/Other		Y	N	O	A	C	R
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55. Other violations	p	..	..	..	..	..	..
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EDUCATIONAL MATERIALS
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The following educational materials were provided ..

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

### **Footnote 1**

**Notes:**

Dish machine is only reaching 132 F, must reach 160 F or higher. Location may use dish machine but MUST put all dishes in quat sanitizer at three vat sink, after going through machine.

### **Footnote 2**

**Notes:**

In walk in cooler found cottage cheese held at 37 F  
In white, one door Kelvinator cooler found shredded cheese held at 40 F  
Milk dispenser had ambient temperature of 36 F

