

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: 11/8/2013 **Business ID:** 102333FE
Business: ATCHISON MIDDLE SCHOOL

Inspection: 48000960
Store ID:
Phone: 9133606603
Inspector: KDA48
Reason: 01 Routine
Results: No Follow-up

301 N FIFTH ST
 ATCHISON, KS 66002

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
11/08/13	09:00 AM	11:10 AM	2:10	0:25	2:35	0	
Total:			2:10	0:25	2:35	0	

FOOD ESTABLISHMENT PROFILE	
Updated Risk Category <u>RAC# 06 High Risk</u>	Updated Size Range <u>2. 5,000 - 10,000 sq feet</u>
Insp. Notification <u>Print</u>	Lic. Insp. <u>No</u>
Priority(P) Violations <u>2</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>6000</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.	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

		Y	N	O	A	C	R
Good Hygienic Practices							
4. Proper eating, tasting, drinking, or tobacco use		p
5. No discharge from eyes, nose and mouth.		p
Preventing Contamination by Hands							
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>	5-205.11(B) Pf - A HANDWASHING SINK may not be used for purposes other than handwashing. [In ware washing area found a bag of quat sanitizer being stored in the sink basin of the hand wahsing sink; handsink being used for storage. Corrected on site (COS) by moving quat to another location.]						
Approved Source							
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							
13. Food separated and protected.		p
14. Food-contact surfaces: cleaned and sanitized.		..	p
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>							
<i>Fail Notes</i>	4-602.11(E)(4) 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 ice machine in dry storage room, found light brown residue on the inside surfaces of the ice bin.]						
15. Proper disposition of returned, previously served, reconditioned and unsafe food.		p
Potentially Hazardous Food Time/Temperature							
16. Proper cooking time and temperatures.		p
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>							
17. Proper reheating procedures for hot holding.		p
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>							
18. Proper cooling time and temperatures.		p
19. Proper hot holding temperatures.		p
20. Proper cold holding temperatures.		p
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>							
21. Proper date marking and disposition.		..	p	p	..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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

Fail Notes | 3-501.18(A)(1) *P - RTE PHF/TCS, Disposition (discard if held more than 7 days) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is held at a temperature of 5°C (41°F) or less for more than 7 days, with the day of preparation counted as Day 1. [In walk in cooler found two pans of pasta with date marking of 10/22, one container of chili date marked 9/9 and two pans of Tetrzzini date marking 10/31; all past seven day limit. COS by discarding all items.]*

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 ..

Fail Notes | 7-201.11(B) *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. [In dry storage room found bottles of Dawn dish soap being stored over bags to Quick Rolled Oats. COS by moving Dawn to approved location.]*

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

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

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
----------------------------------	---	---	---	---	---	---

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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			
<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;">3-304.14(B)(1)</td> <td style="vertical-align: top;"> <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. [Found two buckets storing wet wiping clothes with no detectable sanitizer. Employee stated the rags were stored in soap and water.]</i> </td> </tr> </table>	<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. [Found two buckets storing wet wiping clothes with no detectable sanitizer. Employee stated the rags were stored in soap and water.]</i>						
<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. [Found two buckets storing wet wiping clothes with no detectable sanitizer. Employee stated the rags were stored in soap and water.]</i>							
40. Washing fruits and vegetables.	p			
<i>This item has Notes. See Footnote 6 at end of questionnaire.</i>									
Proper Use of Utensils	Y	N	O	A	C	R			
41. In-use utensils: properly stored.	p			
42. Utensils, equipment and linens: properly stored, dried and handled.	..	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;">4-903.11(A)</td> <td style="vertical-align: top;"> <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. [In dry storage room found boxes of single use, styrofoam cups and bowls being stored on the floor.]</i> </td> </tr> </table>	<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. [In dry storage room found boxes of single use, styrofoam cups and bowls being stored on the floor.]</i>						
<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. [In dry storage room found boxes of single use, styrofoam cups and bowls being stored on the floor.]</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			
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items	..	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;">4-202.11(A)(2)</td> <td style="vertical-align: top;"> <i>Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. [Found one rubber spatula, one plastic cambro container, one plastic bowl and one blue plastic ice scoop with large cracks in them. COS by discarding all items.]</i> </td> </tr> </table>	<i>Fail Notes</i>	4-202.11(A)(2)	<i>Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. [Found one rubber spatula, one plastic cambro container, one plastic bowl and one blue plastic ice scoop with large cracks in them. COS by discarding all items.]</i>						
<i>Fail Notes</i>	4-202.11(A)(2)	<i>Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. [Found one rubber spatula, one plastic cambro container, one plastic bowl and one blue plastic ice scoop with large cracks in them. COS by discarding all items.]</i>							
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			
<i>This item has Notes. See Footnote 7 at end of questionnaire.</i>									
47. Non-food contact surfaces clean.	p			
Physical Facilities	Y	N	O	A	C	R			
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			
54. Adequate ventilation and lighting; designated areas used.	p			

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Administrative/Other

Y N O A C R

55. Other violations

p

EDUCATIONAL MATERIALS

The following educational materials were provided p

Material Distributed | Education Title #08 Date Marking

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

The three vat sink with quat sanitizer was tested at 250 ppm. The label on the bottles stated the solution must be between 200-400ppm.

The high temp dish machine was not in use during my visit. The machine was tested at 158 F

Footnote 2

Notes:

Made on site, ham and cheese stromboli baked in the oven to 187 F. Item was then moved to a cabinet warmer.

Footnote 3

Notes:

Previously cooked on site stromboli was taken from the freezer at 8:00am and put into the warmer. At 9:15am I temped the item at 117 F. Item was then put into the oven and reached 167 F before two hour limit.

Footnote 4

Notes:

In walk in cooler found refried beans held at 33 F

In Beverage Air brand milk cooler found milk held at 39 F

In True brand milk cooler found milk held at 39 F

In 8 door, two sided Victory brand cooler found stromboli held at 42 F

Footnote 5

Notes:

All freezer items were frozen solid.

The two door Pepsi cooler, only storing salad dressing, had an ambient of 41 F

Footnote 6

Notes:

Observed employee wash kiwi fruit in a sink that was indirectly plumbed.

Footnote 7

Notes:

Location is using quat sanitizer in the three vat sink and using chlorine in sanitizer buckets; both test strips were provided.

FIELD WARNING LETTER

Insp Date: 11/8/2013 **Business ID:** 102333FE
Business: ATCHISON MIDDLE SCHOOL

301 N FIFTH ST
ATCHISON, KS 66002

Inspection: 48000960
Store ID:
Phone: 9133606603
Inspector: KDA48
Reason: 01 Routine

Reference:

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
11/08/13	09:00 AM	11:10 AM	2:10	0:25	2:35	0	
Total:			2:10	0:25	2:35	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.

VOLUNTARY DESTRUCTION REPORT

Insp Date: 11/8/2013 **Business ID:** 102333FE
Business: ATCHISON MIDDLE SCHOOL

Inspection: 48000960
Store ID:
Phone: 9133606603
Inspector: KDA48
Reason: 01 Routine

301 N FIFTH ST
 ATCHISON, KS 66002

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
11/08/13	09:00 AM	11:10 AM	2:10	0:25	2:35	0	
Total:			2:10	0:25	2:35	0	

ACTIONS

Number of products Voluntarily Destroyed 3

VOLUNTARY DESTRUCTION REPORT

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product Pasta Qty 2 Units pans Value \$ _____

Description Item was held for more than 7 days.

Reason Product Destroyed Adulterated Method Product Destroyed Garbage Disposal

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Chili Qty 1 Units contai Value \$ _____

Description Item was held for more than 7 days.

Reason Product Destroyed Adulterated Method Product Destroyed Garbage Disposal

Disposal Location Firm Embargo Hold Tag # N/A

3. Product Tetrazzini Qty 2 Units pans Value \$ _____

Description Item was held for more than 7 days.

Reason Product Destroyed Adulterated Method Product Destroyed Garbage Disposal

Disposal Location Firm Embargo Hold Tag # N/A