

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: 11/21/2013 **Business ID:** 99733FE
Business: ST BENEDICT CATHOLIC SCHOOL

Inspection: 48000984
Store ID:
Phone: 9133673503
Inspector: KDA48
Reason: 01 Routine
Results: Follow-up

201 DIVISION ST
 ATCHISON, KS 66002

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
11/21/13	11:15 AM	01:10 PM	1:55	0:05	2:00	0	
Total:			1:55	0:05	2:00	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>3</u> Priority foundation(Pf) Violations <u>1</u>	
Certified Manager on Staff <input type="checkbox"/>	Address Verified <input checked="" type="checkbox"/>
Certified Manager Present <input type="checkbox"/>	Actual Sq. Ft. <u>2000</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

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
<i>Fail Notes</i>	6-301.13 <i>A sink used for FOOD preparation or UTENSIL washing, or a service sink or curbed cleaning facility used for the disposal of mop water or similar wastes, may not be provided with the handwashing aids and devices required for a HANDWASHING SINK. [The two vat sink on the west wall was supplied with paper towels and hand washing soap but is not the designated hand washing sink; sink supplied with handwashing aids.]</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 the two door Traulsen brand cooler found raw shell eggs being stored over ready to eat packets of sour cream. Corrected on site (COS) by moving eggs to an approved location.]</i>						
14.	Food-contact surfaces: cleaned and sanitized.	p
	<i>This item has Notes. See Footnote 1 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.	p
17.	Proper reheating procedures for hot holding.	p
	<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
18.	Proper cooling time and temperatures.	p
19.	Proper hot holding temperatures.	..	p	p	..
	<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
<i>Fail Notes</i>	3-501.16(A)(1) <i>P - PHF/TCS Hot Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 57°C (135°F) or above. [In the cabinet warmer found individual portions of baked beans in plastic bowls held between 116-125 F. Manager stated the beans were baked in the oven and some portioned out for easy service. The beans were put into the warmer at 11:00am. COS by reheating the beans in the oven to 165 F]</i>						
20.	Proper cold holding temperatures.	p
	<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>						

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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21. Proper date marking and disposition. .. p p ..

<i>Fail Notes</i>	3-501.18(A)(3) <i>P - RTE PHF/TCS, Disposition (discard if dated for 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 marked to indicate a date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5°C (41°F) or less that is more than 7 days from the date of preparation or opening, with the day of preparation counted as Day 1. [In the two door Traulsen brand cooler found a plastic bag of deli turkey with date marking of 11/14; past seven day limit. COS by discarding the turkey.]</i>
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22. Time as a public health control: procedures and record. p

Consumer Advisory	Y	N	O	A	C	R
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23. Consumer advisory provided for raw or undercooked foods. p

Highly Susceptible Populations	Y	N	O	A	C	R
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24. Pasteurized foods used; prohibited foods not offered. p

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

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

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

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
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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

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Prevention of Food Contamination	Y	N	O	A	C	R
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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

42. Utensils, equipment and linens: properly stored, dried and handled. .. p

<i>Fail Notes</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. [The large white container in the middle of the two prep stations was found with various utensils being stored with their food contact surfaces up and no exposed portion of their handles; no way to retrieve a utensil without touching the food contact surface. Utensils need inverted.]</i>
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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 p ..

<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 three rubber spatulas with large chips and cuts in them. Also found one plastic container with a crack that went all the way through the container. Equipment not free of imperfections. COS by discarding all items.]</i>
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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

This item has Notes. See Footnote 6 at end of questionnaire.

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

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

The following educational materials were provided ..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

The high temp dish machine WAS in use during my visit. The machine was tested at 162 F

Footnote 2

Notes:

Commerically prepared sweet potato fries were cooked in the oven to 192 F then moved to a cabinet warmer.

Footnote 3

Notes:

In the hot holding steam table found sloppy joe mix held at 140 F
In the cabinet warmer found a metal pan of baked beans held at 152 F

Footnote 4

Notes:

Location only has one cooler. When I arrived the unit was in defrost (indicated by the digital readout on the top left corner.) I did temp sliced American chees held at 43 F

Footnote 5

Notes:

All freezer items were frozen solid.

Footnote 6

Notes:

Location is using chlorine in sani buckets; chlorine test strips provided.

VOLUNTARY DESTRUCTION REPORT

Insp Date: 11/21/2013 **Business ID:** 99733FE
Business: ST BENEDICT CATHOLIC SCHOOL

Inspection: 48000984
Store ID:
Phone: 9133673503
Inspector: KDA48
Reason: 01 Routine

201 DIVISION ST
 ATCHISON, KS 66002

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
11/21/13	11:15 AM	01:10 PM	1:55	0:05	2:00	0	
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ACTIONS

Number of products Voluntarily Destroyed 1

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 Deli Turkey Qty 1 Units cup Value \$ 1

Description Item held past 7 day limit.

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A