

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: 9/9/2014 **Business ID:** 98687FE
Business: ATCHISON ELEMENTARY SCHOOL

 825 N 17TH ST
 ATCHISON, KS 66002

Inspection: 48001411
Store ID:
Phone: 9133676285
Inspector: KDA48
Reason: 01 Routine
Results: No Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
09/09/14	08:25 AM	10:45 AM	2:20	0:25	2:45	0	
Total:			2:20	0:25	2:45	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Lic. Insp. No

 Priority(P) Violations 2 Priority foundation(Pf) Violations 3
 Certified Manager on Staff Address Verified p Actual Sq. Ft. _____
 Certified Manager Present

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
Good Hygienic Practices	Y	N	O	A	C	R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices		Y	N	O	A	C	R
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|---|--|---|----|----|----|----|----|
| 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
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|--|--|---|----|----|----|----|----|
| 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
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|--|--|----|----|----|----|----|----|
| 9. Food obtained from approved source. | | p | .. | .. | .. | .. | .. |
| 10. Food received at proper temperature. | | p | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 1 at end of questionnaire.</i> | | | | | | | |
| 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
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|---|--|----|----|----|----|----|----|
| 13. Food separated and protected. | | p | .. | .. | .. | .. | .. |
| 14. Food-contact surfaces: cleaned and sanitized. | | .. | p | .. | .. | p | .. |

This item has Notes. See Footnote 2 at end of questionnaire.

Fail Notes	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. [One plastic container, stored as clean, with left over sticker residue on the outside of the container. COS container washed.]</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. [The divider plate in the ice machine had an accumulation of black debris.]</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
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|--|--|----|----|----|----|----|----|
| 16. Proper cooking time and temperatures. | | .. | .. | p | .. | .. | .. |
| 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 | .. | .. | .. | .. | .. |

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

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|--|--|----|---|----|----|---|----|
| 21. Proper date marking and disposition. | | .. | p | .. | .. | p | .. |
|--|--|----|---|----|----|---|----|

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y N O A C R
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Fail Notes	3-501.18(A)(1) <i>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 the walk in cooler, one plastic baggie of diced deli turkey with date marking of 9/2 - 9-7. Corrected on site (COS) turkey discarded.]</i>
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22. Time as a public health control: procedures and record. p
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Consumer Advisory	Y N O A C R
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23. Consumer advisory provided for raw or undercooked foods. p
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Highly Susceptible Populations	Y N O A C R
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24. Pasteurized foods used; prohibited foods not offered. p
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Chemical	Y N O A C R
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25. Food additives: approved and properly used. p
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26. Toxic substances properly identified, stored and used.	p
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Conformance with Approved Procedures	Y N O A C R
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27. Compliance with variance, specialized process and HACCP plan. p
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GOOD RETAIL PRACTICES

Safe Food and Water	Y N O A C R
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28. Pasteurized eggs used where required. p
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29. Water and ice from approved source.	p
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30. Variance obtained for specialized processing methods. p
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Food Temperature Control	Y N O A C R
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31. Proper cooling methods used; adequate equipment for temperature control.	p
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This item has Notes. See Footnote 5 at end of questionnaire.

32. Plant food properly cooked for hot holding. p
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33. Approved thawing methods used.	p
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34. Thermometers provided and accurate.	.. p p ..
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Fail Notes	4-203.11 <i>Pf - Food thermometers (Accuracy) FOOD TEMPERATURE MEASURING DEVICES that are scaled only in Celsius or dually scaled in Celsius and Fahrenheit shall be accurate to ±1°C in the intended range of use. FOOD TEMPERATURE MEASURING DEVICES that are scaled only in Fahrenheit shall be accurate to ±2°F in the intended range of use. [Inspector was checking temperature logs of the Intermediate milk cooler and noticed a discrepancy. Employee logged today's "after breakfast milk temperature" at 30 F. The same thermometer was used again to check the milk temperature; it showed 29 F and inspector thermometer showed 35 F. The thermometer was placed in ice water to calibrate and it read 22 F. COS, the thermometer was calibrated to read 32 F]</i>
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Food Identification	Y N O A C R
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35. Food properly labeled; original container.	p
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Prevention of Food Contamination	Y N O A C R
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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			
<i>This item has Notes. See Footnote 6 at end of questionnaire.</i>									
40. Washing fruits and vegetables.	p			
<i>This item has Notes. See Footnote 7 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			
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. [In the walk in cooler, two Cambro plastic lids on containers of pickles were cracked in the corners. Also, one small plastic ice scoop with a large crack and one medium sized Cambro with a crack. COS, items discarded.]</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. [In the walk in cooler, two Cambro plastic lids on containers of pickles were cracked in the corners. Also, one small plastic ice scoop with a large crack and one medium sized Cambro with a crack. COS, items discarded.]</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			
<i>This item has Notes. See Footnote 8 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	p	..			
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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			

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:

Whole uncut veggies were delivered at ambient temperature.

Footnote 2

Notes:

High temp dish machine was in use during my visit. The machine was temped at 169.5 F
The three compartment sink was set up for warewashing during my visit. Quat sanitizer solution was tested at 300 ppm; within manufacturer limits.

Footnote 3

Notes:

Commercially prepared tomato sauce was added to fully cooked ground beef (cooked on site) and reheated in the tilt skillet to 147F

Footnote 4

Notes:

walk in cooler, sliced cheese 38 F
intermediate 2 door McCall, milk 40 F
intermediate milk cooler, chocolate milk 35 F
primary milk cooler (Beverage Air) milk 41 F

Footnote 5

Notes:

Freezer items were frozen solid.

Primary 2 door McCall had an ambient temperature of 35.4 F

Footnote 6

Notes:

Wet wiping bucket was tested at 50 ppm chlorine.

Footnote 7

Notes:

Whole green apples were being washed in clean running water at the prep sink.

Footnote 8

Notes:

Location uses both chlorine and quat sanitizer; both test strips were provided.

FIELD WARNING LETTER

Insp Date: 9/9/2014 **Business ID:** 98687FE
Business: ATCHISON ELEMENTARY SCHOOL

825 N 17TH ST
ATCHISON, KS 66002

Inspection: 48001411
Store ID:
Phone: 9133676285
Inspector: KDA48
Reason: 01 Routine

Reference:

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
09/09/14	08:25 AM	10:45 AM	2:20	0:25	2:45	0	
Total:			2:20	0:25	2:45	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: 9/9/2014 **Business ID:** 98687FE
Business: ATCHISON ELEMENTARY SCHOOL

825 N 17TH ST
 ATCHISON, KS 66002

Inspection: 48001411
Store ID:
Phone: 9133676285
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09/09/14	08:25 AM	10:45 AM	2:20	0:25	2:45	0	
Total:			2:20	0:25	2:45	0	

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 2 Units cups Value \$ 2

Description Held past 7 day limit.

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A