

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: 9/16/2014 **Business ID:** 102340FE
Business: ATCHISON HIGH

Inspection: 48001418
Store ID:
Phone: 9133606656
Inspector: KDA48
Reason: 01 Routine
Results: No Follow-up

1500 W RILEY
 ATCHISON, KS 66002

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
09/16/14	09:10 AM	11:30 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 1 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

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R
 p

Employee Health

2. Management awareness; policy present.

Y N O A C R
 p

3. Proper use of reporting, restriction and exclusion.

p

Good Hygienic Practices

Y N O A C R

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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
<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
13. Food separated and protected.	p
14. Food-contact surfaces: cleaned and sanitized.	..	p	p	..
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
Fail Notes 4-601.11(A) Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [Four rubber spatulas, stored as clean with sticky residue. Corrected on site (COS) spatulas washed.]						
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
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
17. Proper reheating procedures for hot holding.	p
<i>This item has Notes. See Footnote 4 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 5 at end of questionnaire.</i>						
21. Proper date marking and disposition.	..	p	p	..
Fail Notes 3-501.18(A)(2) P - RTE PHF/TCS, Disposition (discard if in a container w/out a date) 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 not clearly marked to indicate the 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 for a maximum of 7 days, with the day of preparation counted as Day 1. [In the walk in cooler, one metal container labeled cheese sauce with no date marking. Employee stated it was opened on 9/12. Corrected on site (COS) employee used the sauce for the meal she was making.]						

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Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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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 6 at end of questionnaire.

32. Plant food properly cooked for hot holding. p

33. Approved thawing methods used. p

This item has Notes. See Footnote 7 at end of questionnaire.

34. Thermometers provided and accurate. .. . p p ..

<i>Fail Notes</i>	4-203.11	<p><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.</i></p> <p><i>[Inspector and employee temped the cooked ground beef at the same time. Inspector thermometer showed 208 F while the employee's thermometer 195 F. The employee's thermometer was put in ice water for calibration and it read at 20 F. COS, this and all of the other thermometers were put in the water for calibration. Thermometers were adjusted to 32 F]</i></p>
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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

This item has Notes. See Footnote 8 at end of questionnaire.

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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

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 .

This item has Notes. See Footnote 9 at end of questionnaire.

<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. [Five rubber spatulas with various inclusions including melted spots and chips and pitting. COS, spatulas discarded.]</i>
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45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items . p

<i>Fail Notes</i>	4-501.12	<i>Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and SANITIZED, or discarded if they are not capable of being resurfaced. [Three large cutting boards with excessive scoring. Employees set the boards aside to show the the food service director.]</i>
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46. Warewashing facilities: installed, maintained, and used; test strips. p

This item has Notes. See Footnote 10 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

<i>Material Distributed</i>	<i>Education Title #08</i>	<i>Date Marking</i>
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Milk received by Highland Dairy at 39 F

Footnote 2

Notes:

High temp dish machine was not in use during my visit. The machine was tested at 168.1F
Quat sanitizer solution was drawn at the three compartment sink. Solution was tested at 200 ppm; within manufacturer limits.

Footnote 3

Notes:

Raw ground beef cooked in tilt skillet to 208 F. Tomato paste and spices were added and mixture then reached 168 F

Footnote 4

Notes:

Cooked on site beef enchilada mix was reheated in the steamer to 175
cooked on site refried beans were reheated in the steamer to 170 F

Footnote 5

Notes:

2 door Delfield, tomato paste 39 F
cold buffet, cut tomatoes 38 F
walk in cooler, mozzarella cheese 38 F

Footnote 6

Notes:

Freezer items frozen solid.

Footnote 7

Notes:

Fully cooked, prepared on site chicken enchiladas were put in the proofing machine to slack. Employee stated she does this so it's easier to break apart each enchilada. Product was temped at 30 F then moved to the oven to reheat.

Footnote 8

Notes:

Wet wiping cloths stored in quat sanitizer solution.
Additional wiping cloths stored in a separate bucket of detergent water.

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Footnote 9

Notes:

Three plastic "shot gun" containers with cracks in the bottoms of each container. Employees stated they don't use the containers for that reasons. Employee will use the container as non-food storage containers.

Footnote 10

Notes:

Quat test strips provided.

FIELD WARNING LETTER

Insp Date: 9/16/2014 **Business ID:** 102340FE

Business: ATCHISON HIGH

1500 W RILEY
ATCHISON, KS 66002

Inspection: 48001418

Store ID:

Phone: 9133606656

Inspector: KDA48

Reason: 01 Routine

Reference:

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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.