

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: 1/21/2015 **Business ID:** 97977FE
Business: ATCHISON ALTERNATIVE SCHOOL

Inspection: 48001573
Store ID:
Phone: 9133601129
Inspector: KDA48
Reason: 01 Routine
Results: No Follow-up

215 N 8TH ST
 ATCHISON, KS 66002

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
01/21/15	11:00 AM	12:05 PM	1:05	0:25	1:30	0	
Total:			1:05	0:25	1:30	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Sent Notification To _____ Lic. Insp. No
 Priority(P) Violations 0 Priority foundation(Pf) Violations 1
 Certified Manager on Staff .. Address Verified p Actual Sq. Ft. 0
 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) 564-6767.

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 | .. | .. | .. | .. |
| 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 | .. | .. | .. | .. | .. | .. |
| 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 | .. | .. | .. |
| 18. Proper cooling time and temperatures. | .. | .. | .. | p | .. | .. | .. |
| 19. Proper hot holding temperatures. | p | .. | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 1 at end of questionnaire.</i> | | | | | | | |
| 20. Proper cold holding temperatures. | p | .. | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 2 at end of questionnaire.</i> | | | | | | | |
| 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
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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 | .. | .. | .. |
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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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	Y	N	O	A	C	R
Safe Food and Water						
29. Water and ice from approved source.	p
30. Variance obtained for specialized processing methods.	p
Food Temperature Control						
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	p	..
<div style="display: flex; border-left: 1px solid black; padding-left: 5px;"> <div style="width: 15%; border-right: 1px solid black; padding-right: 5px;"><i>Fail Notes</i></div> <div style="padding-right: 5px;">4-203.11</div> <div> <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> <i>[The food probe thermometer provided was placed in ice water for calibration. The thermometer read at 28 F. Corrected on site (COS) thermometer was calibrated to read at 32 F]</i> </div> </div>						
Food Identification						
35. Food properly labeled; original container.	p
Prevention of Food Contamination						
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						
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						
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used- P and Pf items	p
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Core items
<div style="display: flex; border-left: 1px solid black; padding-left: 5px;"> <div style="width: 15%; border-right: 1px solid black; padding-right: 5px;"><i>Fail Notes</i></div> <div style="padding-right: 5px;">4-501.11(B)</div> <div> <i>EQUIPMENT components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications.</i> <i>[The door seal of the Cambro hot box is falling off of the door.]</i> </div> </div>						
46. Warewashing facilities: installed, maintained, and used; test strips.	p
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
47. Non-food contact surfaces clean.	p
Physical Facilities						
48. Hot and cold water available; adequate pressure.	p

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Physical Facilities	Y	N	O	A	C	R
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
55. Other violations	p

EDUCATIONAL MATERIALS

The following educational materials were provided ..

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Footnote 1

Notes:

Cambro hot box, hot dogs 149 F, broccoli 139 F, baked beans 140 F

Footnote 2

Notes:

two door cooler, milk 35 F, cole slaw 41 F

Footnote 3

Notes:

Location uses chlorine sanitizer in the three compartment sink; chlorine test strips were provided.