

**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:** 1/22/2015      **Business ID:** 98687FE  
**Business:** ATCHISON ELEMENTARY SCHOOL

**Inspection:** 48001577  
**Store ID:**  
**Phone:** 9133676285  
**Inspector:** KDA48  
**Reason:** 01 Routine  
**Results:** No Follow-up

825 N 17TH ST  
 ATCHISON, KS 66002

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
01/22/15	08:25 AM	10:25 AM	2:00	0:25	2:25	0	
<b>Total:</b>			2:00	0:25	2:25	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. 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](http://www.agriculture.ks.gov), EMAIL [fsl@kda.ks.gov](mailto: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**

<b>Demonstration of Knowledge</b>	Y	N	O	A	C	R
1. Certification by accredited program, compliance with Code, or correct responses.	..	..	p	..	..	..

***This item has Notes. See Footnote 1 at end of questionnaire.***

<b>Employee Health</b>	Y	N	O	A	C	R
2. Management awareness; policy present.	p	..	..	..	..	..
3. Proper use of reporting, restriction and exclusion.	p	..	..	..	..	..

<b>Good Hygienic Practices</b>	Y	N	O	A	C	R
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# 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	..	..	..	..	..
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	..	..	..	..	..
14. Food-contact surfaces: cleaned and sanitized.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>						
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	..	..	..
18. Proper cooling time and temperatures.	..	..	p	..	..	..
19. Proper hot holding temperatures.	..	p	..	..	p	..
<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>						
Fail Notes	3-501.16(A)(1) P - PHF/TCS Hot Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 57°C (135°F) or above. [On the "Intermediate" breakfast line, oatmeal at 109 F. Employee stated the oatmeal was made this morning and had been out on the line less than an hour. Corrected on site (COS) the oatmeal was discarded. ]					
20. Proper cold holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 4 at end of questionnaire.</i></b>						
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) *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 container of mashed potatoes with a preparation date marking of 1/15, a pull (from the freezer) date of 1/21 and a discard date of 1/27. Also one container of salsbury steak with a preparation date marking of 12/9/14, a pull (from the freezer) date of 1/21 and a discard date of 1/27. Also one container of liquid eggs with a open date of 1/14, a pull (from the freezer) date of 1/21 and a discard date of 1/27. All of these items were date marked for 8 days. COS, items were date marked correctly and education given. ]*

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.  
[3-501.17(A) Pf  
In the walk in cooler, one container of deli turkey with a date marking of 11/20/14 and one conatiner of deli ham with a date marking of 10/15/14. The manager stated these date were the day the items were opened and frozen and that the foods were returned to refrigeration on 1/20. There was no date marking indication when the foods returned to refrigeration. COS, items date marked. ]*

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						
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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.***

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	Y	N	O	A	C	R
<b>Food Temperature Control</b>						
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: 10%; font-weight: bold; margin-right: 5px;">Fail Notes</div> <div> <p>4-203.11 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.</p> <p>[Fourteen food probe thermometers were placed in ice water for calibration. Eight of the thermometers were accurate, three of the thermometers read at 27 F and three read at 28 F. COS, thermometers were calibrated. ]</p> </div> </div>						
<b>Food Identification</b>						
35. Food properly labeled; original container.	p	..	..	..	..	..
<b>Prevention of Food Contamination</b>						
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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 6 at end of questionnaire.</i></b>						
40. Washing fruits and vegetables.	p	..	..	..	..	..
<b>Proper Use of Utensils</b>						
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	..	..	..	..	..
<b>Utensils, Equipment and Vending</b>						
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used- P and Pf items	..	p	..	..	p	..
<div style="display: flex; border-left: 1px solid black; padding-left: 5px;"> <div style="width: 10%; font-weight: bold; margin-right: 5px;">Fail Notes</div> <div> <p>4-202.11(A)(2) Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections.</p> <p>[One plastic square container, stored as clean not in use, had a 2 inch crack in the bottom of the container. COS, container discarded. ]</p> </div> </div>						
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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 7 at end of questionnaire.</i></b>						
47. Non-food contact surfaces clean.	p	..	..	..	..	..
<b>Physical Facilities</b>						
48. Hot and cold water available; adequate pressure.	p	..	..	..	..	..
49. Plumbing installed; proper backflow devices.	p	..	..	..	..	..

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Physical Facilities	Y	N	O	A	C	R
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	..	..	..	..	..

<b>EDUCATIONAL MATERIALS</b>
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The following educational materials were provided      p

<i>Material Distributed</i>	<i>Education Title #08</i>	<i>Date Marking</i>
	<i>Education Title #26</i>	<i>Hot and Cold Holding Sign</i>

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## **Footnote 1**

### **Notes:**

Temperature logs reviewed, logs complete.

## **Footnote 2**

### **Notes:**

High temp dish machine was in use during my visit, the machine was temped at 170.4 F  
Three compartment sink was set up for ware washing during my visit, quat sanitizer solution was tested at 200 ppm; within manufacturer limits.

## **Footnote 3**

### **Notes:**

intermediate breakfast line, ham 140 F

## **Footnote 4**

### **Notes:**

walk in cooler, deli turkey 35 F  
Intermediate milk cooler, milk 35 F  
Primary, Bev Air milk cooler, milk 39 F  
McCall pass-through (intermediate) milk 39 F  
McCall pass-through (primary) milk 38 F

## **Footnote 5**

### **Notes:**

Freezer items frozen solid.

## **Footnote 6**

### **Notes:**

Wet wiping cloths stored in chlorine sanitizer solutions. Three buckets tested at 25, 50 and 150 ppm

## **Footnote 7**

### **Notes:**

Chlorine and quat test strips provided.

## FOOD ESTABLISHMENT 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 below, 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.

**Insp Date:** 1/22/2015      **Business ID:** 98687FE  
**Business:** ATCHISON ELEMENTARY SCHOOL

825 N 17TH ST  
 ATCHISON, KS 66002

**Inspection:** 48001577  
**Store ID:**  
**Phone:** 9133676285  
**Inspector:** KDA48  
**Reason:** 01 Routine

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
01/22/15	08:25 AM	10:25 AM	2:00	0:25	2:25	0	
Total:			2:00	0:25	2:25	0	