

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: 6/27/2011 **Business ID:** 105080FR
Business: ASHLAND CHRISTIAN SERVICE CAMP

Inspection: 56002417
Store ID:
Phone: 6206352850
Inspector: KDA56
Reason: 01 Routine
Results: No Follow-up

1505 MAIN ST
 ASHLAND, KS 67831

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/27/11	09:55 AM	11:30 AM	1:35	0:20	1:55	0	
Total:			1:35	0:20	1:55	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email _____ Critical Violations 5 _____ Lic. Insp. _____

Sent Notification To _____

Address Verified p

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.

HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, CRITICAL=Critical Violation, SWING=Swing Violation (May be critical or non-critical), HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

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

4. Proper eating, tasting, drinking, or tobacco use

p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y	N	O	A	C	R
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	p	..
<i>Fail Notes</i> 3-201.11(A)* <i>CRITICAL -Food from approved source [A case of raw shell eggs, stored in the walk in cooler, were not from an approved inspected source. (Corrected on site (COS)-removed from service).]</i>						
10. Food received at proper temperature.	p
11. Food in good condition, safe and unadulterated.	..	p	p	..
<i>Fail Notes</i> 3-101.11* <i>CRITICAL - Safe, Unadulterated, & Honestly Presented [Two flies were on the chocolate sheet cakes on the front counter. (COS-portion of cake where flies had landed was discarded and cake was covered).]</i>						
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 1 at end of questionnaire.</i>						
<i>Fail Notes</i> 4-501.114(A)* <i>CRITICAL - Chemical Sanitization-Chlorine concentration [The dish machine sanitizer concentration was less than 10 parts per million (ppm) chlorine. (COS-sanitizer bottle was changed and concentration was 150 ppm chlorine).]</i>						
4-702.11* <i>CRITICAL - Sanitizing Before Use After Cleaning [Pans and utensils were washed in soap water then put away as clean without sanitizing. (COS-utensils were ran through the dishmachine).]</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
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 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
23. Consumer advisory provided for raw or undercooked foods.	p
Highly Susceptible Populations	Y	N	O	A	C	R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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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<i>Fail Notes</i>	7-206.12* CRITICAL - Rodent Bait Stations [There was an open box of mouse poison stored in the storage room by the water heater. (COS-poison was discarded).]
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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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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
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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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36. Insects, rodents and animals not present; no unauthorized persons.	..	p	p	..
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<i>Fail Notes</i>	6-202.15(A)(3)* SWING - Outer openings protected-solid, self-closing doors [There was a gap between the two screen doors to the kitchen. (COS-the outside door were closed).]
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37. Contamination prevented during food preparation, storage and display.	p
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38. Personal cleanliness.	p
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39. Wiping cloths: properly used and stored.	p
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40. Washing fruits and vegetables.	p
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Proper Use of Utensils	Y	N	O	A	C	R
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41. In-use utensils: properly stored.	p
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42. Utensils, equipment and linens: properly stored, dried and handled.	p
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43. Single-use and single-service articles: properly used.	p
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44. Gloves used properly.	p
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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-Critical items	p
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45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-non-critical items	p
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Utensils, Equipment and Vending	Y N O A C R
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46. Warewashing facilities: installed, maintained, and used; test strips. p

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

Fail Notes | 6-501.11 *Physical facilities maintained in good repair
[There was some water damage on a couple of the ceiling tiles over the
prep table in the kitchen.]*

54. Adequate ventilation and lighting; designated areas used. . p

Fail Notes | 6-202.11() *Protective shielding on light bulbs over exposed
food/utensils/equipment
[The exposed light bulbs over the sink and clean utensils, in the
southwest corner of the kitchen, did not have a protective shielding
over the lights.]*

Administrative/Other	Y N O A C R
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55. Other violations p

EDUCATIONAL MATERIALS

The following educational materials were provided p

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|-----------------------------|---|
| <i>Material Distributed</i> | <i>Education Title #06 Cooling</i> |
| | <i>Education Title #08 Date Marking</i> |
| | <i>Education Title #10 Did You Wash 'Em Sign / Sticker</i> |
| | <i>Education Title #25 Handwashing</i> |
| | <i>Education Title #28 Ice Bath Cooling</i> |
| | <i>Education Title #36 Manual Cleaning Sanitizing</i> |
| | <i>Education Title #37 Manual Dishwashing Procedures Sign</i> |
| | <i>Education Title #39 Portable Outdoor Cookers</i> |
| | <i>Education Title #43 Storing Food in WIC</i> |
| | <i>Education Title #44 Cooking Temperatures</i> |
| | <i>Education Title #47 Three-Compartment Sinks</i> |
| | <i>Education Title #49 Two-Stage Cooling</i> |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Dishmachine: less than 10 parts per million chlorine

Footnote 2

Notes:

Walk in cooler: raw ground beef 42 F

GE cooler: 31 F

Frigidaire cooler: 38 F

VOLUNTARY DESTRUCTION REPORT

Insp Date: 6/27/2011 **Business ID:** 105080FR
Business: ASHLAND CHRISTIAN SERVICE CAMP

Inspection: 56002417
Store ID:
Phone: 6206352850
Inspector: KDA56
Reason: 01 Routine

1505 MAIN ST
 ASHLAND, KS 67831

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/27/11	09:55 AM	11:30 AM	1:35	0:20	1:55	0	
Total:			1:35	0:20	1:55	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 chocolate sheet cake Qty 2 Units pieces Value \$ 1.00

Description flies were on the cake

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A