

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: 6/25/2012 **Business ID:** 105080FR
Business: ASHLAND CHRISTIAN SERVICE CAMP

Inspection: 56003201
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:
06/25/12	09:20 AM	11:20 AM	2:00	0:35	2:35	0	
Total:			2:00	0:35	2:35	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email _____ Critical Violations 3 _____ 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

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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
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	p	..
<i>Fail Notes</i> 3-302.11(A)(1)(b)* <i>CRITICAL - Separation-Raw & cooked RTE [Raw bacon was stored over a bag of flour and Kol-Aid jammers in the walk in cooler. A container of raw ground beef was stored over Velveta cheese, ketchup, mayonnaise, and ready to eat biscuits in the walk in cooler. (Corrected on site (COS)-raw foods were moved to the bottom shelf).]</i>						
14. Food-contact surfaces: cleaned and sanitized.	..	p	p	..
<i>Fail Notes</i> 4-501.114(A)* <i>CRITICAL - Chemical Sanitization-Chlorine concentration [The chlorine concentration of the dishmachine was had non-detect chlorine while washing dishes. (COS-machine was repaired and chlorine concentration was 50 parts per million chlorine).]</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 1 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
24. Pasteurized foods used; prohibited foods not offered.	p
Chemical	Y	N	O	A	C	R
25. Food additives: approved and properly used.	p
26. Toxic substances properly identified, stored and used.	..	p	p	..

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Chemical	Y N O A C R
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<i>Fail Notes</i>	7-102.11* <i>CRITICAL - Common Name, Working Containers</i> <i>[There was an unlabeled bottle of pink solution stored in the storage room by the restroom. The cook was unsure what was in the bottle. (COS-solution was discarded).]</i>
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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
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<i>Fail Notes</i>	6-202.13(B)(2) <i>Insect control devices-no contamination of food, equipment, etc. by dead insect/parts</i> <i>[There was a bug light stored on a shelf over clean drinking cups and containers in the kitchen.]</i>
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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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46. Warewashing facilities: installed, maintained, and used; test strips.	p
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47. Non-food contact surfaces clean.	p
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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						
51. Toilet facilities: properly constructed, supplied and cleaned.	..	p						
<table style="border: none; width: 100%;"> <tr> <td style="border-right: 1px solid black; padding: 5px; vertical-align: top;"><i>Fail Notes</i></td> <td style="padding: 5px;"> <table style="border: none;"> <tr> <td style="padding: 5px;">5-501.17</td> <td style="padding: 5px;"><i>Receptacle in women's toilet room covered [There was not a covered trash receptacle in the restroom.]</i></td> </tr> <tr> <td style="padding: 5px;">6-501.19</td> <td style="padding: 5px;"><i>Toilet room doors kept closed except during cleaning/maintenance [The restroom door was not closed. (COS-door closed).]</i></td> </tr> </table> </td> </tr> </table>	<i>Fail Notes</i>	<table style="border: none;"> <tr> <td style="padding: 5px;">5-501.17</td> <td style="padding: 5px;"><i>Receptacle in women's toilet room covered [There was not a covered trash receptacle in the restroom.]</i></td> </tr> <tr> <td style="padding: 5px;">6-501.19</td> <td style="padding: 5px;"><i>Toilet room doors kept closed except during cleaning/maintenance [The restroom door was not closed. (COS-door closed).]</i></td> </tr> </table>	5-501.17	<i>Receptacle in women's toilet room covered [There was not a covered trash receptacle in the restroom.]</i>	6-501.19	<i>Toilet room doors kept closed except during cleaning/maintenance [The restroom door was not closed. (COS-door closed).]</i>						
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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 p

<i>Material Distributed</i>	<table style="border: none;"> <tr> <td style="padding: 5px;"><i>Education Title #05</i></td> <td style="padding: 5px;"><i>Clean Plate Sign</i></td> </tr> <tr> <td style="padding: 5px;"><i>Education Title #10</i></td> <td style="padding: 5px;"><i>Did You Wash 'Em Sign / Sticker</i></td> </tr> <tr> <td style="padding: 5px;"><i>Education Title #22</i></td> <td style="padding: 5px;"><i>Focus On Food Safety Manual (on the Website)</i></td> </tr> </table>	<i>Education Title #05</i>	<i>Clean Plate Sign</i>	<i>Education Title #10</i>	<i>Did You Wash 'Em Sign / Sticker</i>	<i>Education Title #22</i>	<i>Focus On Food Safety Manual (on the Website)</i>
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Footnote 1

Notes:

Walk in cooler: hot dogs 42 F

GE cooler: 54 F

Frigidaire cooler: 48 F