

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: 11/18/2013 **Business ID:** 101042FE
Business: ASHLAND HIGH SCHOOL

Inspection: 56004210
Store ID:
Phone: 6206352220
Inspector: KDA56
Reason: 02 Follow-up
Results: Administrative Review

311 J E HUMPHREY ST PO BOX 187
 ASHLAND, KS 67831

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
11/18/13	10:00 AM	11:10 AM	1:10	0:30	1:40	0	
Total:			1:10	0:30	1:40	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Sent Notification To _____ Lic. Insp. _____
 Priority(P) Violations 1 Priority foundation(Pf) Violations 1
 Certified Manager on Staff Address Verified 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 Y N O A C R
 1. Certification by accredited program, compliance with Code, or correct responses.

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

Good Hygienic Practices Y N O A C R

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Good Hygienic Practices	Y N O A C R
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|-----------------------------------------------------|-----------------|
| 4. Proper eating, tasting, drinking, or tobacco use | |
| 5. No discharge from eyes, nose and mouth. | |

Preventing Contamination by Hands	Y N O A C R
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|----------------------------------------------------------------------------------------|-----------------|
| 6. Hands clean and properly washed. | |
| 7. No bare hand contact with RTE foods or approved alternate method properly followed. | |
| 8. Adequate handwashing facilities supplied and accessible. | |

Approved Source	Y N O A C R
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- | | |
|-----------------------------------------------------|-----------------|
| 9. Food obtained from approved source. | |
| 10. Food received at proper temperature. | |
| 11. Food in good condition, safe and unadulterated. | .. p .. . p .. |

<i>Fail Notes</i>	3-202.15	<i>Pf - FOOD packages shall be in good condition and protect the integrity of the contents so that the FOOD is not exposed to ADULTERATION or potential contaminants. [There was a can of green beans with a class I dent on the top seam of the can found on the can storage rack east of the walk in freezer. (Corrected on site-removed from service).]</i>
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| 12. Required records available: shellstock tags, parasite destruction. | |
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Protection from Contamination	Y N O A C R
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|---------------------------------------------------------------------------------------|-----------------|
| 13. Food separated and protected. | |
| 14. Food-contact surfaces: cleaned and sanitized. | |
| 15. Proper disposition of returned, previously served, reconditioned and unsafe food. | |

Potentially Hazardous Food Time/Temperature	Y N O A C R
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- | | |
|-------------------------------------------------------------|-----------------|
| 16. Proper cooking time and temperatures. | |
| 17. Proper reheating procedures for hot holding. | |
| 18. Proper cooling time and temperatures. | |
| 19. Proper hot holding temperatures. | |
| 20. Proper cold holding temperatures. | |
| 21. Proper date marking and disposition. | |
| 22. Time as a public health control: procedures and record. | |

Consumer Advisory	Y N O A C R
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|--------------------------------------------------------------|-----------------|
| 23. Consumer advisory provided for raw or undercooked foods. | |
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Highly Susceptible Populations	Y N O A C R
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- | | |
|-----------------------------------------------------------|-----------------|
| 24. Pasteurized foods used; prohibited foods not offered. | |
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Chemical	Y N O A C R
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- | | |
|------------------------------------------------------------|-----------------|
| 25. Food additives: approved and properly used. | |
| 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. | |
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GOOD RETAIL PRACTICES

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	Y	N	O	A	C	R						
Safe Food and Water												
28. Pasteurized eggs used where required.						
29. Water and ice from approved source.						
30. Variance obtained for specialized processing methods.						
Food Temperature Control												
31. Proper cooling methods used; adequate equipment for temperature control.						
32. Plant food properly cooked for hot holding.						
33. Approved thawing methods used.						
34. Thermometers provided and accurate.						
Food Identification												
35. Food properly labeled; original container.						
Prevention of Food Contamination												
36. Insects, rodents and animals not present.	..	p	p						
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%; vertical-align: top;"><i>Fail Notes</i></td> <td style="width: 15%; vertical-align: top;">6-202.15(A)(3)</td> <td style="vertical-align: top;"><i>Outer openings (Doors) Outer openings of a FOOD ESTABLISHMENT shall be protected against the entry of insects and rodents by solid, self-closing, tight-fitting doors. [There was a one inch gap along the bottom and between the double exterior doors along the east side of the basement. Repeated]</i></td> </tr> <tr> <td></td> <td style="vertical-align: top;">6-501.111(A)</td> <td style="vertical-align: top;"><i>P - Pests (Prohibited) The PREMISES shall be maintained free of insects, rodents, and other pests. [There were approximately twenty fresh mouse droppings in the basement food storage area by sacks of sugar, a case of hot cocoa, next to a package of single use food boats, on top of a case of canned sliced apples, by a case of canned pizza sauce, by canned diced tomatoes, by cases of ketchup, and by cans of beans. The facility monitors for pest and treats all pest themselves. The employees had cleaned the storage area and set traps throughout the basement. Repeated.]</i></td> </tr> </table>	<i>Fail Notes</i>	6-202.15(A)(3)	<i>Outer openings (Doors) Outer openings of a FOOD ESTABLISHMENT shall be protected against the entry of insects and rodents by solid, self-closing, tight-fitting doors. [There was a one inch gap along the bottom and between the double exterior doors along the east side of the basement. Repeated]</i>		6-501.111(A)	<i>P - Pests (Prohibited) The PREMISES shall be maintained free of insects, rodents, and other pests. [There were approximately twenty fresh mouse droppings in the basement food storage area by sacks of sugar, a case of hot cocoa, next to a package of single use food boats, on top of a case of canned sliced apples, by a case of canned pizza sauce, by canned diced tomatoes, by cases of ketchup, and by cans of beans. The facility monitors for pest and treats all pest themselves. The employees had cleaned the storage area and set traps throughout the basement. Repeated.]</i>						
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37. Contamination prevented during food preparation, storage and display.	p						
38. Personal cleanliness.						
39. Wiping cloths: properly used and stored.						
40. Washing fruits and vegetables.						
Proper Use of Utensils												
41. In-use utensils: properly stored.	p						
42. Utensils, equipment and linens: properly stored, dried and handled.						
43. Single-use and single-service articles: properly used.						
44. Gloves used properly.						
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						
46. Warewashing facilities: installed, maintained, and used; test strips.	..	p	p						

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Utensils, Equipment and Vending	Y	N	O	A	C	R
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<i>Fail Notes</i>	4-302.14	<i>Pf - A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [There were no chlorine sanitizer test strips available. Repeated.]</i>
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47. Non-food contact surfaces clean.

Physical Facilities	Y	N	O	A	C	R
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48. Hot and cold water available; adequate pressure.

49. Plumbing installed; proper backflow devices.

50. Sewage and waste water properly disposed.

51. Toilet facilities: properly constructed, supplied and cleaned.

52. Garbage and refuse properly disposed; facilities maintained.

53. Physical facilities installed, maintained and clean.

54. Adequate ventilation and lighting; designated areas used.

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

EDUCATIONAL MATERIALS

The following educational materials were provided ..

