

**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:** 5/20/2015      **Business ID:** 101042FE  
**Business:** ASHLAND HIGH SCHOOL

**Inspection:** 56005311  
**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:
05/20/15	10:15 AM	11:45 AM	1:30	0:30	2:00	0	
<b>Total:</b>			1:30	0:30	2:00	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification   Email   Sent Notification To \_\_\_\_\_ Lic. Insp. \_\_\_\_\_  
 Priority(P) Violations   1   Priority foundation(Pf) Violations   0    
 Certified Manager on Staff  Address Verified  Actual Sq. Ft.   3000    
 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.	..	..	..	..	..	..

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

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

<b>Preventing Contamination by Hands</b>	<b>Y N O A C R</b>
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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.                            | .. .. .. .. .. |

<b>Approved Source</b>	<b>Y N O A C R</b>
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- |  |                |
|--|----------------|
| 9. Food obtained from approved source.                                 | .. .. .. .. .. |
| 10. Food received at proper temperature.                               | .. .. .. .. .. |
| 11. Food in good condition, safe and unadulterated.                    | .. .. .. .. .. |
| 12. Required records available: shellstock tags, parasite destruction. | .. .. .. .. .. |

<b>Protection from Contamination</b>	<b>Y N O A C R</b>
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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. | .. .. .. .. .. |

<b>Potentially Hazardous Food Time/Temperature</b>	<b>Y N O A C R</b>
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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. | .. .. .. .. .. |

<b>Consumer Advisory</b>	<b>Y N O A C R</b>
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| 23. Consumer advisory provided for raw or undercooked foods. | .. .. .. .. .. |
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<b>Highly Susceptible Populations</b>	<b>Y N O A C R</b>
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| 24. Pasteurized foods used; prohibited foods not offered. | .. .. .. .. .. |
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<b>Chemical</b>	<b>Y N O A C R</b>
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|--|----------------|
| 25. Food additives: approved and properly used.            | .. .. .. .. .. |
| 26. Toxic substances properly identified, stored and used. | .. .. .. .. .. |

<b>Conformance with Approved Procedures</b>	<b>Y N O A C R</b>
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| 27. Compliance with variance, specialized process and HACCP plan. | .. .. .. .. .. |
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<b>GOOD RETAIL PRACTICES</b>
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<b>Safe Food and Water</b>	<b>Y N O A C R</b>
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| 28. Pasteurized eggs used where required. | .. .. .. .. .. |
| 29. Water and ice from approved source.   | .. .. .. .. .. |

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Safe Food and Water		Y	N	O	A	C	R
30. Variance obtained for specialized processing methods.		..	..	..	..	..	..
Food Temperature Control		Y	N	O	A	C	R
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		Y	N	O	A	C	R
35. Food properly labeled; original container.		..	..	..	..	..	..
Prevention of Food Contamination		Y	N	O	A	C	R
36. Insects, rodents and animals not present.		..	p	..	..	..	p
<i>Fail Notes</i>	<p>6-501.111(A) <i>P - Pests (Prohibited) The PREMISES shall be maintained free of insects, rodents, and other pests. [There were four fresh rodent droppings on a east shelf in the east basement food storage room. There were approximately ten fresh rodent droppings on the east shelf around cases of fudge brownie mix in the west basement storage room. There was a fresh rodent dropping on the east shelf by a case of plastic food storage wrap in the west basement storage room. The facility monitors for pest and treats for pest themselves. There were a few spring traps and glue traps on the shelves and floor in the basement. The facility had a deep clean in the basement within the last month, as per manager. Repeated]</i></p> <p>6-501.112 <i>Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the PREMISES at a frequency that prevents their accumulation, decomposition, or the attraction of pests. [There was a dead cockroach on the floor by cases of single use plates in the basement by the west double doors to the mechanical room. ]</i></p>						
37. Contamination prevented during food preparation, storage and display.		..	..	..	..	..	..
38. Personal cleanliness.		..	..	..	..	..	..
39. Wiping cloths: properly used and stored.		..	..	..	..	..	..
40. Washing fruits and vegetables.		..	..	..	..	..	..
Proper Use of Utensils		Y	N	O	A	C	R
41. In-use utensils: properly stored.		..	..	..	..	..	..
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		Y	N	O	A	C	R
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items		..	..	..	..	..	..
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items		..	..	..	..	..	..

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

<b>Utensils, Equipment and Vending</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>
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46. Warewashing facilities: installed, maintained, and used; test strips.	..	..	..	..	..	..
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47. Non-food contact surfaces clean.	..	..	..	..	..	..
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<b>Physical Facilities</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>
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48. Hot and cold water available; adequate pressure.	..	..	..	..	..	..
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49. Plumbing installed; proper backflow devices.	..	..	..	..	..	..
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50. Sewage and waste water properly disposed.	..	..	..	..	..	..
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51. Toilet facilities: properly constructed, supplied and cleaned.	..	..	..	..	..	..
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52. Garbage and refuse properly disposed; facilities maintained.	..	..	..	..	..	..
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53. Physical facilities installed, maintained and clean.	..	..	..	..	..	..
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54. Adequate ventilation and lighting; designated areas used.	..	..	..	..	..	..
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<b>Administrative/Other</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>
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55. Other violations	..	..	..	..	..	..
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<b>EDUCATIONAL MATERIALS</b>
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The following educational materials were provided ..

