

**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:** 9/16/2013      **Business ID:** 98312FE  
**Business:** NORTHERN VALLEY ELEMENTARY

**Inspection:** 58002532  
**Store ID:**  
**Phone:** 7856692445  
**Inspector:** KDA58  
**Reason:** 01 Routine  
**Results:** No Follow-up

512 W BRYANT PO BOX 217  
 ALMENA, KS 67622

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
09/16/13	10:23 AM	11:10 AM	0:47	2:00	2:47	0	
<b>Total:</b>			0:47	2:00	2:47	0	

<b>FOOD ESTABLISHMENT PROFILE</b>	
Updated Risk Category _____	Updated Size Range _____
Insp. Notification <u>Fax</u> _____ Sent Notification To _____	Lic. Insp. <u>No</u> _____
Priority(P) Violations <u>0</u> _____ Priority foundation(Pf) Violations <u>0</u> _____	
Certified Manager on Staff <u>  </u> _____ Address Verified <u>p</u> _____	Actual Sq. Ft. <u>1,710</u> _____
Certified Manager Present <u>  </u> _____	

**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) 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**

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

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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 1 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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>						
17. Proper reheating procedures for hot holding.	..	..	p	..	..	..
18. Proper cooling time and temperatures.	..	..	p	..	..	..
19. Proper hot holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>						
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	..	..	..	..	..
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	..	..	..	..	..
Conformance with Approved Procedures	Y	N	O	A	C	R
27. Compliance with variance, specialized process and HACCP plan.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 5 at end of questionnaire.</i></b>						

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<b>GOOD RETAIL PRACTICES</b>
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<b>Safe Food and Water</b>	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 .. .. |

<b>Food Temperature Control</b>	Y   N   O   A   C   R
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|--|-------------------|
| 31. Proper cooling methods used; adequate equipment for temperature control. | .. .. . p .. .. . |
| 32. Plant food properly cooked for hot holding.                              | p .. .. . . . .   |
| 33. Approved thawing methods used.   | p .. .. . . . .   |
| 34. Thermometers provided and accurate.                                      | p .. .. . . . .   |

<b>Food Identification</b>	Y   N   O   A   C   R
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|--|-----------------|
| 35. Food properly labeled; original container. | p .. .. . . . . |
|--|-----------------|

<b>Prevention of Food Contamination</b>	Y   N   O   A   C   R
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|---|-------------------|
| 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 .. .. . . . .   |
| 40. Washing fruits and vegetables.  | .. .. . p .. .. . |

<b>Proper Use of Utensils</b>	Y   N   O   A   C   R
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|---------------------------------------|--------------------|
| 41. In-use utensils: properly stored. | .. p .. .. . . . . |
|---------------------------------------|--------------------|

<i>Fail Notes</i>	<p>3-304.12(B) <i>In-use utensil storage (Non-PHF/TCS-handles above food) During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored in FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon.</i></p> <p><i>[one small meat measuring portion cup with handle touch the sugar in a storage bin. COS elevated out of product]</i></p>
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|---|-----------------|
| 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>	Y   N   O   A   C   R
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- |   |                 |
|---|-----------------|
| 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     | p .. .. . . . . |
| 46. Warewashing facilities: installed, maintained, and used; test strips.                                 | p .. .. . . . . |
| 47. Non-food contact surfaces clean.  | p .. .. . . . . |

<b>Physical Facilities</b>	Y   N   O   A   C   R
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- |  |                 |
|--|-----------------|
| 48. Hot and cold water available; adequate pressure. | p .. .. . . . . |
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***This item has Notes. See Footnote 6 at end of questionnaire.***

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities	Y	N	O	A	C	R
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	..	..	..	..	..
54. Adequate ventilation and lighting; designated areas used.	p	..	..	..	..	..
Administrative/Other	Y	N	O	A	C	R
55. Other violations	..	..	..	..	..	..

### EDUCATIONAL MATERIALS

The following educational materials were provided ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

**Notes:**

auto wash machine 50-100 parts per million chlorine ok

## **Footnote 2**

**Notes:**

whole roast on stove top in cooking process and at 163

## **Footnote 3**

**Notes:**

green beans on stove top at 188, Taco Meat in Roaster at serv line @ 152

## **Footnote 4**

**Notes:**

Three-door RIC checked salad dressing at 41 unit ambient @ 41  
single [Frigidaire] RIC bagged shredded lettuce and hard cheese at 43 unit ambient @ 40

## **Footnote 5**

**Notes:**

school HACCP program logs kept ok

## **Footnote 6**

**Notes:**

hot water at hand sink 131 ok