

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: 4/30/2015 **Business ID:** 98312FE
Business: NORTHERN VALLEY ELEMENTARY

Inspection: 58003248
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:
04/30/15	11:35 AM	01:10 PM	1:35	0:15	1:50	0	from Long Island
04/30/15	01:10 PM		0:00	1:30	1:30	0	back to homebase Hays
Total:			1:35	1:45	3:20	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Sent Notification To _____ Lic. Insp. No
 Priority(P) Violations 2 Priority foundation(Pf) Violations 1
 Certified Manager on Staff " Address Verified p Actual Sq. Ft. 1710
 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) 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

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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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			
<i>This item has Notes. See Footnote 1 at end of questionnaire.</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	p	..			
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%;"><i>Fail Notes</i></td> <td style="width: 15%; border-left: 1px solid black; border-right: 1px solid black; vertical-align: top;">3-501.14(A)(2)</td> <td style="border-right: 1px solid black; vertical-align: top;"> <i>P - Cooling PHF/TCS (Reach 41°F within 6 hours total) Cooked POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cooled within a total of 6 hours from 57°C (135°F) to 5°C (41°F) or less. [must cool from 135°F to 70°F in the first two hours] [Cooked and cooled ground beef and cabbage mix (Bierocks) in large metal container covered with food film plastic was probed at 44 to 45 in the three door reach in cooler in the kitchen at 11:50 am. The ambient air temperature of the unit is recorded at 40.8 According to the person in charge, it was placed in the reach in cooler at 2:00 pm the prior day and has not cooled to 41 or less when probed in any location within the bowl. Correction was made with education and the product was discarded.]</i> </td> </tr> </table>	<i>Fail Notes</i>	3-501.14(A)(2)	<i>P - Cooling PHF/TCS (Reach 41°F within 6 hours total) Cooked POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cooled within a total of 6 hours from 57°C (135°F) to 5°C (41°F) or less. [must cool from 135°F to 70°F in the first two hours] [Cooked and cooled ground beef and cabbage mix (Bierocks) in large metal container covered with food film plastic was probed at 44 to 45 in the three door reach in cooler in the kitchen at 11:50 am. The ambient air temperature of the unit is recorded at 40.8 According to the person in charge, it was placed in the reach in cooler at 2:00 pm the prior day and has not cooled to 41 or less when probed in any location within the bowl. Correction was made with education and the product was discarded.]</i>						
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19. Proper hot holding temperatures.	p			
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>									
20. Proper cold holding temperatures.	..	p	p	..			

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
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<i>Fail Notes</i>	3-501.16(A)(2) <i>P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less. [chopped lettuce in plastic container not maintained at 41 or less at the self service salad bar line. Product placed out, according to person in charge, at 11:15am. Between that time and 11:50am a temperature was recorded at 60 to 67 in various parts and by 12:50pm at the ending of the serving time it was at 73. Correction is that the remainder, which was nearly out, is discarded. According to person in charge, she said they don;t save this to the next day for quality reasons. Encourage to consider ice bath method to provide a constant cold holding while serving.]</i>
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|---|--|---|----|----|----|----|----|
| 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
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|--|--|----|----|----|---|----|----|
| 23. Consumer advisory provided for raw or undercooked foods. | | .. | .. | .. | p | .. | .. |
|--|--|----|----|----|---|----|----|

Highly Susceptible Populations		Y	N	O	A	C	R
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|---|--|---|----|----|----|----|----|
| 24. Pasteurized foods used; prohibited foods not offered. | | p | .. | .. | .. | .. | .. |
|---|--|---|----|----|----|----|----|

Chemical		Y	N	O	A	C	R
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|--|--|----|----|---|----|----|----|
| 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
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|---|--|----|----|----|---|----|----|
| 27. Compliance with variance, specialized process and HACCP plan. | | .. | .. | .. | p | .. | .. |
|---|--|----|----|----|---|----|----|

GOOD RETAIL PRACTICES							
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Safe Food and Water		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 | | |

Food Temperature Control		Y	N	O	A	C	R
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|--|--|----|---|----|----|---|----|
| 31. Proper cooling methods used; adequate equipment for temperature control. | | .. | p | .. | .. | p | .. |
|--|--|----|---|----|----|---|----|

<i>Fail Notes</i>	3-501.15(A) <i>Pf - TCS Cooling (Methods) - Cooling shall be accomplished in accordance with the required time and temperature criteria by using one or more of the following methods based on the type of FOOD being cooled: placing the FOOD in shallow pans; separating the FOOD into smaller or thinner portions; using rapid cooling EQUIPMENT; stirring the FOOD in a container placed in an ice water bath; using containers that facilitate heat transfer; adding ice as an ingredient; or, other effective methods. [the size of the metal container used to cool cooked foods is to large with the amount of food not being place in small containers and left uncover to vent heat. Correction with education handouts provided.]</i>
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|---|--|---|----|----|----|----|----|
| 32. Plant food properly cooked for hot holding. | | p | .. | .. | .. | .. | .. |
| 33. Approved thawing methods used. | | p | | | | | |
| 34. Thermometers provided and accurate. | | p | | | | | |

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

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Food Identification	Y	N	O	A	C	R
<p><i>Fail Notes</i> 3-302.12 <i>Food storage containers (Common Name) Except for containers holding FOOD that can be readily and unmistakably recognized such as dry pasta, working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD.</i></p> <p><i>[large Rubbermaid container of, identified by person in charge as flour that had been taken from original bags, has no lable or name marked on container. Correction will be to label the container.]</i></p>						

Prevention of Food Contamination	Y	N	O	A	C	R
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

Proper Use of Utensils	Y	N	O	A	C	R
41. In-use utensils: properly stored.	..	p	p	..
<p><i>Fail Notes</i> 3-304.12(C) <i>In-use utensil storage (Cleaned/sanitized surface) During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored on a clean portion of the FOOD preparation table or cooking EQUIPMENT only if the in-use UTENSIL and the FOOD-CONTACT surface of the FOOD preparation table or cooking EQUIPMENT are cleaned and SANITIZED at the required frequency.</i></p> <p><i>[ice scoop for the ice maker is stored on top of the machine and not on a surface that can be cleaned.</i></p> <p><i>Correction by cleaning and placing on a tray that can be cleaned on a daily basis.]</i></p>						

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

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	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

Physical Facilities	Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.	p
<p><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></p>						
49. Plumbing installed; proper backflow devices.	p
<p><i>This item has Notes. See Footnote 4 at end of questionnaire.</i></p>						
50. Sewage and waste water properly disposed.	p
51. Toilet facilities: properly constructed, supplied and cleaned.	p

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Physical Facilities	Y	N	O	A	C	R
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

This item has Notes. See Footnote 5 at end of questionnaire.

<i>Material Distributed</i>	<i>Education Title #06</i>	<i>Cooling</i>
	<i>Education Title #07</i>	<i>Corrective Actions</i>
	<i>Education Title #26</i>	<i>Hot and Cold Holding Sign</i>
	<i>Education Title #27</i>	<i>Hot and Cold Holding</i>
	<i>Education Title #28</i>	<i>Ice Bath Cooling</i>
	<i>Education Title #31</i>	<i>Product Cooling Temperature Log</i>
	<i>Education Title #49</i>	<i>Two-Stage Cooling</i>

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

auto wash machine uses chlorine at 100 parts per million ok

Footnote 2

Notes:

chili at 177, mixed vegetables 189, peas 190

Footnote 3

Notes:

hot water at sinks 133

Footnote 4

Notes:

in line water filters to the ice maker are serviced on regular basis by professionals and documents/invoices show services conducted on 8-13-14 and 1-5-15 (Encouraged to mark the filters with the service or change out date)

Footnote 5

Notes:

plus a 5 Keys to Food Safety magnet given

VOLUNTARY DESTRUCTION REPORT

Insp Date: 4/30/2015 **Business ID:** 98312FE
Business: NORTHERN VALLEY ELEMENTARY

Inspection: 58003248
Store ID:
Phone: 7856692445
Inspector: KDA58
Reason: 01 Routine

512 W BRYANT PO BOX 217
 ALMENA, KS 67622

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Date	In	Out	Insp	Travel	Total	Mileage	Notes:
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Total:			1:35	1:45	3:20	0	

ACTIONS

Number of products Voluntarily Destroyed 2

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 cooked ground beef and cabbage Qty 30 Units lbs Value \$ 60.00

Description out of temperature greater than 6 hours from start of cooling time, in the reach in cooler

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product chopped lettuce Qty 0.5 Units lbs Value \$ 1.00

Description out of temperature and not held cold at 41 or less and time as a control policy.

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

FOOD ESTABLISHMENT FIELD WARNING LETTER

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012, K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto, grants the Kansas Department of Agriculture authority to regulate food establishments and food processing plants. The Kansas Food Code is adopted and amended by K.A.R. 4-28-8 through 15.

During the inspection today of the Food Establishment listed below, violations of the Kansas Food Code were observed. The violations are documented in the attached Kansas Food Establishment Inspection Report.

Although we will not take further action at this time based on this inspection report, repeated violations observed during future inspections may result in:

- Embargo of non-compliant products;
- immediate closure of your establishment;
- civil penalties of up to \$1,000.00 per violation;
- denial of license renewal;
- modification, suspension and/or revocation of any license or authority issued pursuant to the Kansas Food, Drug and Cosmetic Act;
- and/or any other penalty authorized by law.

Future inspections will be initiated during the next routine inspection cycle, unless we receive a complaint about the food establishment.

Insp Date: 4/30/2015 **Business ID:** 98312FE
Business: NORTHERN VALLEY ELEMENTARY

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 ALMENA, KS 67622

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