

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: 10/27/2011 **Business ID:** 95617FR
Business: ALMA GRADE SCHOOL

Inspection: 60001345
Store ID:
Phone: 7857653349
Inspector: KDA60
Reason: 01 Routine
Results: No Follow-up

215 E NINTH PO BOX 157
 ALMA, KS 66401

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
10/27/11	09:50 AM	11:00 AM	1:10	0:10	1:20	0	
Total:			1:10	0:10	1:20	0	

FOOD ESTABLISHMENT PROFILE

Updated Risk Category _____ Updated Sq. Footage _____
 Insp. Notification Print Critical Violations 1 Lic. Insp. No
 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

	Y	N	O	A	C	R
Demonstration of Knowledge						
1. Certification by accredited program, compliance with Code, or correct responses.	p
Employee Health						
2. Management awareness; policy present.	p
3. Proper use of reporting, restriction and exclusion.	p
Good Hygienic Practices						
4. Proper eating, tasting, drinking, or tobacco use	p

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Good Hygienic Practices	Y N O A C R
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5. No discharge from eyes, nose and mouth.	p
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Preventing Contamination by Hands	Y N O A C R
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6. Hands clean and properly washed.	p
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7. No bare hand contact with RTE foods or approved alternate method properly followed.	p
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8. Adequate handwashing facilities supplied and accessible.	p
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Approved Source	Y N O A C R
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9. Food obtained from approved source.	p
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10. Food received at proper temperature.	. . . p . . .
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11. Food in good condition, safe and unadulterated.	p
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12. Required records available: shellstock tags, parasite destruction. p . .
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Protection from Contamination	Y N O A C R
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13. Food separated and protected.	p
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14. Food-contact surfaces: cleaned and sanitized.	p
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15. Proper disposition of returned, previously served, reconditioned and unsafe food.	. . . p . . .
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Potentially Hazardous Food Time/Temperature	Y N O A C R
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16. Proper cooking time and temperatures.	. . . p . . .
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17. Proper reheating procedures for hot holding.	p
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This item has Notes. See Footnote 1 at end of questionnaire.

18. Proper cooling time and temperatures.	. . . p . . .
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19. Proper hot holding temperatures.	. . . p . . .
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20. Proper cold holding temperatures.	p
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This item has Notes. See Footnote 2 at end of questionnaire.

21. Proper date marking and disposition.	. . p . . . p . .
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Fail Notes	3-501.18(A)(1)*	CRITICAL - RTE PHF, Disposition-discard if >7days at 41°F <i>[In the Manitowac reach in cooler, opened commercially processed diced ham dated 10/14/11. Employee stated she didn't think that was the right date, but now for sure when opened. (cos-voluntary destroyed)]</i>
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22. Time as a public health control: procedures and record. p . .
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Consumer Advisory	Y N O A C R
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23. Consumer advisory provided for raw or undercooked foods. p . .
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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. p . .
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Chemical	Y N O A C R
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25. Food additives: approved and properly used. p . .
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26. Toxic substances properly identified, stored and used.	p
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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

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Safe Food and Water	Y	N	O	A	C	R
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
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
Food Identification	Y	N	O	A	C	R
35. Food properly labeled; original container.	p
Prevention of Food Contamination	Y	N	O	A	C	R
36. Insects, rodents and animals not present; no unauthorized persons.	p
37. Contamination prevented during food preparation, storage and display.	p
38. Personal cleanliness.	p
39. Wiping cloths: properly used and stored.	..	p	p	..
<i>Fail Notes</i> 3-304.14(B)(1) <i>Wet wiping cloths stored in sanitizer [Greater than 200 parts per million chlorine found in the wiping cloth bucket. (cos-diluted to 50 parts per million chlorine)]</i>						
40. Washing fruits and vegetables.	p
Proper Use of Utensils	Y	N	O	A	C	R
41. In-use utensils: properly stored.	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- Critical items	p
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- non-critical 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
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

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Physical Facilities

Y N O A C R

Fail Notes | 6-501.12(A) *Physical facilities clean*
[East wall fan in kitchen found with dust build up]

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

Material Distributed | *Education Title #08* *Date Marking*

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

crock pot/opened from can--green beans 147°F

Footnote 2

Notes:

Manitowac reach in cooler/peeled boiled eggs 36°F
walk in cooler/milk 36°F
milk cooler/milk 41°F

VOLUNTARY DESTRUCTION REPORT

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Business: ALMA GRADE SCHOOL

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ALMA, KS 66401

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ACTIONS

Number of products Voluntarily Destroyed 1

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 Diced ham Qty 1 Units lbs Value \$

Description Ham dated 10/14/11. Held over 7 days

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A