

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: 9/7/2012 **Business ID:** 6422511E
Business: BASEHOR LINWOOD HIGH SCHOOL

Inspection: 64002754
Store ID:
Phone: 913-724-2122
Inspector: KDA64
Reason: 10 Licensing
Results: No Follow-up

2108 N 155TH STREET
 BASEHOR, KS 66007

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
09/07/12	09:40 AM	11:40 AM	2:00	0:00	2:00	0	
Total:			2:00	0:00	2:00	0	

FOOD ESTABLISHMENT PROFILE			
Insp. Notification	Email _____	Critical Violations <u>2</u>	Lic. Insp. <u>Yes</u>
Sent Notification To _____	Left App. <u>No</u>	Lic. Approved <u>Yes</u>	
Address Verified <u>p</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.

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 OR VISIT www.ksda.gov/food_safety/ 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

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
4. Proper eating, tasting, drinking, or tobacco use	p

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Good Hygienic Practices		Y	N	O	A	C	R
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	p	..
<i>Fail Notes</i>	6-301.11 <i>Handwash cleanser provided [The hand washing sink located across from the convection ovens does not have soap for staff to wash hands with (COS-Stocked)]</i> 6-301.12 <i>Hand Drying Provision. [The hand washing sink located across from the convection ovens does not have paper towels for staff to dry hands with (COS-Stocked)]</i>						
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
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>							
18. Proper cooling time and temperatures.		..	p	p	..
<i>Fail Notes</i>	3-501.14(A)(2)* CRITICAL - Cooling PHF-135 to 41°F within 6 hours [meeting 3-501.14(A)(1)] <i>[Walk in cooler: A half pan of nacho cheese that was partially heated then put back in the cooler the day before holding at 48.0 degrees F - Product did not reach 41 degrees or lower within the allotted 6 hours for cooling potentially hazardous foods (COS-Voluntarily destroyed by discarded at garbage disposal)]</i>						
19. Proper hot holding temperatures.		p
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>							
20. Proper cold holding temperatures.		p
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>							
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

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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 .. . p ..

<i>Fail Notes</i>	7-102.11*	<i>CRITICAL - Common Name, Working Containers</i> [A bottle of unknown light brown liquid and a bottle of green liquid in plastic spray bottle do not have the common name or a label indicating what the identity of each substance is - Neither the manager could confirm the identity of either one (COS-Bottles trashed)]
	7-201.11(A)*	<i>SWING - Separation, Storage-spacing/partitioning</i> [A sealed bottle of stainless steel cleaner stored on same shelf as Cambro dispensing units and open box of single use gloves (COS-Chemical moved to chemical closet)]

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	Y	N	O	A	C	R
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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

<i>Fail Notes</i>	3-501.15	<i>Proper cooling methods used for PHF</i> [Nacho cheese sauce cooled with lid over the top preventing the product to properly cool and reach 41 degrees F or colder]
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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

Prevention of Food Contamination	Y	N	O	A	C	R
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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

40. Washing fruits and vegetables. p

Proper Use of Utensils	Y	N	O	A	C	R
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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
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Utensils, Equipment and Vending	Y	N	O	A	C	R
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|---|---|----|----|----|----|----|
| 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
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|--|----|----|----|----|----|----|
| 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 | .. | .. | .. | .. |
| <i>Fail Notes</i> 6-501.12(A) <i>Physical facilities clean</i>
<i>[Areas under storage shelves in the dry storage room have 10-15 old rodent dropping and dry rotini pasta pieces underneath]</i> | | | | | | |
| 54. Adequate ventilation and lighting; designated areas used. | p | .. | .. | .. | .. | .. |

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

EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #06</i>	<i>Cooling</i>
	<i>Education Title #49</i>	<i>Two-Stage Cooling</i>

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Footnote 1

Notes:

Mechanical dishmachine 163.4 degrees F at final rinse

Footnote 2

Notes:

Commercially processed spicy chicken patties in convection oven for 20 minutes reached 200 degrees F

Commercially processed burger patties in steamer for 30 minutes reached 167-202 degrees F

Sweet potato fries in oven for 20 minutes reached 180 degrees F

Footnote 3

Notes:

Gehl's machine: Nacho cheese 139 degrees F

Footnote 4

Notes:

Walk in freezer: All product frozen

Walk in cooler: Strawberry milk 43 degrees F, 1% milk 43 degrees F, ambient 40 degrees F

Line A cooler: Ambient 36 degrees F

Double door beverage cooler: Ambient 32 degrees F

Milk cooler: Chocolate milk 37 degrees F, skim milk 33 degrees F, strawberry milk 33 degrees F, ambient 34 degrees F

Gatorade cooler: Ambient 38 degrees F

A la Carte cooler: Nacho cheese 41 degrees F

VOLUNTARY DESTRUCTION REPORT

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Phone: 913-724-2122
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2108 N 155TH STREET
 BASEHOR, KS 66007

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Total:			2:00	0:00	2:00	0	

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 Nacho Cheese Qty 0.25 Units gal Value \$ 3.00

Description Product was not properly cooled and did not reach 41 degrees F within the allotted 6 hours for cooling potentially hazardous foods

Reason Product Destroyed Adulterated Method Product Destroyed Garbage Disposal

Disposal Location Firm Embargo Hold Tag # N/A