

**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:** 6/10/2011      **Business ID:** 100972FR  
**Business:** BROWN MEMORIAL SCOUT CAMP

**Inspection:** 69001640  
**Store ID:**  
**Phone:** 7852633546  
**Inspector:** KDA69  
**Reason:** 01 Routine  
**Results:** Follow-up

1935 LANE  
 ABILENE, KS 67410

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/10/11	11:30 AM	02:35 PM	3:05	0:30	3:35	0	
<b>Total:</b>			3:05	0:30	3:35	0	

**FOOD ESTABLISHMENT PROFILE**

Updated Risk Category \_\_\_\_\_ Updated Sq. Footage \_\_\_\_\_  
 Insp. Notification Print Critical Violations 7 Lic. Insp. \_\_\_\_\_  
 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**

Demonstration of Knowledge	Y	N	O	A	C	R
1. Certification by accredited program, compliance with Code, or correct responses.	..	p	..	..	..	..
<i>Fail Notes</i>   2-102.11* <i>CRITICAL - Demonstration</i>   <i>[6 critical violations.]</i>						
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

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		Y	N	O	A	C	R
<b>Good Hygienic Practices</b>							
4. Proper eating, tasting, drinking, or tobacco use		p	..	..	..	..	..
5. No discharge from eyes, nose and mouth.		p	..	..	..	..	..
<b>Preventing Contamination by Hands</b>							
6. Hands clean and properly washed.		..	p	..	..	p	..
<i>Fail Notes</i>	2-301.14(E)*	<i>CRITICAL - When to Wash Hands - After handling soiled equipment or utensils [Employee handled dirty dishes, then clean dishes without washing hands, corrected on site, educated and hands washed.]</i>					
7. No bare hand contact with RTE foods or approved alternate method properly followed.		..	p	..	..	p	..
<i>Fail Notes</i>	3-301.11(B)*	<i>CRITICAL - No BHC w/ RTE food [Employee touched ready to eat cake with bare hands, corrected on site, educated.]</i>					
8. Adequate handwashing facilities supplied and accessible.		p	..	..	..	..	..
<b>Approved Source</b>							
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	..	..
<b>Protection from Contamination</b>							
13. Food separated and protected.		..	p	..	..	p	..
<i>Fail Notes</i>	3-302.11(A)(1)(a)*	<i>CRITICAL - Separation-Raw &amp; raw RTE [Case of raw shell eggs stored over case of fresh cut fruit and vegetables, corrected on site, vegetables moved.]</i>					
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	..	..	..	..	..
<b>Potentially Hazardous Food Time/Temperature</b>							
16. Proper cooking time and temperatures.		..	..	p	..	..	..
17. Proper reheating procedures for hot holding.		..	p	..	..	p	..
<i>Fail Notes</i>	3-403.11(A)*	<i>CRITICAL - Reheating PHF for Hot Holding-165°F for 15 seconds [macaroni and cheese 130°F, and 127°F coming out of hot box. macaroni and cheese with ham was prepared and was put in hot box at 130°F. Cook stated the hot box would heat up the macaroni and cheese. Macaroni and cheese was 130°F and 127°F at time of service, corrected on site, served out.]</i>					
18. Proper cooling time and temperatures.		..	..	p	..	..	..
19. Proper hot holding temperatures.		..	p	..	..	p	..
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>							
<i>Fail Notes</i>	3-501.16(A)(1)*	<i>CRITICAL - PHF Hot Holding-&gt;135°F [Macaroni and cheese (pan3) 108°F, pan 4 107°F on serving line, corrected on site, served out.]</i>					
20. Proper cold holding temperatures.		p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>							
21. Proper date marking and disposition.		p	..	..	..	..	..
22. Time as a public health control: procedures and record.		..	..	..	p	..	..

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<b>Consumer Advisory</b>	Y N O A C R
23. Consumer advisory provided for raw or undercooked foods.	.. .. . p .. ..
<b>Highly Susceptible Populations</b>	Y N O A C R
24. Pasteurized foods used; prohibited foods not offered.	.. .. . p .. ..
<b>Chemical</b>	Y N O A C R
25. Food additives: approved and properly used.	.. .. . p .. ..
26. Toxic substances properly identified, stored and used.	p .. .. . .. ..
<b>Conformance with Approved Procedures</b>	Y N O A C R
27. Compliance with variance, specialized process and HACCP plan.	.. .. . p .. ..
<b>GOOD RETAIL PRACTICES</b>	
<b>Safe Food and Water</b>	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 .. ..
<b>Food Temperature Control</b>	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 .. .. . .. ..
<b>Food Identification</b>	Y N O A C R
35. Food properly labeled; original container.	p .. .. . .. ..
<b>Prevention of Food Contamination</b>	Y N O A C R
36. Insects, rodents and animals not present; no unauthorized persons.	.. p .. .. . ..
<i>Fail Notes</i>   6-202.15(A)(3)* <i>SWING - Outer openings protected-solid, self-closing doors [Gap at bottom center of back door. Gaps at bottom of all for screened doors in dining hall.]</i>	
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
41. In-use utensils: properly stored.	p .. .. . .. ..
42. Utensils, equipment and linens: properly stored, dried and handled.	.. p .. .. . ..
<i>Fail Notes</i>   4-903.11(B)(1) <i>Equipment/utensil/linen storage-self draining position [Plastic containers stored wet in upright position.]</i>	
4-904.11(A) <i>Food-/lip-contact surfaces of utensils/single-service articles protected from contamination [Forks, spoons, and knives are positioned so that food contact surfaces are not protected from consumer]</i>	
43. Single-use and single-service articles: properly used.	p .. .. . .. ..
44. Gloves used properly.	p .. .. . .. ..

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<b>Utensils, Equipment and Vending</b>	<b>Y N O A C R</b>
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45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Critical items      ..    p    ..    ..    p    ..

<i>Fail Notes</i>	4-202.11(A)(2)* <i>CRITICAL - Food-contact surface cleanability-free of imperfections [Multiple plastic containers and lids are cracked on food contact surface., corrected on site, set aside for management.]</i>
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45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- non-critical items      ..    p    ..    ..    ..    ..

<i>Fail Notes</i>	3-304.16(A) <i>Clean tableware for second portions-employees [Kitchen served seconds on plate soiled by consumer.]</i>
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46. Warewashing facilities: installed, maintained, and used; test strips.      p    ..    ..    ..    ..    ..

47. Non-food contact surfaces clean.      p    ..    ..    ..    ..    ..

<b>Physical Facilities</b>	<b>Y N O A C R</b>
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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    ..    ..    ..    ..    ..

54. Adequate ventilation and lighting; designated areas used.      p    ..    ..    ..    ..    ..

<b>Administrative/Other</b>	<b>Y N O A C R</b>
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55. Other violations      p    ..    ..    ..    ..    ..

<b>EDUCATIONAL MATERIALS</b>
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The following educational materials were provided      p

<i>Material Distributed</i>	<i>Education Title #04    No Bare-Hand Contact Education Title #10    Did You Wash 'Em Sign / Sticker Education Title #34    Reheating Temperature Log Education Title #43    Storing Food in WIC</i>
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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

mechanical dishwasher: 100ppm chlorine

## **Footnote 2**

### **Notes:**

Hot holding: serving line: corn 192°F, corn2 181°F

## **Footnote 3**

### **Notes:**

Cold holding: reach in cooler: potato salad 42°F, BBQ chicken 37°F: walk in cooler: milk 42°F

