

**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:** 6/14/2012      **Business ID:** 100972FR  
**Business:** BROWN MEMORIAL SCOUT CAMP

**Inspection:** 69002221  
**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:
06/14/12	05:00 PM	07:15 PM	2:15	0:45	3:00	0	
<b>Total:</b>			2:15	0:45	3:00	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification      Print      Critical Violations 5      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**

1. Certification by accredited program, compliance with Code, or correct responses.

Y   N   O   A   C   R  
 p   "   "   "   "   "

**Employee Health**

2. Management awareness; policy present.

Y   N   O   A   C   R  
 p   "   "   "   "   "

3. Proper use of reporting, restriction and exclusion.

p   "   "   "   "   "

**Good Hygienic Practices**

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

Y   N   O   A   C   R  
 p   "   "   "   "   "

5. No discharge from eyes, nose and mouth.

p   "   "   "   "   "

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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	..	..	p	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
Fail Notes	4-501.114(C)(2)* CRITICAL - Chemical Sanitization-Quat concentration (200ppm or manufacturers' spec) [No detectable sanitizer in three compartment sink, corrected on site, now 150 ppm quaternary ammonia.]					
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	..	..	..
19. Proper hot holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>						
20. Proper cold holding temperatures.	..	p	..	..	p	..
<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>						
Fail Notes	3-501.16(A)(2)(a)* CRITICAL - PHF Cold Holding-<41°F [milk 46, sliced turkey 50 in walk in cooler; corrected on site, items were moved to reach in cooler (ambient 41)]					
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	..	..	p	..
Fail Notes	7-201.11(B)* CRITICAL - Separation, Storage-chemicals above food, etc. [Dispenser of handsoap located above 3 vat sink, corrected on site, dispenser and soap were removed.]					

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

<b>Chemical</b>						Y N O A C R
<i>Fail Notes</i>   7-206.12* <i>CRITICAL - Rodent Bait Stations</i> <i>[Open bait station of mouse poison located between walk in cooler and wall of building. corrected on site, poison was discarded.]</i>						
<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	..	..	..	..
<i>Fail Notes</i>   4-301.11 <i>SWING - Cooling, heating, &amp; holding equipment sufficient in number &amp; capacity (in good repair)</i> <i>[Walk in cooler is not maintaining food at 41 or below, ambient is 46]</i>						
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</i> <i>[Kitchen screen door propped open, corrected on site, door was closed. There is a gap at the bottom of the screen door between the double doors.]</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	..	..	..	..	..
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
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</i> <i>[Food contact surface of plastic container has cracks not easily cleanable, corrected on site, container was discarded.]</i>						

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending	Y	N	O	A	C	R
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- |   |   |    |    |    |    |    |
|---|---|----|----|----|----|----|
| 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  | ..   | .. | .. | .. |  |  |  |
| <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 15%; padding-right: 10px;"><i>Fail Notes</i></td> <td style="width: 15%; border-left: 1px solid black; padding-left: 5px;">6-501.12(A)</td> <td style="padding-left: 10px;"><i>Physical facilities clean</i><br/><i>[Approximately 25 old rodent droppings under shelving in storage room.]</i></td> </tr> </table> | <i>Fail Notes</i> | 6-501.12(A)  | <i>Physical facilities clean</i><br><i>[Approximately 25 old rodent droppings under shelving in storage room.]</i> |    |    |    |  |  |  |
| <i>Fail Notes</i>  | 6-501.12(A)       | <i>Physical facilities clean</i><br><i>[Approximately 25 old rodent droppings under shelving in storage room.]</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
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The following educational materials were provided      p

*Material Distributed* | *Education Title #22*    *Focus On Food Safety Manual (on the Website)*

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## **Footnote 1**

### **Notes:**

Mechanical dishwasher sanitizing at 100ppm chlorine.

## **Footnote 2**

### **Notes:**

Hot holding: hot box: pasta 154, spaghetti meat sauce 142, 152; oven: green beans 200

## **Footnote 3**

### **Notes:**

Cold holding: walk in cooler: hamburger 40; reach in cooler: ambient 41

