

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: 10/6/2014 **Business ID:** 105213FE
Business: ABILENE HIGH

Inspection: 69003399
Store ID:
Phone: 7852632630
Inspector: KDA69
Reason: 01 Routine
Results: No Follow-up

1300 N CEDAR PO BOX 639
 ABILENE, KS 67410

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
10/06/14	10:15 AM	12:20 PM	2:05	0:30	2:35	0	
Total:			2:05	0:30	2:35	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Sent Notification To _____ Lic. Insp. _____
 Priority(P) Violations 1 Priority foundation(Pf) Violations 2
 Certified Manager on Staff .. Address Verified p Actual Sq. Ft. 3000
 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) 296-5600.

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

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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	p	..
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
Fail Notes	4-601.11(A) Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [Multiple lids stored as clean are found with old sticker residue or tape on them. corrected on site, lids were set aside to go through.]					
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
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
17. Proper reheating procedures for hot holding.	p
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
18. Proper cooling time and temperatures.	p
19. Proper hot holding temperatures.	..	p	p	..
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>						
Fail Notes	3-501.16(A)(1) P - PHF/TCS Hot Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 57°C (135°F) or above. [Hamburgers 118 on serving line. corrected on site, hamburgers were served out.]					
20. Proper cold holding temperatures.	p
<i>This item has Notes. See Footnote 5 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 |

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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This item has Notes. See Footnote 6 at end of questionnaire.

GOOD RETAIL PRACTICES

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 |
| 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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Prevention of Food Contamination	Y N O A C R
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| 36. Insects, rodents and animals not present. | .. p |
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<i>Fail Notes</i>	6-202.15(D)	<i>Outer openings (Screens/Air Curtains) Except when flying insects and other pests are absent due to the location of the ESTABLISHMENT, the weather, or other limiting condition, if the windows or doors of a FOOD ESTABLISHMENT, or of a larger structure within which a FOOD ESTABLISHMENT is located, are kept open for ventilation or other purposes, or a TEMPORARY FOOD ESTABLISHMENT is not provided with windows and doors, the openings shall be protected against the entry of insects and rodents by: 16 mesh to 25.4 mm (16 mesh to 1 inch) screens; properly designed and installed air curtains to control flying insects; or, other effective means. [There are three small holes the size of a pencil in the screen of backdoor that can allow for entry of pests.]</i>
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|---|----------------------------|
| 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- P and Pf items " p " " p "

<i>Fail Notes</i>	4-202.11(A)(2) <i>Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. [Two lids used for reheating taco meat are cracked on food contact surfaces. corrected on site, lids were moved to kitchen manager office.]</i>
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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
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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 " " p "

<i>Fail Notes</i>	6-501.19 <i>Except during cleaning and maintenance operations, toilet room doors as specified under § 6-202.14 shall be kept closed. [Employee bathroom door is propped open, corrected on site, door was closed.]</i>
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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
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55. Other violations p " " " " "

EDUCATIONAL MATERIALS

The following educational materials were provided p

This item has Notes. See Footnote 7 at end of questionnaire.

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Footnote 1

Notes:

Mechanical dishwasher sanitizing at 163.6 plate level

Footnote 2

Notes:

cooking:
oven: hamburger 168

Footnote 3

Notes:

Reheating:
oven:
frenchfries 165

Footnote 4

Notes:

Hot holding:
serving line: tomato soup 170
serving line2: french fries 137
salad bar area hot box: taco meat 195
salad bar: taco meat 154

Footnote 5

Notes:

Cold holding:
salad bar reach in cooler: cottage cheese 41

milk bunker:
milk 30.6

milk bunker by salad bar: milk 32.5

2door reach in cooler:
ambient 39.2

salad bar:
potato salad 42
pasta salad 42

cabinet:
french fries 43

walk in cooler: cooked turkey 41

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a la cart area:
reach in cooler: milk 33.8
reach in cooler2: cheese 37.2

Footnote 6

Notes:

School HAACP plan records of cold temperatures were available for September. No cold temperatures were taken for Oct 1-3. No record of cooking or hot holding temperatures were available for review. Past production sheets are sent to main office, and no production records for October were observed. Kitchen manager was not present at inspection.

Footnote 7

Notes:

5 Keys to Food Safety

FIELD WARNING LETTER

Insp Date: 10/6/2014 **Business ID:** 105213FE
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ABILENE, KS 67410

Inspection: 69003399
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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 above, 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.