

**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:** 4/20/2015      **Business ID:** 105213FE  
**Business:** ABILENE HIGH

**Inspection:** 74004105  
**Store ID:**  
**Phone:** 7852632630  
**Inspector:** KDA74  
**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:
04/20/15	08:10 AM	09:50 AM	1:40	0:40	2:20	0	
<b>Total:</b>			1:40	0:40	2:20	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Email Sent Notification To \_\_\_\_\_ Lic. Insp. No  
 Priority(P) Violations 1 Priority foundation(Pf) Violations 1  
 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](http://www.agriculture.ks.gov), EMAIL [fsl@kda.ks.gov](mailto:fsl@kda.ks.gov), OR CALL (785) 564-6767.

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**

<b>Demonstration of Knowledge</b>	Y	N	O	A	C	R
1. Certification by accredited program, compliance with Code, or correct responses.	..	..	p	..	..	..
<b>Employee Health</b>	Y	N	O	A	C	R
2. Management awareness; policy present.	p	..	..	..	..	..
3. Proper use of reporting, restriction and exclusion.	p	..	..	..	..	..
<b>Good Hygienic Practices</b>	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	..	..	..	..	..						
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>												
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	..	..	..	..						
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%;"><i>Fail Notes</i></td> <td style="width: 15%; border-left: 1px solid black; border-right: 1px solid black;">4-601.11(A)</td> <td style="border-left: 1px solid black; border-right: 1px solid black;"><i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch.</i></td> </tr> <tr> <td></td> <td style="border-left: 1px solid black; border-right: 1px solid black;"></td> <td style="border-left: 1px solid black; border-right: 1px solid black;"><i>[Slicer has a greasy residue on the back (left side facing) Corrected on Site (COS) Cleaned in Place]</i></td> </tr> </table>	<i>Fail Notes</i>	4-601.11(A)	<i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch.</i>			<i>[Slicer has a greasy residue on the back (left side facing) Corrected on Site (COS) Cleaned in Place]</i>						
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		<i>[Slicer has a greasy residue on the back (left side facing) Corrected on Site (COS) Cleaned in Place]</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	..	..	..	..	..						
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>												
18. Proper cooling time and temperatures.	..	..	p	..	..	..						
19. Proper hot holding temperatures.	..	..	p	..	..	..						
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	..	..						
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	..	..	..	..	..						
Conformance with Approved Procedures	Y	N	O	A	C	R						

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Conformance with Approved Procedures	Y	N	O	A	C	R
27. Compliance with variance, specialized process and HACCP plan.	..	..	..	p	..	..

## GOOD RETAIL PRACTICES

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. <b><i>This item has Notes. See Footnote 4 at end of questionnaire.</i></b>	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.	p	..	..	..	..	..
37. Contamination prevented during food preparation, storage and display.	p	..	..	..	..	..
38. Personal cleanliness.	p	..	..	..	..	..
39. Wiping cloths: properly used and stored. <b><i>This item has Notes. See Footnote 5 at end of questionnaire.</i></b>	p	..	..	..	..	..
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-P and Pf items	p	..	..	..	..	..
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. <b><i>This item has Notes. See Footnote 6 at end of questionnaire.</i></b>	..	p	..	..	..	..

*Fail Notes* | 4-601.11(C) *NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [Small shelf fan in salad prep area is full of dust]*

Physical Facilities	Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.	p	..	..	..	..	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities	Y	N	O	A	C	R
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49. Plumbing installed; proper backflow devices. p    "    p    "    "    "

50. Sewage and waste water properly disposed. "    p    "    "    p    "

*Fail Notes* | 5-402.11 *P - Except for floor drains that originate in refrigerated spaces that are constructed as an integral part of the building, a direct connection may not exist between the SEWAGE system and a drain originating from EQUIPMENT in which FOOD is placed. [Tomatoes being washed inside sink basin that is directly connected to the sewage line Corrected on Site (COS) Put raised shelf above sink so tomatoes are above flood rim]*

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    "    "    "    "

*Fail Notes* | 6-501.11 *PHYSICAL FACILITIES shall be maintained in good repair. [Ceiling in Walk in Cooler is cracked and per Person in Charge can drip condensation]*

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

*Fail Notes* | 6-202.11(A) *Except as specified in ¶ 6-202.11(B), light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES. [Light inside Walk in Cooler not shielded or protected]*

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 #40 When The Power Is Out*

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

**Notes:**

If remodeled a handwashing sink should be installed in salad prep area

## **Footnote 2**

**Notes:**

Soup 180

## **Footnote 3**

**Notes:**

Milk 39 / Snack bar Pepsi Reach in Cooler (RIC) 39

Cheese stick 40 / Snack bar True RIC 37

Hard boiled egg 39 / Chicken noodles 37 Walk in Cooler (WIC) 36

Turkey 36 / Ham 37 / Salad area RIC 37

Milk 34 / Serving line milk cooler 35

Milk 39 / Lunch room milk cooler 35

## **Footnote 4**

**Notes:**

Frozen foods frozen

## **Footnote 5**

**Notes:**

Wiping cloth sanitizer 200 ppm quaternary ammonia

## **Footnote 6**

**Notes:**

Mechanical warewashing sanitizing temperature 161.4

## FOOD ESTABLISHMENT 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 below, 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.

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