

**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:** 4/23/2015      **Business ID:** 105214FE  
**Business:** MCKINLEY INTERMEDIATE

**Inspection:** 74004121  
**Store ID:**  
**Phone:** 7852632630  
**Inspector:** KDA74  
**Reason:** 01 Routine  
**Results:** No Follow-up

112 NORTH ROGERS  
 ABILENE, KS 67410

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
04/23/15	09:35 AM	10:45 AM	1:10	0:10	1:20	0	
<b>Total:</b>			1:10	0:10	1:20	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Email Sent Notification To \_\_\_\_\_ Lic. Insp. No  
 Priority(P) Violations 1 Priority foundation(Pf) Violations 0  
 Certified Manager on Staff  Address Verified p Actual Sq. Ft. 2040  
 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

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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	..	..	..	..	..
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	..	..	..
20. Proper cold holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 1 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	..	..	..	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Chemical	Y N O A C R
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Fail Notes	7-201.11(B)	<p><i>P - Chemical Storage (Not Above Food, etc.) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES.</i></p> <p><i>[Mechanical warewashing sanitizer and detergent area mounted above the clean side of the warewasher. Per Person in Charge a new dishwasher is being installed this summer and chemicals will be mounted on dirty side at that time.]</i></p>
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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
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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 .. .. . .. ..

***This item has Notes. See Footnote 2 at end of questionnaire.***

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.

p .. .. . .. ..

37. Contamination prevented during food preparation, storage and display.

p .. .. . .. ..

38. Personal cleanliness.

p .. .. . .. ..

39. Wiping cloths: properly used and stored.

p .. .. . .. ..

***This item has Notes. See Footnote 3 at end of questionnaire.***

40. Washing fruits and vegetables.

.. .. . p .. ..

***This item has Notes. See Footnote 4 at end of questionnaire.***

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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45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-  
P and Pf items

p .. .. . .. ..

## 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-Core items	p	..	..	..	..	..
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46. Warewashing facilities: installed, maintained, and used; test strips.	p	..	..	..	..	..
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47. Non-food contact surfaces clean.	p	..	..	..	..	..
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Physical Facilities	Y	N	O	A	C	R
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48. Hot and cold water available; adequate pressure.	p	..	..	..	..	..
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49. Plumbing installed; proper backflow devices.	p	..	..	..	..	..
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50. Sewage and waste water properly disposed.	p	..	..	..	..	..
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51. Toilet facilities: properly constructed, supplied and cleaned.	..	..	p	..	..	..
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52. Garbage and refuse properly disposed; facilities maintained.	p	..	..	..	..	..
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53. Physical facilities installed, maintained and clean.	p	..	..	..	..	..
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54. Adequate ventilation and lighting; designated areas used.	p	..	..	..	..	..
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Administrative/Other	Y	N	O	A	C	R
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55. Other violations	p	..	..	..	..	..
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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:**

Cut bagged salad 39 / Grated cheese 37 / Walk in Cooler (WIC) 38  
Hard boiled eggs 35 / Garbonzo beans 34 / Chicken pieces 34 / Hard boiled eggs 35 / Hobart Reach in Cooler (RIC) 34  
Milk 38 / Large milk cooler 40  
Milk 33 / Small milk cooler 21

## **Footnote 2**

### **Notes:**

Frozen foods frozen

## **Footnote 3**

### **Notes:**

Wiping cloth sanitizer 200 ppm quaternary ammonia

## **Footnote 4**

### **Notes:**

Discussed method due to lack of indirectly plumbed sink. Food is washed above flood rim in strainer

## NOTICE OF NON COMPLIANCE WITH KANSAS LAW

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**NOTICE OF NON COMPLIANCE WITH KANSAS LAW**

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations 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 food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 09/21/15

Inspection Report Number 74004121      Inspection Report Date 04/23/15

Establishment Name MCKINLEY INTERMEDIATE

Physical Address 112 NORTH ROGERS      City ABILENE  
 Zip 67410

Additional Notes and Instructions  
 Warewashing sanitizer and detergent will be installed on dirty side of mechanical warewasher. Follow up will be performed when school reopens in the fall.

## 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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