

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y	N	O	A	C	R
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|---|---|----|----|----|----|----|
| 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
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|--|----|----|----|----|----|----|
| 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 | .. | .. | p | .. |

Fail Notes | 6-301.14 | *A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES. [There was one handwashing sink, just to the right to the kitchen entrance, that did not have a handwashing sign posted. Corrected on Site (COS) - provided with a handwashing sign.]*

Approved Source	Y	N	O	A	C	R
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|---|----|----|----|----|----|----|
| 9. Food obtained from approved source. | p | .. | .. | .. | .. | .. |
| 10. Food received at proper temperature. | .. | .. | p | .. | .. | .. |
| 11. Food in good condition, safe and unadulterated. | .. | p | .. | .. | p | .. |

Fail Notes | 3-202.15 | *Pf - FOOD packages shall be in good condition and protect the integrity of the contents so that the FOOD is not exposed to ADULTERATION or potential contaminants. [There were two cans with Class I dents on the top seal. A can of Cream of Celery and Cream of Mushroom, 50 oz each. COS - cans were discarded.]*

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|--|----|----|----|---|----|----|
| 12. Required records available: shellstock tags, parasite destruction. | .. | .. | .. | p | .. | .. |
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Protection from Contamination	Y	N	O	A	C	R
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|---|----|----|----|----|----|----|
| 13. Food separated and protected. | p | .. | .. | .. | .. | .. |
| 14. Food-contact surfaces: cleaned and sanitized. | .. | p | .. | .. | .. | .. |

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. [There were three pans that had sticker residue on the outside of the pan. COS - moved the pans to the warewashing area.]*

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|---|---|----|----|----|----|----|
| 15. Proper disposition of returned, previously served, reconditioned and unsafe food. | p | .. | .. | .. | .. | .. |
|---|---|----|----|----|----|----|

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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|---|----|----|----|----|----|----|
| 16. Proper cooking time and temperatures.
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i> | p | .. | .. | .. | .. | .. |
| 17. Proper reheating procedures for hot holding. | .. | .. | p | .. | .. | .. |
| 18. Proper cooling time and temperatures.
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i> | p | .. | .. | .. | .. | .. |
| 19. Proper hot holding temperatures.
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i> | .. | p | .. | .. | p | .. |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature

Y N O A C R

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.
[On the breakfast buffet table, there was a container of tater tots that were 105 F. The PIC stated that they had been there since 7:15am this morning and that they were wrapping up their breakfast at the time so the tater tots would be discarded. COS - the tater tots were discarded. Note - PIC stated they use time as a control rather than temperature, but there are no written procedures and no written time as to when the tater tots were put out.]*

20. Proper cold holding temperatures.

.. p p ..

This item has Notes. See Footnote 5 at end of questionnaire.

Fail Notes | 3-501.16(A)(2) | *P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less.
[On the breakfast buffet table, there was a container of shredded cheddar cheese that was 55 F. The PIC stated that it had been there since 7:15am this morning and that they were wrapping up their breakfast at the time so the cheese was to be discarded. COS - the cheese was discarded. Note - PIC stated they use time as a control rather than temperature, but there are no written procedures and no written time as to when the cheese was put out.*

On the shelf next to jelly and peanut butter packets, there were individually packaged cream cheese packets sitting on the shelf. The packets had "Keep Refrigerated" on the containers. They were 70.7 F on the outside of the containers. The PIC stated that the earliest they would have been there was 7am this morning. COS - put in the freezer to rapidly cool the packets.]

21. Proper date marking and disposition.

p

22. Time as a public health control: procedures and record.

.. p

Fail Notes | 3-501.19(A)(1)(a) | *Pf - Time as a Public Health Control (Written procedure-TPHC) If time without temperature control is used as the public health control for a working supply of POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) before cooking, or for READY-TO-EAT POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) that is displayed or held for sale or service, written procedures shall be prepared in advance, maintained in the FOOD ESTABLISHMENT and made available to the REGULATORY AUTHORITY upon request that specify methods of compliance with Food Code Time as a Public Health Control procedures.*

[The PIC stated that they were using time as a control on their breakfast buffet. There are no written procedures for their process. Spoke with PIC about the process of using time as temperature control and having written procedures for their process.]

3-501.19(B)(2) | *Pf - Time as a PHC - 4 hours (marked with time) If time without temperature control is used as the public health control up to a maximum of 4 hours, the FOOD shall be marked or otherwise identified to indicate the time that is 4 hours past the point in time when the FOOD is removed from temperature control. [The time control on the breakfast buffet has no times written down, only an estimate from the employees on when they put them out. Spoke with PIC about the process of using time as temperature control and having written procedures for their process.]*

Consumer Advisory

Y N O A C R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Consumer Advisory		Y	N	O	A	C	R
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23. Consumer advisory provided for raw or undercooked foods. p

Highly Susceptible Populations		Y	N	O	A	C	R
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24. Pasteurized foods used; prohibited foods not offered. p

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

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

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

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

<i>Fail Notes</i>	6-202.15(A)(3) <i>Outer openings (Doors) Outer openings of a FOOD ESTABLISHMENT shall be protected against the entry of insects and rodents by solid, self-closing, tight-fitting doors. [The back door to the kitchen leading out to the dumpsters has a slim gap under the door where sun was shining through.]</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 p ..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities	Y N O A C R
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<i>Fail Notes</i>	5-203.14	<i>P - A PLUMBING SYSTEM shall be installed to preclude backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use at the FOOD ESTABLISHMENT, including on a hose bibb if a hose is attached or on a hose bibb if a hose is not attached and backflow prevention is required by LAW, by: Providing an air gap as specified under § 5-202.13; or, Installing an APPROVED backflow prevention device as specified under § 5-202.14.</i> <i>[At the 3vat sink, there was a green hose attached to the faucet with the nozzle on the hose directly in the 3vat sink. COS - the nozzle was hung up above the flood rim of the sink.]</i>
	5-205.15(B)	<i>Plumbing system (Maintained) A PLUMBING SYSTEM shall be maintained in good repair.</i> <i>[The handwashing sink in the warewashing area is leaking.]</i>

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|--|-------------|---|----|----|----|----|
| 50. Sewage and waste water properly disposed. | p | .. | .. | .. | .. | .. |
| 51. Toilet facilities: properly constructed, supplied and cleaned. | .. | p | .. | .. | .. | .. |
| <i>Fail Notes</i> | 5-501.17 | <i>A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.</i>
<i>[No covered trashcan in the employee restroom in the kitchen.]</i> | | | | |
| 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 | .. | .. | .. | .. |
| <i>Fail Notes</i> | 6-202.11(A) | <i>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.</i>
<i>[There are no shields on the lighting in the catering storage room directly above exposed plates.]</i> | | | | |

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

<i>Material Distributed</i>	<i>Education Title #05 Clean Plate Sign</i>
	<i>Education Title #07 Corrective Actions</i>
	<i>Education Title #10 Did You Wash 'Em Sign / Sticker</i>
	<i>Education Title #27 Hot and Cold Holding</i>

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Serve Safe Certified

Footnote 2

Notes:

Turkey Burger - 177 F

Fried Chicken - 208 F

Footnote 3

Notes:

Cheese - 46 F Note - this cheese was shredded this morning in the kitchen and was in the cooling process, it had been cooling for approximately an hour.

Footnote 4

Notes:

Breakfast Buffet:

Eggs - 137 F

Stainless Steel Hot Hold between Buffet Room and Kitchen:

Cooked Carrots - 134 F

Metro Hot Hold:

Taco Bake - 137 F

Footnote 5

Notes:

Tall Stainless Steel Cold Hold between Buffet Room and Kitchen:

Cheese - 46 F Note - this cheese was shredded this morning in the kitchen and was in the cooling process.

Turbo Air RIC:

Cream Cheese - 37.7 F

WIC:

Cooked Rice - 42.5 F

Milk Dispenser:

Chocolate - 37.1 F

Footnote 6

Notes:

Thawed veggie/beef/turkey patties as part of the cooking process on the grill.

VOLUNTARY DESTRUCTION REPORT

Insp Date: 3/31/2014 **Business ID:** 104278FE
Business: COWLEY COUNTY COMMUNITY COLLEGE

125 S SECOND
 ARKANSAS CITY, KS 67005

Inspection: 79000029
Store ID:
Phone: 6204415205
Inspector: KDA79
Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
03/31/14	08:45 AM	12:00 PM	3:15	0:20	3:35	0	
Total:			3:15	0:20	3:35	0	

ACTIONS

Number of products Voluntarily Destroyed 4

VOLUNTARY DESTRUCTION REPORT

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product Cream of Celery Qty 0 Units Value \$ 4.36

Description 50 oz Can

Reason Product Destroyed Adulterated Method Product Destroyed Dumpster

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Cream of Mushroom Qty 0 Units Value \$ 3.89

Description 50 oz Can

Reason Product Destroyed Adulterated Method Product Destroyed Dumpster

Disposal Location Firm Embargo Hold Tag # N/A

3. Product Shredded Cheddar Cheese Qty 1 Units lbs Value \$ 2.46

Description

Reason Product Destroyed Adulterated Method Product Destroyed Dumpster

Disposal Location Firm Embargo Hold Tag # N/A

VOLUNTARY DESTRUCTION REPORT

VOLUNTARY DESTRUCTION REPORT

4. Product Tator Tots Qty 2 Units lbs Value \$ 2.37

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

