

**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:** 4/10/2014      **Business ID:** 99631FE  
**Business:** C-4 ELEMENTARY SCHOOL  
  
 11945 292ND RD  
 ARKANSAS CITY, KS 67005

**Inspection:** 79000046  
**Store ID:**  
**Phone:** 6204412045  
**Inspector:** KDA79  
**Reason:** 01 Routine  
**Results:** No Follow-up

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
04/10/14	10:50 AM	12:30 PM	1:40	0:15	1:55	0	
<b>Total:</b>			1:40	0:15	1:55	0	

FOOD ESTABLISHMENT PROFILE	
Updated Risk Category <u>RAC# 05 High Risk</u>	Updated Size Range <u>1. Under 5,000 sq feet</u>
Insp. Notification <u>Print</u>	Lic. Insp. <u>No</u>
Priority(P) Violations <u>2</u>	Priority foundation(Pf) Violations <u>0</u>
Certified Manager on Staff <input type="checkbox"/>	Address Verified <input checked="" type="checkbox"/>
Certified Manager Present <input type="checkbox"/>	Actual Sq. Ft. _____

**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) 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**

	Y	N	O	A	C	R
<b>Demonstration of Knowledge</b>						
1. Certification by accredited program, compliance with Code, or correct responses.	..	..	p	..	..	..
<i><b>This item has Notes. See Footnote 1 at end of questionnaire.</b></i>						
<b>Employee Health</b>						
2. Management awareness; policy present.	p	..	..	..	..	..
3. Proper use of reporting, restriction and exclusion.	p	..	..	..	..	..

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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	..	..	p	..
<i>Fail Notes</i>   6-301.14   <i>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. [The restroom next to the kitchen does not have a handwash sign. Corrected on Site (COS) - provided with a handwashing sign.]</i>						
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	..
<i>Fail Notes</i>   4-703.11(B)   <i>P - Sanitizing (mechanical hot water) After being cleaned, EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be SANITIZED in hot water mechanical operations achieving a UTENSIL surface temperature of 71°C (160°F) as measured by an irreversible registering temperature indicator. [The dishwashing machine in the kitchen, which the kitchen manager stated she uses infrequently, uses hot water for sanitization. Upon running my thermometer through the machine, it only showed 157.2 F. COS - the dishes ran through the dishwasher with my thermometer were put in the 3 vat sanitization vat that was full of quat sanitizer. Instructed kitchen manager that she should either not use the machine, or always use her sanitization vat to sanitize her equipment if she uses it.]</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	..	..	..
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	..	..	..	..	..
<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

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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
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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 .. .. .

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 .. .. . p ..

<i>Fail Notes</i>	3-302.12	<i>Food storage containers (Common Name) Except for containers holding FOOD that can be readily and unmistakably recognized such as dry pasta, working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD.</i> <i>[There was a squirt bottle with a yellow liquid in it, identified by kitchen manager as oil, that had no label on it. COS - labeled.]</i>
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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 .. .. .

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 4 at end of questionnaire.***

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 .. .. .

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Proper Use of Utensils		Y	N	O	A	C	R
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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    .    .    p    .

<i>Fail Notes</i>	4-102.11(A)(1)	<i>P - Materials that are used to make SINGLE-SERVICE and SINGLE-USE ARTICLES may not allow the migration of deleterious substances.                  [There was sugar being stored in a plastic black trash bag in a bucket. COS - the sugar was moved into zip lock bags to be stored in the bucket.]</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    .    .    .    .    .

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

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    .    .    .    .

<i>Fail Notes</i>	5-205.15(B)	<i>Plumbing system (Maintained) A PLUMBING SYSTEM shall be maintained in good repair.                  [The sink in the restroom immediately adjacent to the kitchen has a slow but steady drip.]</i>
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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    .    .    .    .    .

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 #10 Did You Wash 'Em Sign / Sticker*

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Kitchen manager stated she had taken a class in Winfield that she was certified through, did not remember name of training course.

## **Footnote 2**

### **Notes:**

FWE Hot Hold:

Pizza - 142 F

Hamburger - 138 F

## **Footnote 3**

### **Notes:**

Frigidaire Reach in Cooler (RIC):

Cheese - 43 F

Crosley RIC:

Lettuce - 39 F

Hotpoint RIC:

Yogurt - 40.1 F

Milk RIC:

Chocolate - 34.2 F

## **Footnote 4**

### **Notes:**

Sanitizer bucket - 200ppm

## **Footnote 5**

### **Notes:**

3 vat sink sanitizing vat measured 200ppm, label says 150-400ppm is an acceptable concentration.

## FIELD WARNING LETTER

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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.