

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: 4/14/2014 **Business ID:** 105298FE
Business: SACRED HEART CHURCH

Inspection: 79000052
Store ID:
Phone: 6204426550
Inspector: KDA79
Reason: 01 Routine
Results: Follow-up

312 SOUTH B STREET
 ARKANSAS CITY, KS 67005

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
04/14/14	11:35 AM	01:00 PM	1:25	0:15	1:40	0	
Total:			1:25	0:15	1:40	0	

FOOD ESTABLISHMENT PROFILE	
Updated Risk Category <u>RAC# 04 Medium 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>3</u>	Priority foundation(Pf) Violations <u>1</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, 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

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Good Hygienic Practices	Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use	Ⓟ
5. No discharge from eyes, nose and mouth.	Ⓟ
Preventing Contamination by Hands	Y	N	O	A	C	R
6. Hands clean and properly washed.	Ⓟ
7. No bare hand contact with RTE foods or approved alternate method properly followed.	Ⓟ
8. Adequate handwashing facilities supplied and accessible.	Ⓟ
Approved Source	Y	N	O	A	C	R
9. Food obtained from approved source.	Ⓟ
10. Food received at proper temperature.	Ⓟ
11. Food in good condition, safe and unadulterated.	Ⓟ
12. Required records available: shellstock tags, parasite destruction.	Ⓟ
Protection from Contamination	Y	N	O	A	C	R
13. Food separated and protected.	Ⓟ
14. Food-contact surfaces: cleaned and sanitized.	Ⓟ
15. Proper disposition of returned, previously served, reconditioned and unsafe food.	Ⓟ
Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
16. Proper cooking time and temperatures.	Ⓟ
17. Proper reheating procedures for hot holding.	Ⓟ
18. Proper cooling time and temperatures.	Ⓟ
19. Proper hot holding temperatures.	..	Ⓟ	Ⓟ	..
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
Fail Notes	<p>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. [At the lunch line, there were french fries that were 112 F on the steam table. The lady in charge of the lunch line said she had pulled them out of the Hot Holding unit 15 minutes previously for the lunch rush and at that time they were 135 F when she checked the temperature. Corrected on Site (COS) - the lunch rush was over, all left over food was discarded per normal lunch procedures.]</p>					
20. Proper cold holding temperatures.	Ⓟ
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
21. Proper date marking and disposition.	Ⓟ
22. Time as a public health control: procedures and record.	Ⓟ
Consumer Advisory	Y	N	O	A	C	R
23. Consumer advisory provided for raw or undercooked foods.	Ⓟ
Highly Susceptible Populations	Y	N	O	A	C	R
24. Pasteurized foods used; prohibited foods not offered.	Ⓟ
Chemical	Y	N	O	A	C	R
25. Food additives: approved and properly used.	Ⓟ

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Chemical		Y	N	O	A	C	R
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26. Toxic substances properly identified, stored and used. .. p p ..

<i>Fail Notes</i>	7-201.11(B)	<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> <i>[There was a bottle of All Temperature Detergent sitting on top of the hot water warewashing machine. COS - the chemical was moved to the floor.]</i>
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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

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

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

<i>Fail Notes</i>	3-304.12(C)	<i>In-use utensil storage (Cleaned/sanitized surface) During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored on a clean portion of the FOOD preparation table or cooking EQUIPMENT only if the in-use UTENSIL and the FOOD-CONTACT surface of the FOOD preparation table or cooking EQUIPMENT are cleaned and SANITIZED at the required frequency.</i> <i>[The ice scoop was stored directly on top of the ice machine.]</i>
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42. Utensils, equipment and linens: properly stored, dried and handled. .. p p ..

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Proper Use of Utensils	Y	N	O	A	C	R
<p><i>Fail Notes</i> 4-901.11(A) <i>Equipment/utensils (Air drying) After cleaning and SANITIZING, EQUIPMENT and UTENSILS shall be air-dried or used after adequate draining as specified in the first paragraph of 40 CFR 180.940 Tolerance exemptions for active and inert ingredients for use in antimicrobial formulations (food-contact surface SANITIZING solutions), before contact with FOOD.</i> <i>[The lunch trays were removed from a clean dish rack and stacked to be put into storage for use tomorrow while still wet. COS - instructed kitchen staff on allowing the dishes to air dry before stacking and storing. Dishes were unstacked to air drying could continue.]</i></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
<p><i>Fail Notes</i> 4-501.11(A) <i>EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements specified under Parts 4-1 and 4-2.</i> <i>[The exit handle on the inside of the WIC is beginning to rust.]</i></p>						
46. Warewashing facilities: installed, maintained, and used; test strips.	p
47. Non-food contact surfaces clean.	..	p
<p><i>Fail Notes</i> 4-601.11(C) <i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.</i> <i>[The fan in the WIC has an accumulation of dust on it.]</i></p>						
Physical Facilities	Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.	p
49. Plumbing installed; proper backflow devices.	..	p
<p><i>Fail Notes</i> 5-202.12(A) <i>Pf - A HANDWASHING SINK shall be equipped to provide water at a temperature of at least 38°C (100°F) through a mixing valve or combination faucet.</i> <i>[The handwashing sink in the restroom available to kitchen staff has no hot water. The hot water is shut off due to a leak, per the kitchen staff. Plumbers were at the facility today for another issue and will fix it today. Kitchen staff always washes hands upon reentering the kitchen area per Kitchen Manager.]</i></p> <p>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 mop sink, there was a green hose attached to the faucet with the end of the hose stored inside of the mop sink. COS - the hose was removed from inside of the mop sink.]</i></p>						
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

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Administrative/Other

Y N O A C R

55. Other violations

p " " " " "

EDUCATIONAL MATERIALS

The following educational materials were provided p

Material Distributed | Education Title #27 Hot and Cold Holding

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Footnote 1

Notes:

Lunch Line:
Sloppy Joe - 150 F

Mobile Hot Holding Unit:
Chicken Patty - 142 F

Footnote 2

Notes:

Milk at Lunch Line:
Milk - 37.7 F

Walk in Cooler (WIC):
Milk - 38.9 F

