

**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:** 4/22/2014      **Business ID:** 96910FE  
**Business:** ROOSEVELT ELEMENTARY

**Inspection:** 79000064  
**Store ID:**  
**Phone:** 6204412070  
**Inspector:** KDA79  
**Reason:** 01 Routine  
**Results:** No Follow-up

300 NORTH B  
 ARKANSAS CITY, KS 67005

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
04/22/14	07:20 AM	08:40 AM	1:20	0:25	1:45	0	
<b>Total:</b>			1:20	0:25	1:45	0	

FOOD ESTABLISHMENT PROFILE	
Updated Risk Category <u>RAC# 06 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>1</u>	Priority foundation(Pf) Violations <u>1</u>
Certified Manager on Staff <input type="checkbox"/>	Address Verified <input type="checkbox"/>
Certified Manager Present <input type="checkbox"/>	Actual Sq. Ft. <u>3124</u>

**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**

Demonstration of Knowledge	Y	N	O	A	C	R
1. Certification by accredited program, compliance with Code, or correct responses.	..	..	p	..	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
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	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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>						
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	..	..	..
<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>						
20. Proper cold holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 4 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	..	..	p	..

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Chemical	Y N O A C R
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<i>Fail Notes</i>	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>[In the gymnasium/cafeteria area, there was a bucket of sanitizer water sitting on top of a table used to hold food, such as cereal boxes, etc that are to be served. Corrected on Site (COS) - bucket was moved.]</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 . . .
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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 . . .
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29. Water and ice from approved source.	p . . . . .
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30. Variance obtained for specialized processing methods.	.. . p . . .
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Food Temperature Control	Y N O A C R
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31. Proper cooling methods used; adequate equipment for temperature control.	p . . . . .
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32. Plant food properly cooked for hot holding.	.. . p . . .
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33. Approved thawing methods used.	.. p . . . .
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<i>Fail Notes</i>	3-501.13(A)	<p><i>TCS Thawing (Refrigeration) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be thawed under refrigeration that maintains the FOOD temperature at 5°C (41°F) or less.</i></p> <p><i>[Theree was a box of Pancake Wraps (wrapped around Pork, Turkey and Veggie Protein links) sitting out on the shelf to thaw. Talked to kitchen staff about their thawing options. They are not individually wrapped and cannot be thawed under running water. Kitchen staff stated they cook best if they are thawed some in advance. With these circumstances the best thawing method would appear to be thawing in the reach in cooler (RIC). ]</i></p>
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34. Thermometers provided and accurate.	p . . . . .
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Food Identification	Y N O A C R
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35. Food properly labeled; original container.	.. p . . . .
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<i>Fail Notes</i>	3-302.12	<p><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></p> <p><i>[There was a squirt bottle with a yellow liquid in it, identified by kitchen staff as butter, that was not labeled. ]</i></p>
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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 . . . . .
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37. Contamination prevented during food preparation, storage and display.	p . . . . .
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38. Personal cleanliness.	p . . . . .
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		Y	N	O	A	C	R
<b>Prevention of Food Contamination</b>							
39. Wiping cloths: properly used and stored.		p	..	..	..	..	..
40. Washing fruits and vegetables.		..	..	p	..	..	..
<b>Proper Use of Utensils</b>							
41. In-use utensils: properly stored.		p	..	..	..	..	..
42. Utensils, equipment and linens: properly stored, dried and handled.		..	p	..	..	..	..
<i>Fail Notes</i>	4-903.11(B)	<i>Clean EQUIPMENT and UTENSILS shall be stored as specified under ¶ (A) of this section and shall be stored: In a self-draining position that allows air drying; and, Covered or inverted. [There are some baskets/containers, occasionally used for serving purposes per the kitchen staff, on a shelf in the kitchen. They are not inverted or covered.]</i>					
43. Single-use and single-service articles: properly used.		p	..	..	..	..	..
44. Gloves used properly.		p	..	..	..	..	..
<b>Utensils, Equipment and Vending</b>							
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items		..	p	..	..	p	..
<i>Fail Notes</i>	4-202.11(A)(2)	<i>Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. [There was a pitted and chipped spatula stored as clean with other utensils. COS - the spatula was thrown away.]</i>					
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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 5 at end of questionnaire.</i></b>							
47. Non-food contact surfaces clean.		p	..	..	..	..	..
<b>Physical Facilities</b>							
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. [In the restrooms closest to the kitchen and used by the kitchen staff, there is a steady leak at the left sink in the boy's restroom.]</i>					
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. [In the restrooms closest to the kitchen and used by the kitchen staff, there is no covered trashcan in the girl's restroom.]</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	..	..	..	..

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Physical Facilities	Y   N   O   A   C   R
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<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. [In the dry storage area, there are shielding tubes on the lights to shield them, but the end of the tubes that contain it inside completely are missing.]</i>
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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 ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

**Notes:**

Certified through Kansas Department of Education, Basics in Food Safety

## **Footnote 2**

**Notes:**

Frozen meat received - 25.4 F

## **Footnote 3**

**Notes:**

Breakfast was not potentially hazardous - toast, waffles, cereal were the options.

## **Footnote 4**

**Notes:**

Turbo Air Reach in Cooler:  
Lettuce- 39.4 F

Milk RIC:  
Milk - 39.1 F

## **Footnote 5**

**Notes:**

Quat Sanitizer - Label calls for 150-400ppm  
Sanitizer bucket - 150-200ppm  
3 vat sink - 200ppm

Hot water warewasher - 187.5 F

## FIELD WARNING LETTER

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300 NORTH B  
ARKANSAS CITY, KS 67005

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**Phone:** 6204412070  
**Inspector:** KDA79  
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**Reference:**

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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.