

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:** 101008FE
Business: JEFFERSON ELEMENTARY

Inspection: 79000065
Store ID:
Phone: 620-441-2060
Inspector: KDA79
Reason: 01 Routine
Results: No Follow-up

130 OSAGE AVENUE
 ARKANSAS CITY, KS 67005

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
04/22/14	08:50 AM	10:20 AM	1:30	0:10	1:40	0	
Total:			1:30	0:10	1:40	0	

FOOD ESTABLISHMENT PROFILE

Physical Address 130 OSAGE AVENUE City ARKANSAS CITY
 Zip 67005

Owner USD 470 License Type FE

Risk Category RAC# 06 High Risk RAC/Size Confirmed Size Range Under 5,000 sq feet

Insp. Notification Print Lic. Insp. No

Priority(P) Violations 3 Priority foundation(Pf) Violations 2

Certified Manager on Staff Address Verified Actual Sq. Ft. 4640

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, 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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Demonstration of Knowledge	Y	N	O	A	C	R
1. Certification by accredited program, compliance with Code, or correct responses.	þ
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
Employee Health	Y	N	O	A	C	R
2. Management awareness; policy present.	þ
3. Proper use of reporting, restriction and exclusion.	þ
Good Hygienic Practices	Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use	þ
5. No discharge from eyes, nose and mouth.	þ
Preventing Contamination by Hands	Y	N	O	A	C	R
6. Hands clean and properly washed.	þ
7. No bare hand contact with RTE foods or approved alternate method properly followed.	þ
8. Adequate handwashing facilities supplied and accessible.	þ
Approved Source	Y	N	O	A	C	R
9. Food obtained from approved source.	þ
10. Food received at proper temperature.	þ
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
11. Food in good condition, safe and unadulterated.	þ
12. Required records available: shellstock tags, parasite destruction.	þ
Protection from Contamination	Y	N	O	A	C	R
13. Food separated and protected.	..	þ	þ	..
<i>Fail Notes</i>	<p>3-302.11(A)(1)(a) <i>P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as fruits and vegetables</i> <i>[In the Turbo Air Reach in Cooler (RIC) there was a stainless steel container with three packages of raw hamburger meat thawing. The stainless steel container was sitting directly on top of a box of apples. Corrected on Site (COS) - the RIC was rearranged so that the raw meat was on bottom.]</i></p>					
14. Food-contact surfaces: cleaned and sanitized.	..	þ
<i>Fail Notes</i>	<p>4-601.11(A) <i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch.</i> <i>[There was a stainless steel pan, stored as clean, with sticker and sticker residue on the bottom of the pan. Corrected on Site (COS) - moved to the warewashing area.]</i></p>					
15. Proper disposition of returned, previously served, reconditioned and unsafe food.	þ
Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
16. Proper cooking time and temperatures.	þ
17. Proper reheating procedures for hot holding.	þ
18. Proper cooling time and temperatures.	þ
19. Proper hot holding temperatures.	þ

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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20. Proper cold holding temperatures. p " " " " "

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

21. Proper date marking and disposition. " p " " p "

<i>Fail Notes</i>	3-501.18(A)(2)	<p><i>P - RTE PHF/TCS, Disposition (discard if in a container w/out a date) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is not clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5°C (41°F) or less for a maximum of 7 days, with the day of preparation counted as Day 1.</i></p> <p><i>[There was a container of ham dated 3/28 and turkey dated 4/8 in the Turbo Air RIC. Per kitchen staff - these were frozen the day they were opened. They were pulled out of the freezer and thawed yesterday. They informed me they did have a piece of paper with them saying when they were pulled out of the freezer, but it was not there any longer because it had gotten wet as the packages thawed. Suggested to the kitchen staff they write the day it is pulled out of the freezer on the bag so that there is no question about when it was thawed and they do not have to replace the paper every time it gets wet from them thawing. COS - thaw date put on packages again. Issued FWL due to all other date marking being correct, this being <10%.]</i></p>
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22. Time as a public health control: procedures and record. " " p " " "

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 " " p "

<i>Fail Notes</i>	7-102.11	<p><i>Pf - Common Name (Working Containers) Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material.</i></p> <p><i>[There was an unlabeled bucket with a pink liquid and a rag in it stored in the kitchen near the warewashing machine. The kitchen staff identified it as sanitizer water. COS - labeled.]</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

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 " " "

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

	Y	N	O	A	C	R		
Food Temperature Control								
33. Approved thawing methods used.	p		
34. Thermometers provided and accurate.	p		
Food Identification								
35. Food properly labeled; original container.	p		
Prevention of Food Contamination								
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								
41. In-use utensils: properly stored.	p		
42. Utensils, equipment and linens: properly stored, dried and handled.	..	p		
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43. Single-use and single-service articles: properly used.	p		
44. Gloves used properly.	p		
Utensils, Equipment and Vending								
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		
46. Warewashing facilities: installed, maintained, and used; test strips.	p		
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>								
47. Non-food contact surfaces clean.	..	p		
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Physical Facilities								
48. Hot and cold water available; adequate pressure.	p		
49. Plumbing installed; proper backflow devices.	..	p	p	..		

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Physical Facilities	Y N O A C R
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<i>Fail Notes</i>	<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></p> <p><i>[At the mop sink, there are two faucets. One faucet has a Y splitter with shut off valves attached. There is a black hose attached to the splitter with the end of the hose inside of the sink. The second faucet has a black hose attached directly to the fauceet with the end of the hose inside of the sink. COS - the ends of the hoses were removed from the sink to provide an air gap.]</i></p>
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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

<i>Fail Notes</i>	<p>6-501.11 <i>PHYSICAL FACILITIES shall be maintained in good repair.</i></p> <p><i>[There are two stained ceiling tiles in the dry storage area of the kitchen.]</i></p>
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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

The following educational materials were provided p

Material Distributed | Education Title #43 Storing Food in WIC

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Certified through Kansas Department of Education Food Safety Basics

Footnote 2

Notes:

Received Hamburgers - 19.7 F

Footnote 3

Notes:

Turbo Air RIC:
Cheese - 40.6 F

Turbo Air RIC (2):
Turkey - 33.1 F

Milk RIC:
Milk - 41.8 F

Footnote 4

Notes:

Hot water warewashing machine - 173.8 F
Quat sanitizer bucket - ~200ppm, label calls for 150-400ppm

FIELD WARNING LETTER

Insp Date: 4/22/2014 **Business ID:** 101008FE
Business: JEFFERSON ELEMENTARY

130 OSAGE AVENUE
ARKANSAS CITY, KS 67005

Inspection: 79000065
Store ID:
Phone: 620-441-2060
Inspector: KDA79
Reason: 01 Routine

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.