

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: 4/23/2014 **Business ID:** 97289FE
Business: BELLE PLAINE HIGH SCHOOL

Inspection: 79000071
Store ID:
Phone: 6204882288
Inspector: KDA79
Reason: 01 Routine
Results: Follow-up

822 N MERCHANT
 BELLE PLAINE, KS 67013

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
04/23/14	10:50 AM	12:45 PM	1:55	0:05	2:00	0	
Total:			1:55	0:05	2:00	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Lic. Insp. No

Priority(P) Violations 5 Priority foundation(Pf) Violations 1

Certified Manager on Staff Address Verified Actual Sq. Ft. 3008

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

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

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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
<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. [There is no handwash sign at the handsink in the kitchen or in the restroom(s) used by kitchen staff. Corrected on Site (COS)- provided with handwashing signs to be posted.]</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> 4-601.11(A) <i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [The roof of the right microwave in the kitchen had dried on food debris/splatter. COS - cleaned.]</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
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
17. Proper reheating procedures for hot holding.	p
18. Proper cooling time and temperatures.	p
19. Proper hot holding temperatures.	p
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
20. Proper cold holding temperatures.	..	p
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>						
<i>Fail Notes</i> 3-501.16(A)(2) <i>P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less. [At the salad bar the spinach was 47 F. It had been there for approximately 45 to 50 minutes. COS - put back in to reach in cooler (RIC) to cool down before next lunch period. Talked to kitchen staff about options for keeping salad bar colder.]</i>						
21. Proper date marking and disposition.	..	p

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Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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Fail Notes	<p>3-501.18(A)(2) <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. [In the McCall RIC, there were 5-10 packages of turkey and ham, sliced by the elementary school and delivered to them, that had no date marking. They were told on Monday when it was delivered from the elementary that it had been open and sliced that day. COS - dated the packages.]</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

Fail Notes	<p>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. [At the warewashing area, there are two containers of sanitizer on the table where dirty dishes go. A kitchen staff member prepared some peaches in a collander and bucket at this area. COS - I told the kitchen staff they needed to keep the chemicals and foods/clean equipment separate. They can either prepare food there and keep the chemical on the floor (which I didn't recommend since it is where dirty dishes are delivered to be washed), or they can keep all food prep/clean dishes away from the area and the chemical would be fine where it was since only dirty dishes were put in the area.]</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						
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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

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Food Temperature Control		Y	N	O	A	C	R
34. Thermometers provided and accurate.		p
Food Identification		Y	N	O	A	C	R
35. Food properly labeled; original container.		p
Prevention of Food Contamination		Y	N	O	A	C	R
36. Insects, rodents and animals not present.		p
37. Contamination prevented during food preparation, storage and display.		..	p
<i>Fail Notes</i>	<p>3-306.11 <i>P - Food protected - Except for nuts in the shell and whole, raw fruits and vegetables that are intended for hulling, peeling, or washing by the CONSUMER before consumption, FOOD on display shall be protected from contamination by the use of PACKAGING; counter, service line, or salad bar FOOD guards; display cases; or other effective means. [At the window into the kitchen where students are served from: The kitchen staff set up self-serve lunch meat, cheese, lettuce, onion, tomato, bread. The students come along and use tongs to select what they want and put it on their trays. There is no sneeze guard/protection for the food. Kitchen staff informed me that they have this set up for lunch every Wednesday. They have already requested a sneeze-guard from the School Board. Notice of Non-Compliance issued. Follow-up will be performed to ensure sneeze guard is in place.]</i></p>						
38. Personal cleanliness.		p
39. Wiping cloths: properly used and stored.		p
<i>This item has Notes. See Footnote 5 at end of questionnaire.</i>							
40. Washing fruits and vegetables.		p
Proper Use of Utensils		Y	N	O	A	C	R
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
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
46. Warewashing facilities: installed, maintained, and used; test strips.		p
<i>This item has Notes. See Footnote 6 at end of questionnaire.</i>							
47. Non-food contact surfaces clean.		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	..

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Physical Facilities

Y N O A C R

Fail Notes	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. [At the mop sink there is a green hose attached to the atmospheric vacuum breaker. The hose is wrapped up around the electrical box above the mop sink and hangs down the other side into the mop sink. There is no air gap. COS - the hose was removed from the mop sink and hung up so that it would not be in the mop sink. Discussed options of cutting the hose shorter if they do not need it so long, or just always making sure it is up out of the mop sink.]</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

- | | | | | | | |
|----------------------|---|----|----|----|----|----|
| 55. Other violations | p | .. | .. | .. | .. | .. |
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EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #07</i>	<i>Corrective Actions</i>
	<i>Education Title #11</i>	<i>Employee Handwashing</i>
	<i>Education Title #27</i>	<i>Hot and Cold Holding</i>

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Certified through Kansas Department of Education - Food Safety Basics

Footnote 2

Notes:

Fries cooked for Hot Holding - 177 F

Footnote 3

Notes:

Crescor Hot Hold:
Chicken Patty - 186 F

Footnote 4

Notes:

Coca Cola RIC:
Cheese - 43 F

McCall RIC:
Turkey - 38 F

Milk RIC:
Milk - 35.8 F

Salad Bar:
Cantelope - 41 F

Footnote 5

Notes:

Washing cloth in sanitizer - 50ppm

Footnote 6

Notes:

Hot water warewasher - 176.0 F

