

**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:** 4/24/2014      **Business ID:** 98262FE  
**Business:** FRANCES WILLARD ELEMENTARY

**Inspection:** 79000073  
**Store ID:**  
**Phone:** 620-441-2050  
**Inspector:** KDA79  
**Reason:** 01 Routine  
**Results:** No Follow-up

201 N FOURTH  
 ARKANSAS CITY, KS 67005

**Time In / Time Out**

| Date          | In       | Out      | Insp | Travel | Total | Mileage | Notes: |
|---------------|----------|----------|------|--------|-------|---------|--------|
| 04/24/14      | 07:15 AM | 08:45 AM | 1:30 | 0:20   | 1:50  | 0       |        |
| <b>Total:</b> |          |          | 1:30 | 0:20   | 1:50  | 0       |        |

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Print      Lic. Insp. No

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

Certified Manager on Staff ..      Address Verified p      Actual Sq. Ft. 2028

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](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   ..   ..   ..

***This item has Notes. See Footnote 1 at end of questionnaire.***

**Employee Health**      Y   N   O   A   C   R  
 2. Management awareness; policy present.      p   ..   ..   ..   ..   ..  
 3. Proper use of reporting, restriction and exclusion.      p   ..   ..   ..   ..   ..

**Good Hygienic Practices**      Y   N   O   A   C   R

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

|  | Y  | N  | O  | A  | C  | R  |
|--|----|----|----|----|----|----|
| <b>Good Hygienic Practices</b>   |    |    |    |    |    |    |
| 4. Proper eating, tasting, drinking, or tobacco use  | p  | .. | .. | .. | .. | .. |
| 5. No discharge from eyes, nose and mouth.   | p  | .. | .. | .. | .. | .. |
| <b>Preventing Contamination by Hands</b>   |    |    |    |    |    |    |
| 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 girl's restroom closest to the kitchen and used by the kitchen staff does not have a handwashing sign. Corrected on Site (COS) - provided a handwashing sign to be posted.]</i> |    |    |    |    |    |    |
| <b>Approved Source</b>   |    |    |    |    |    |    |
| 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  | .. | .. |
| <b>Protection from Contamination</b>   |    |    |    |    |    |    |
| 13. Food separated and protected.  | p  | .. | .. | .. | .. | .. |
| 14. Food-contact surfaces: cleaned and sanitized.  | .. | p  | .. | .. | 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 splash guard above the mixer has an accumulation of dried food residue on it. COS - cleaned.]</i>   |    |    |    |    |    |    |
| 15. Proper disposition of returned, previously served, reconditioned and unsafe food.  | p  | .. | .. | .. | .. | .. |
| <b>Potentially Hazardous Food Time/Temperature</b>   |    |    |    |    |    |    |
| 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  | .. | .. | p  | .. |

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

|   |   |   |   |   |   |   |
|---|---|---|---|---|---|---|
| Potentially Hazardous Food Time/Temperature | Y | N | O | A | C | R |
|---|---|---|---|---|---|---|

|            |   |
|------------|---|
| Fail Notes | <p>3-501.18(A)(3) <i>P - RTE PHF/TCS, Disposition (discard if dated for more than 7 days) 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 marked to indicate a 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 that is more than 7 days from the date of preparation or opening, with the day of preparation counted as Day 1.</i></p> <p><i>[In the McCall Reach in Cooler (RIC) there was a package of Ham dated as follows: Open/Cut/Frozen - 3/7. Thawed 3/22. Toss 3/28. COS - kitchen staff informed me she had dated it as March by accident and she had pulled it out of the freezer to thaw this week. Corrected the date to April, and corrected the discard date to 4/27 so that it would only be held for 7 days from the open date.</i></p> <p><i>In the McCall RIC there was a package of Turkey dated as follows: Open/Cut/Frozen 4/11. Thawed 4/23. Toss 4/30. COS - corrected the discard date to 4/28 so that the meat would only be held for 7 days from the open date.]</i></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 |
|----------|---|---|---|---|---|---|

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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 |
|--------------------------------------|---|---|---|---|---|---|

|   |    |    |   |    |    |    |
|---|----|----|---|----|----|----|
| 27. Compliance with variance, specialized process and HACCP plan. | .. | .. | p | .. | .. | .. |
|---|----|----|---|----|----|----|

|                       |
|-----------------------|
| GOOD RETAIL PRACTICES |
|-----------------------|

|                     |   |   |   |   |   |   |
|---------------------|---|---|---|---|---|---|
| Safe Food and Water | Y | N | O | A | C | R |
|---------------------|---|---|---|---|---|---|

|   |   |    |    |    |    |    |
|---|---|----|----|----|----|----|
| 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 |
|--------------------------|---|---|---|---|---|---|

|  |   |    |    |    |    |    |
|--|---|----|----|----|----|----|
| 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 |
|---------------------|---|---|---|---|---|---|

|  |    |   |    |    |   |    |
|--|----|---|----|----|---|----|
| 35. Food properly labeled; original container. | .. | p | .. | .. | p | .. |
|--|----|---|----|----|---|----|

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

| Food Identification  | Y | N | O | A | C | R |
|--|---|---|---|---|---|---|
| <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><br/> <i>[There was an unlabeled bottle with yellow liquid in it that was not labeled. Kitchen staff identified it as liquid butter. COS - labeled.]</i></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  | .. | .. | .. | .. | .. |
| 38. Personal cleanliness.  | p  | .. | .. | .. | .. | .. |
| 39. Wiping cloths: properly used and stored.                               | p  | .. | .. | .. | .. | .. |
| <b><i>This item has Notes. See Footnote 4 at end of questionnaire.</i></b> |    |    |    |    |    |    |
| 40. Washing fruits and vegetables.   | .. | .. | p  | .. | .. | .. |

| Proper Use of Utensils   | Y  | N | O  | A  | C  | R  |
|--|----|---|----|----|----|----|
| 41. In-use utensils: properly stored.  | .. | p | .. | .. | .. | .. |
| <p><i>Fail Notes</i>   3-304.12(B) <i>In-use utensil storage (Non-PHF/TCS-handles above food) During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored in FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon.</i><br/> <i>[In dry storage, there is a container of salt with a styrofoam cup in it being used as a scoop.]</i></p> |    |   |    |    |    |    |

|  |    |    |    |    |    |    |
|--|----|----|----|----|----|----|
| 42. Utensils, equipment and linens: properly stored, dried and handled.  | .. | p  | .. | .. | .. | .. |
| <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><br/> <i>[There were freshly washed trays stacked together while still wet. Note - breakfast was served to students directly on the trays.]</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  | .. | .. | .. | .. | .. |
| 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  | .. | .. | .. | .. |

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

|                                 |   |   |   |   |   |   |
|---------------------------------|---|---|---|---|---|---|
| Utensils, Equipment and Vending | Y | N | O | A | C | R |
|---------------------------------|---|---|---|---|---|---|

|                   |             |   |
|-------------------|-------------|---|
| <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. [There is a fan near the serving line and a fan in warewashing that have an accumulation of dust on them.]</i><br>] |
|-------------------|-------------|---|

|                     |   |   |   |   |   |   |
|---------------------|---|---|---|---|---|---|
| Physical Facilities | Y | N | O | A | C | R |
|---------------------|---|---|---|---|---|---|

48. Hot and cold water available; adequate pressure. p . . . . .

49. Plumbing installed; proper backflow devices. p . . . . .

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. [There is one covered trashcan in the girl's restroom used by kitchen staff. It is in one of the stalls where it may not always be accessible if needed.]</i> |
|-------------------|----------|--|

52. Garbage and refuse properly disposed; facilities maintained. . . p . . . . .

|                   |           |   |
|-------------------|-----------|---|
| <i>Fail Notes</i> | 5-501.113 | <i>Receptacles and waste handling units for REFUSE, recyclables, and returnables shall be kept covered: Inside the FOOD ESTABLISHMENT if the receptacles and units: Contain FOOD residue and are not in continuous use; or, After they are filled; and, With tight-fitting lids or doors if kept outside the FOOD ESTABLISHMENT. [The outside dumpster has no lid.]</i> |
|-------------------|-----------|---|

53. Physical facilities installed, maintained and clean. . . p . . . . .

|                   |             |  |
|-------------------|-------------|--|
| <i>Fail Notes</i> | 6-501.12(A) | <i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [There is some dust accumulation on the ceiling tiles near the vent in the center of the kitchen.]</i> |
|-------------------|-------------|--|

54. Adequate ventilation and lighting; designated areas used. . . p . . . . .

|                   |             |  |
|-------------------|-------------|--|
| <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. [There is no shielding in the lights in dry storage.]</i> |
|-------------------|-------------|--|

|                      |   |   |   |   |   |   |
|----------------------|---|---|---|---|---|---|
| Administrative/Other | Y | N | O | A | C | R |
|----------------------|---|---|---|---|---|---|

55. Other violations p . . . . .

|                       |
|-----------------------|
| EDUCATIONAL MATERIALS |
|-----------------------|

The following educational materials were provided p

|                             |                            |                             |  |
|-----------------------------|----------------------------|-----------------------------|--|
| <i>Material Distributed</i> | <i>Education Title #08</i> | <i>Date Marking</i>         |  |
|                             | <i>Education Title #11</i> | <i>Employee Handwashing</i> |  |

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Certified through Kansas Department of Education - Food Safety Basics

## **Footnote 2**

### **Notes:**

Precision Hot Hold:  
Breakfast Pizza - 139 F

## **Footnote 3**

### **Notes:**

McCall Reach in Cooler (RIC):  
Yogury - 39.4 F

Milk RIC:  
Milk - 35.6 F

## **Footnote 4**

### **Notes:**

Wiping cloth in quat sanitizer, 150ppm, label calls for 150-400ppm

## **Footnote 5**

### **Notes:**

Hot water warewasher - 159.8 F

## FIELD WARNING LETTER

**Insp Date:** 4/24/2014      **Business ID:** 98262FE  
**Business:** FRANCES WILLARD ELEMENTARY

201 N FOURTH  
ARKANSAS CITY, KS 67005

**Inspection:** 79000073  
**Store ID:**  
**Phone:** 620-441-2050  
**Inspector:** KDA79  
**Reason:** 01 Routine

**Reference:**

Time In / Time Out

| Date     | In       | Out      | Insp | Travel | Total | Mileage | Notes; |
|----------|----------|----------|------|--------|-------|---------|--------|
| 04/24/14 | 07:15 AM | 08:45 AM | 1:30 | 0:20   | 1:50  | 0       |        |
| Total:   |          |          | 1:30 | 0:20   | 1:50  | 0       |        |

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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.