

**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:** 114490FE  
**Business:** COMMUNITY DAY SCHOOL  
  
 1625 N 7TH  
 ARKANSAS CITY, KS 67005

**Inspection:** 79000076  
**Store ID:**  
**Phone:** 6204412092  
**Inspector:** KDA79  
**Reason:** 02 Follow-up  
**Results:** Administrative Review

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
04/24/14	11:10 AM	11:40 AM	0:30	0:05	0:35	0	
<b>Total:</b>			0:30	0:05	0:35	0	

**FOOD ESTABLISHMENT PROFILE**

Physical Address 1625 N 7TH City ARKANSAS CITY  
 Zip 67005  
 Owner USD 470 License Type FE  
 Risk Category RAC# 04 Medium Risk RAC/Size Confirmed    Size Range Under 5,000 sq feet  
 Updated Risk Category RAC# 04 Medium Risk Updated Size Range 1. Under 5,000 sq feet  
 Insp. Notification Print Lic. Insp. No  
 Priority(P) Violations 0 Priority foundation(Pf) Violations 0  
 Certified Manager on Staff    Address Verified    Actual Sq. Ft.     
 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**

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Demonstration of Knowledge	Y	N	O	A	C	R
1. Certification by accredited program, compliance with Code, or correct responses.	..	..	..	..	..	..
Employee Health	Y	N	O	A	C	R
2. Management awareness; policy present.	..	..	..	..	..	..
3. Proper use of reporting, restriction and exclusion.	..	..	..	..	..	..
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.	..	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.</i> <i>[There is extensive dried food splatter on the roof of the microwave.]</i>						
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.	..	..	..	..	..	..
20. Proper cold holding temperatures.	..	..	..	..	..	..
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
26. Toxic substances properly identified, stored and used.	..	..	..	..	..	..
Conformance with Approved Procedures	Y	N	O	A	C	R
27. Compliance with variance, specialized process and HACCP plan.	..	..	..	..	..	..
GOOD RETAIL PRACTICES						
Safe Food and Water	Y	N	O	A	C	R
28. Pasteurized eggs used where required.	..	..	..	..	..	..
29. Water and ice from approved source.	..	..	..	..	..	..
30. Variance obtained for specialized processing methods.	..	..	..	..	..	..
Food Temperature Control	Y	N	O	A	C	R
31. Proper cooling methods used; adequate equipment for temperature control.	..	..	..	..	..	..
32. Plant food properly cooked for hot holding.	..	..	..	..	..	..
33. Approved thawing methods used.	..	..	..	..	..	..
34. Thermometers provided and accurate.	..	..	..	..	..	..
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.	..	..	..	..	..	..
37. Contamination prevented during food preparation, storage and display.	p	..	..	..	..	..
38. Personal cleanliness.	..	..	..	..	..	..
39. Wiping cloths: properly used and stored.	..	..	..	..	..	..
40. Washing fruits and vegetables.	..	..	..	..	..	..
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.	..	..	..	..	..	..
44. Gloves used properly.	..	..	..	..	..	..
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	..	..	..	..	..	..
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items	..	..	..	..	..	..
46. Warewashing facilities: installed, maintained, and used; test strips.	..	p	..	..	..	..

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Utensils, Equipment and Vending
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Y   N   O   A   C   R

Fail Notes	<p>4-501.19 <i>Pf - The temperature of the wash solution in manual WAREWASHING EQUIPMENT shall be maintained at not less than 43°C (110°F) or the temperature specified on the cleaning agent manufacturer's label instructions.</i></p> <p><i>[At the 3 vat sink, the water temperature was 95 F. Employee stated that maintenance checked the sink and said the water runs fine, it will stay hot for a short time (about a minute, per employee), then it cools back down because the hot water heater is small. (Note: When I first turned on the hot water, it hit 122 F, but within 30 seconds or less the temperature was dropping back down. Not enough time to fill the sink with hot water for dish washing). Whenever they have trouble with the hot water, they use the second compartment of the 2 vat counter sink to clean their dishes with soap and rinse them. This sink is reaching 112 F. Then they put hot water and sanitizer into the 3 vat sink to sanitize the dishes. The first vat of the 2 vat counter sink is used for handwashing only.]</i></p>
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47. Non-food contact surfaces clean. .. .. .. .. ..

Physical Facilities
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Y   N   O   A   C   R

- |  |                |
|--|----------------|
| 48. Hot and cold water available; adequate pressure.               | .. .. .. .. .. |
| 49. Plumbing installed; proper backflow devices.                   | .. .. .. .. .. |
| 50. Sewage and waste water properly disposed.                      | .. .. .. .. .. |
| 51. Toilet facilities: properly constructed, supplied and cleaned. | .. .. .. .. .. |
| 52. Garbage and refuse properly disposed; facilities maintained.   | .. .. .. .. .. |
| 53. Physical facilities installed, maintained and clean.           | .. .. .. .. .. |
| 54. Adequate ventilation and lighting; designated areas used.      | .. .. .. .. .. |

Administrative/Other
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Y   N   O   A   C   R

55. Other violations .. .. .. .. ..

EDUCATIONAL MATERIALS
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The following educational materials were provided ..

