

**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:** 111250FE  
**Business:** LINCOLN EARLY CHILDHOOD CENTER

**Inspection:** 79000077  
**Store ID:**  
**Phone:** 6204412078  
**Inspector:** KDA79  
**Reason:** 01 Routine  
**Results:** Follow-up

600 S B  
 ARKANSAS CITY, KS 67005

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
04/24/14	11:50 AM	02:00 PM	2:10	0:05	2:15	0	
<b>Total:</b>			2:10	0:05	2:15	0	

**FOOD ESTABLISHMENT PROFILE**

Updated Risk Category RAC# 06 High Risk      Updated Size Range 1. Under 5,000 sq feet  
 Insp. Notification Email      Sent Notification To \_\_\_\_\_      Lic. Insp. No  
 Priority(P) Violations 2      Priority foundation(Pf) Violations 2  
 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**

**Demonstration of Knowledge**

Y   N   O   A   C   R  
 ..   ..   p   ..   ..   ..

1. Certification by accredited program, compliance with Code, or correct responses.

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

**Employee Health**

Y   N   O   A   C   R  
 p   ..   ..   ..   ..   ..  
 p   ..   ..   ..   ..   ..

2. Management awareness; policy present.

3. Proper use of reporting, restriction and exclusion.

# 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	..	..	..	..	..
<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	..
<div style="display: flex; align-items: flex-start;"> <div style="border-right: 1px solid black; padding-right: 5px; margin-right: 5px;"> <i>Fail Notes</i> </div> <div> <p>4-601.11(A) Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch.                      [There was a bowl stored as clean that had dried food residue on the inside. Corrected on Site (COS) - removed to warewashing area.]</p> </div> </div>						
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	..	..	p	..
<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>						

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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Fail Notes	<p>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. [In the Turbo Air Reach In Cooler (RIC) there were several items that were not temping correctly. They were as follows:</i></p> <p style="margin-left: 20px;"><i>Cheese Stick - 56 F Sliced Tomatoes - 52 F Hamburger Patties - 53 F Cut Lettuce - 55 F Soy Milk (unopened) - 55 F Soy Milk (opened) - 56 F Lactaid Whole Milk Lactose Free - 55 F</i></p> <p style="margin-left: 20px;"><i>The ambient air of the RIC was 57 F. There is no temperature log on the items to show when they were last at the correct cold holding temperature. COS - all items were discarded. Maintenance was called to check the cooler. They only use the thermometer on the outside of the cooler to check the temperature. It read 39 F the entire time I was there, even when I'd had the door to the RIC open for 5-10 minutes as I was checking temperatures and taking pictures. They do have a separate thermometer of their own inside of the RIC that agreed with my thermometer on the ambient air temperature, but they do not use this to check the inside temperature of the RIC.]</i></p>
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|---|----|----|----|----|----|----|
| 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
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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  | .. | .. | .. | .. | .. |

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 | .. | .. | .. | .. |
|--|----|---|----|----|----|----|

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Food Temperature Control	Y	N	O	A	C	R
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*Fail Notes* | 4-301.11 *Pf - Temperature Capacity - EQUIPMENT for cooling and heating FOOD, and holding cold and hot FOOD, shall be sufficient in number and capacity to provide FOOD temperatures as specified under Chapter 3.  
[There is one RIC available in the kitchen. It is not running at the correct temperature. The only other cold holding units they have available for their use is the Milk RIC (which is mostly full of milk) and the freezer. NONC issued to check that they have new refrigeration or the current one is fixed.]*

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

Prevention of Food Contamination	Y	N	O	A	C	R
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- 36. Insects, rodents and animals not present. p .. ..
- 37. Contamination prevented during food preparation, storage and display. .. p .. ..

*Fail Notes* | 3-305.11(A)(1) *Food storage - Except as specified in ¶¶ (B) and (C) of 3-305.11, FOOD shall be protected from contamination by storing the FOOD: in a clean, dry location; where it is not exposed to splash, dust, or other contamination; and at least 15 cm (6 inches) above the floor.  
[In dry storage, there are two boxes of cans that are sitting directly on the floor.]*

- 38. Personal cleanliness. p .. ..
- 39. Wiping cloths: properly used and stored. p .. ..
- This item has Notes. See Footnote 4 at end of questionnaire.***
- 40. Washing fruits and vegetables. .. .. p .. ..

Proper Use of Utensils	Y	N	O	A	C	R
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- 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 .. .. p ..

*Fail Notes* | 4-502.13(A) *SINGLE-SERVICE and SINGLE-USE ARTICLES may not be reused.  
[There were hamburgers in the Turbo Air RIC that were being stored inside one of the plastic baggies that hamburger buns are purchased in. COS - hamburgers were discarded due to temperature issues.]*

- 44. Gloves used properly. p .. ..

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

***This item has Notes. See Footnote 5 at end of questionnaire.***

- 47. Non-food contact surfaces clean. p .. ..

Physical Facilities	Y	N	O	A	C	R
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## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities	Y	N	O	A	C	R
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48. Hot and cold water available; adequate pressure. p    ..    ..    ..    ..    ..

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

<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 is a Y splitter with shut off valves attached to the faucet. A black hose was attached to one side of the Y splitter with the other end of the hose inside of the mop sink below the flood rim. COS - removed the end of the hose from the mop sink. ]</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    ..    ..    ..    ..    ..

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
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The following educational materials were provided p

*Material Distributed | Education Title #27 Hot and Cold Holding*

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

**Notes:**

Certified through Kansas Department of Education - Food Safety Basics

## **Footnote 2**

**Notes:**

Crescor Mobile Hot Hold Unit:  
Corn on the Cob - 133 F

## **Footnote 3**

**Notes:**

Milk Reach in Cooler (RIC):  
Milk - 41.6 F

## **Footnote 4**

**Notes:**

Wiping cloth stored in 150ppm quat sanitizer. Label calls for 150-400ppm.

## **Footnote 5**

**Notes:**

Hot water warewasher - 158.0

## VOLUNTARY DESTRUCTION REPORT

**Insp Date:** 4/24/2014      **Business ID:** 111250FE  
**Business:** LINCOLN EARLY CHILDHOOD CENTER

600 S B  
 ARKANSAS CITY, KS 67005

**Inspection:** 79000077  
**Store ID:**  
**Phone:** 6204412078  
**Inspector:** KDA79  
**Reason:** 01 Routine

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
04/24/14	11:50 AM	02:00 PM	2:10	0:05	2:15	0	
Total:			2:10	0:05	2:15	0	

**ACTIONS**

Number of products Voluntarily Destroyed   7  

**VOLUNTARY DESTRUCTION REPORT**

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product Cheese Sticks Qty          Units          Value \$ 3.00

Description 6 sticks

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Sliced Tomatoes Qty          Units          Value \$ 1.50

Description 1 large tomato worth

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

3. Product Hamburger Patties Qty          Units          Value \$ 7.00

Description 8 patties

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

# VOLUNTARY DESTRUCTION REPORT

## VOLUNTARY DESTRUCTION REPORT

4. Product Cut Lettuce Qty \_\_\_\_\_ Units \_\_\_\_\_ Value \$ 2.00

Description a quarter bag

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

5. Product Lactaid Whole Milk Lactose Free Qty 0.25 Units gal Value \$ 3.00

Description \_\_\_\_\_

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

6. Product Silk Soy Milk Qty 0.5 Units gal Value \$ 5.00

Description \_\_\_\_\_

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

7. Product Silk Soy Milk Qty \_\_\_\_\_ Units \_\_\_\_\_ Value \$ 3.00

Description \_\_\_\_\_

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

