

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: 5/13/2014 **Business ID:** 117429FE
Business: QUALITY INN

Inspection: 79000113
Store ID:
Phone: 6204427700
Inspector: KDA79
Reason: 01 Routine
Results: No Follow-up

3232 N SUMMIT ST
 ARKANSAS CITY, KS 67005

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
05/13/14	12:20 PM	02:00 PM	1:40	0:20	2:00	0	
Total:			1:40	0:20	2:00	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Sent Notification To _____ Lic. Insp. No
 Priority(P) Violations 2 Priority foundation(Pf) Violations 3
 Certified Manager on Staff .. Address Verified p Actual Sq. Ft. 2039
 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
1. Certification by accredited program, compliance with Code, or correct responses.	p
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

Good Hygienic Practices	Y N O A C R
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- | | |
|---|-----------------------|
| 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
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- | | |
|--|-----------------------|
| 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>	6-301.11	<i>Pf - Each HANDWASHING SINK or group of two adjacent HANDWASHING SINKS shall be provided with a supply of hand cleaning liquid, powder, or bar soap. [The handsink in the kitchen did not have any soap available. Corrected on Site (COS) - supplied with soap.]</i>
	6-301.12	<i>Pf - Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with: Individual, disposable towels; a continuous towel system that supplies the user with a clean towel; a heated-air hand drying device; or a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures. [The handsink in the kitchen did not have any towels available. COS - supplied with towels.]</i>

Approved Source	Y N O A C R
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|--|-----------------------|
| 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
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- | | |
|---|-----------------------|
| 13. Food separated and protected. | p " " " " " |
| 14. Food-contact surfaces: cleaned and sanitized. | p " " " " " |
| 15. Proper disposition of returned, previously served, reconditioned and unsafe food. | " " p " " " |

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

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

<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. [In the dining area there is a windowed Frigidaire Reach-in-cooler that had an ambient air temperature of 50 F. There were ten fully cooked, hard boiled, out-of-the-shell eggs in the cooler that were 50 F. Per the kitchen manager, the eggs had been there since 6:00 am this morning. It was 1:00pm when I was taking temperatures. COS - the eggs were discarded.]</i>
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- | | |
|--|-----------------------|
| 21. Proper date marking and disposition. | " p " " p " |
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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Fail Notes	3-501.18(A)(3)	<p><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 Kenmore Reach-in-cooler in the storage room there was a container of commercially prepared fully cooked, hard boiled, out-of-the-shell eggs that were dated to be used by 6/3/14. The kitchen manager stated the egg container had been opened on Sunday (5/11/14). COS - the open date was listed on the container and a discard date was listed for 5/17/14.]</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 ..

Fail Notes	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>[In the warewashing area there was a spray bottle with a yellow liquid in it that was not labeled. The kitchen manager identified this as bleach. COS - labeled the chemical.]</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	Y	N	O	A	C	R
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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

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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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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
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
<div style="display: flex; border-left: 1px solid black; border-right: 1px solid black; padding: 5px;"> <div style="width: 15%; font-weight: bold; font-size: small;">Fail Notes</div> <div style="width: 15%; font-weight: bold; font-size: small;">4-903.11(B)</div> <div style="flex-grow: 1; font-size: small;"> <p><i>Clean EQUIPMENT and UTENSILS shall be stored as specified under ¶ (A) of this section and shall be stored: In a self-draining position that allows air drying; and, Covered or inverted.</i></p> <p><i>[4-903.11(C) - there were plastic forks stored in a drawer in the dining area. They were unwrapped and unprotected. The door had some dirt and debris in it.]</i></p> </div> </div>							
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
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
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
<div style="display: flex; border-left: 1px solid black; border-right: 1px solid black; padding: 5px;"> <div style="width: 15%; font-weight: bold; font-size: small;">Fail Notes</div> <div style="width: 15%; font-weight: bold; font-size: small;">6-501.11</div> <div style="flex-grow: 1; font-size: small;"> <p><i>PHYSICAL FACILITIES shall be maintained in good repair.</i></p> <p><i>[In the warewashing area there is a half broken and stained ceiling tile directly above where clean dishes are set to air dry.</i></p> <p><i>There is a hole (3-4 inches) in the wall in the warewashing room.</i></p> <p><i>The light shield in the warewashing room is being held together/held closed with duct tape.</i></p> <p><i>There are >10 broken/cracked floor tiles in the warewashing room.</i></p> <p><i>There is a missing ceiling tile in the kitchen area.</i></p> <p><i>There are 2-3 stained ceiling tiles in the dining area.]</i></p> </div> </div>							
54. Adequate ventilation and lighting; designated areas used.	p
Administrative/Other		Y	N	O	A	C	R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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 #24</i>	<i>Hand Sink Sign</i>
	<i>Education Title #27</i>	<i>Hot and Cold Holding</i>

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Roper Reach-in-cooler:
Yogurt - 34.6 F

Kenmore Reach-in-cooler:
Sausages - 42.3 F

FIELD WARNING LETTER

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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.

VOLUNTARY DESTRUCTION REPORT

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 ARKANSAS CITY, KS 67005

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Total:			1:40	0:20	2:00	0	

ACTIONS

Number of products Voluntarily Destroyed 1

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 Out-of-Shell Boiled Eggs Qty Units Value \$ 5.50

Description 10 eggs

Reason Product Destroyed Adulterated Method Product Destroyed Dumpster

Disposal Location Firm Embargo Hold Tag # N/A