

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: 5/15/2014 **Business ID:** 102644FE
Business: SPRING HILL GOLF COURSE

Inspection: 79000117
Store ID:
Phone: 6204414330
Inspector: KDA79
Reason: 12 Expired License
Results: Follow-up

3202 N SUMMIT RD
 ARKANSAS CITY, KS 67005

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
05/15/14	10:20 AM	02:35 PM	4:15	0:10	4:25	0	
Total:			4:15	0:10	4:25	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Sent Notification To _____ Lic. Insp. No
 Priority(P) Violations 3 Priority foundation(Pf) Violations 2
 Certified Manager on Staff .. Address Verified p Actual Sq. Ft. 1980
 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

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

Y N O A C R
 p

Employee Health

- 2. Management awareness; policy present.
- 3. Proper use of reporting, restriction and exclusion.

Y N O A C R
 p
 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>	<p>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 are no hand washing signs in the mens or womens restrooms. Corrected on Site (COS) - provided with hand washing signs to be posted.]</i></p>
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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 " " p " |

<i>Fail Notes</i>	<p>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. [In the Whirlpool Reach-in-cooler there was a pink bucket containing ice. There was rust along the edges and outside surface of the bucket. COS - the ice was dumped and the bucket is no longer being used.]</i></p> <p>4-602.11(E)(4) <i>Non-PHF/TCS Food Contact Surface Cleaning Frequency (ice bins, soda nozzles) Surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cleaned, in EQUIPMENT such as ice bins and BEVERAGE dispensing nozzles and enclosed components of EQUIPMENT such as ice makers, cooking oil storage tanks and distribution lines, BEVERAGE and syrup dispensing lines or tubes, coffee bean grinders, and water vending EQUIPMENT: at a frequency specified by the manufacturer; or, absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold. [The ice bin is beginning to show signs of mold build up.]</i></p>
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| 15. Proper disposition of returned, previously served, reconditioned and unsafe food. | " " p " " " |
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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 " " " " " |

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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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21. Proper date marking and disposition. .. p p ..

<i>Fail Notes</i>	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 whirlpool reach-in-cooler there was a plastic baggie with hotdogs inside. There was no date on the bag. The manager stated the hotdogs had been opened on Sunday at the earliest. COS - the bag was dated. Explained 7-day date marking to the manager.]</i>
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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 ..

<i>Fail Notes</i>	7-201.11(A) <i>P - Chemical Storage (spacing/partitioning) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by separating the POISONOUS OR TOXIC MATERIALS by spacing or partitioning. [In the cabinet above the microwave in the kitchen, there was Equate hand soap directly next to Coffee filters, Select Harvest Soup, Salt, and RG Pretzels. COS - the chemical was moved.</i> <i>On a food prep counter next to the Whirlpool reach-in-cooler there was a container of Lysol Wipes directly next to an exposed roll of paper towels. COS - the chemical was moved.]</i> 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. [In the cabinet directly above the microwave in the kitchen, there was Equate hand soap, 91% Rubbing Alcohol, Glade Air Freshener, Icy Hot Cream, St Ives Lotion, Coppertone Sun Block above coffee filters, a food prep counter with the microwave on it, Select Harvest Soup, and a container of salt. COS - all chemicals were moved.</i> <i>On the food prep counter directly next to the microwave there was a spray container of Chandelier Cleaner sitting on top of the counter. COS - the chemical was moved.</i> <i>There was a container of Lysol Wipes sitting on top of a food preparation counter next to the Whirlpool reach-in-cooler. COS - the chemical was moved.]</i>
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Conformance with Approved Procedures	Y	N	O	A	C	R
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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

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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36. Insects, rodents and animals not present. .. p

<i>Fail Notes</i>	6-202.15(A)(3)	<i>Outer openings (Doors) Outer openings of a FOOD ESTABLISHMENT shall be protected against the entry of insects and rodents by solid, self-closing, tight-fitting doors. [There is a 1/4 to 1/2 inch gap under the front door of the establishment.]</i>
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37. Contamination prevented during food preparation, storage and display. .. p

<i>Fail Notes</i>	3-305.11(A)(1)	<i>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 the kitchen there is a box of different flavors of Doritos, Budweiser, Coors Lite, Bud Light, and Miller Lite stored directly on the floor.]</i>
	3-305.12	<i>Food storage (Prohibited locations) FOOD may not be stored: In locker rooms; In toilet rooms; In dressing rooms; In garbage rooms; In mechanical rooms; Under sewer lines that are not shielded to intercept potential drips; Under leaking water lines, including leaking automatic fire sprinkler heads, or under lines on which water has condensed; Under open stairwells; or, Under other sources of contamination. [There is a door labeled "Ladies" that leads into a carpeted 'dry storage' room where there is a spare microwave, spare beverages, and the ice machine. There is also a stall for the women's restroom and a hand sink located in this room. I spoke with the manager about the bathroom needing it's on completely separate room/partition to keep the food protected.]</i>

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
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41. In-use utensils: properly stored. p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Proper Use of Utensils		Y	N	O	A	C	R
42. Utensils, equipment and linens: properly stored, dried and handled.		..	p
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>							
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
<i>Fail Notes</i>	4-501.11(B) <i>EQUIPMENT components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications. [The door seal of the Whirlpool reach-in-cooler is cracked along the top, and badly damaged along the bottom to the point that the seal is hanging down from the door.]</i>						
46. Warewashing facilities: installed, maintained, and used; test strips.		..	p	p	..
<i>Fail Notes</i>	4-301.12(A) <i>Pf - Except as specified in ¶ 4-301.12(C) and ¶ (F), a sink with at least 3 compartments shall be provided for manually washing, rinsing, and SANITIZING EQUIPMENT and UTENSILS. [There is no 3 vat sink installed in the facility. They microwave hotdogs for customers. They use a plate and fork for this that would need to be cleaned. Note - did not observe any microwaving or equipment usage that would require warewashing during inspection. COS - they are doing a partial voluntary closure on all food preparation items that require having warewashing facilities available. They will only sell prepackaged items that do not require warewashing facilities.]</i>						
47. Non-food contact surfaces clean.		..	p
<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. [The shelves and inside of drawers in the whirlpool reach-in-cooler have dried on dirt/debris.]</i>						
Physical Facilities		Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.		p
49. Plumbing installed; proper backflow devices.		..	p
<i>Fail Notes</i>	5-205.15(B) <i>Plumbing system (Maintained) A PLUMBING SYSTEM shall be maintained in good repair. [The pipe line for the ice machine drainage sits down inside of the vented floor drain instead of above the drain.]</i>						
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 no covered trashcan in the women's restroom.]</i>						

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities	Y N O A C R
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<i>Fail Notes</i>	<p>6-202.14 <i>Except where a toilet room is located outside a FOOD ESTABLISHMENT and does not open directly into the FOOD ESTABLISHMENT, such as a toilet room that is provided by the management of a shopping mall, a toilet room located on the PREMISES shall be completely enclosed and provided with a tight-fitting and self-closing door. [The doors to the mens and womens restroom are not self-closing.]</i></p> <p>6-501.19 <i>Except during cleaning and maintenance operations, toilet room doors as specified under § 6-202.14 shall be kept closed. [The mens restroom door was open upon entering the establishment. It was not being cleaned nor did it have any maintenance occurring.]</i></p>
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52. Garbage and refuse properly disposed; facilities maintained.	p
53. Physical facilities installed, maintained and clean.	..	p

<i>Fail Notes</i>	<p>6-101.11(A) <i>Except as specified in ¶6-101.11(B), materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be: SMOOTH, durable, and EASILY CLEANABLE for areas where FOOD ESTABLISHMENT operations are conducted; Closely woven and EASILY CLEANABLE carpet for carpeted areas; and, Nonabsorbent for areas subject to moisture such as FOOD preparation areas, walk-in refrigerators, WAREWASHING areas, toilet rooms, mobile FOOD ESTABLISHMENT SERVICING AREAS, and areas subject to flushing or spray cleaning methods. [In the womens restroom there are exposed wooden support beams along the wall around the ice machine that have not been sealed to protect them from moisture.]</i></p> <p>6-201.14(B) <i>If carpeting is installed as a floor covering in areas other than those specified under ¶ 6-201.14(A), it shall be: Securely attached to the floor with a durable mastic, by using a stretch and tack method, or by another method; and, Installed tightly against the wall under the coving or installed away from the wall with a space between the carpet and the wall and with the edges of the carpet secured by metal stripping or some other means. [The kitchen floor and dry storage floor (which is the same room as the women's restroom and where the ice bin is located) have carpeting for the flooring. The carpeting in the kitchen is not securely attached as I can left an edge of it and have it lift away from the floor. In the dry storage area, at the entrance to the room there is duct tape holding the edges of the carpeting down as it is not properly attached.]</i></p> <p>6-501.11 <i>PHYSICAL FACILITIES shall be maintained in good repair. [There is one peeling ceiling tile in the dining area of the establishment.]</i></p>
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54. Adequate ventilation and lighting; designated areas used.	..	p
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<i>Fail Notes</i>	<p>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 an exposed incandescent light bulb directly above the ice machine and an exposed ice scoop on top of the ice machine.]</i></p>
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Administrative/Other	Y N O A C R
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55. Other violations	..	p
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Administrative/Other	Y N O A C R
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<i>Fail Notes</i>	K.S.A. 65-657(b)	<p><i>The following acts and the causing thereof within the state of Kansas are hereby prohibited: The adulteration or misbranding of any food, drug, device or cosmetic.</i></p> <p><i>[In the kitchen there is a individual dosage medicine dispenser. There is:</i></p> <p style="margin-left: 20px;"><i>4 packets of Motrin IB 2 capsules per packet.</i></p> <p style="margin-left: 20px;"><i>Lot: MC06042 Expiration: 2/09</i></p> <p style="margin-left: 20px;"><i>27 packets of Bayer 2 capsules per packet.</i></p> <p style="margin-left: 20px;"><i>Lot: 223496C Expiration 1/08</i></p> <p style="margin-left: 20px;"><i>5 packets of Advil 2 tablets per packet.</i></p> <p style="margin-left: 20px;"><i>Lot 26819A Expiration 10/07</i></p> <p style="margin-left: 20px;"><i>COS - all were removed.]</i></p>
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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:

GE Reach-in-cooler:
Cheese - 36.7 F

Whirlpool Reach-in-cooler:
Hotdogs - 42.2 F

Footnote 2

Notes:

4-903.11(C) - On top of the whirlpool reach-in-cooler there is a stack of paper napkins that have been removed from their original container. They are sitting exposed on top of the whirlpool cooler with nothing protecting them from contamination.

VOLUNTARY CLOSURE STATEMENT

Insp Date: 5/15/2014 **Business ID:** 102644FE
Business: SPRING HILL GOLF COURSE

3202 N SUMMIT RD
 ARKANSAS CITY, KS 67005

Inspection: 79000117
Store ID:
Phone: 6204414330
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Reason: 12 Expired License

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Date	In	Out	Insp	Travel	Total	Mileage	Notes:
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Total:			4:15	0:10	4:25	0	

VOLUNTARY CLOSURE STATEMENT

BECAUSE OF DEFICIENCIES NOTED ON THE ATTACHED KANSAS DEPARTMENT OF AGRICULTURE INSPECTION REPORT, I VOLUNTARILY AGREE TO CLOSE THIS ESTABLISHMENT AND CEASE OPERATION UNTIL NEEDED CORRECTIONS HAVE BEEN COMPLETED. I AGREE NOT TO REOPEN THIS ESTABLISHMENT PRIOR TO RE-INSPECTION BY THE FOOD, DRUG, AND LODGING SURVEYOR.

Reinspection is currently scheduled for _____

Inspection Report Number 79000117 Inspection Report Date 05/15/14

Establishment Name SPRING HILL GOLF COURSE

Physical Address 3202 N SUMMIT RD City ARKANSAS CITY
 _____ Zip 67005

Additional Notes This facility is doing a partial voluntary closure. They will continue selling their prepackaged items that do not require warewashing facilities. They will cease all business related to hotdogs or any other items that they remove from packages and prepare.

