

**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:** 6/17/2014      **Business ID:** 102644FE  
**Business:** SPRING HILL GOLF COURSE

**Inspection:** 79000153  
**Store ID:**  
**Phone:** 6204414330  
**Inspector:** KDA79  
**Reason:** 02 Follow-up  
**Results:** No Follow-up

3202 N SUMMIT RD  
 ARKANSAS CITY, KS 67005

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/17/14	11:40 AM	12:25 PM	0:45	0:10	0:55	0	
<b>Total:</b>			0:45	0:10	0:55	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification   Email   Sent Notification To \_\_\_\_\_ Lic. Insp.   No    
 Priority(P) Violations   0   Priority foundation(Pf) Violations   0    
 Certified Manager on Staff  Address Verified  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](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**

<b>Demonstration of Knowledge</b>	Y	N	O	A	C	R
1. Certification by accredited program, compliance with Code, or correct responses.	..	..	..	..	..	..
<b>Employee Health</b>	Y	N	O	A	C	R
2. Management awareness; policy present.	..	..	..	..	..	..
3. Proper use of reporting, restriction and exclusion.	..	..	..	..	..	..
<b>Good Hygienic Practices</b>	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 |  | .. | .. | .. | .. | .. | .. |
| 5. No discharge from eyes, nose and mouth.          |  | .. | .. | .. | .. | .. | .. |

Preventing Contamination by Hands		Y	N	O	A	C	R
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- |  |  |    |    |    |    |    |    |
|--|--|----|----|----|----|----|----|
| 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.                            |  | .. | þ  | .. | .. | þ  | þ  |

<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. [There are no hand washing signs posted in the restrooms. Corrected on Site (COS) - provided with signs to be posted.]</i>
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Approved Source		Y	N	O	A	C	R
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- |  |  |    |    |    |    |    |    |
|--|--|----|----|----|----|----|----|
| 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
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|---|--|----|----|----|----|----|----|
| 13. Food separated and protected.   |  | .. | .. | .. | .. | .. | .. |
| 14. Food-contact surfaces: cleaned and sanitized.                                     |  | þ  | .. | .. | .. | .. | .. |
| 15. Proper disposition of returned, previously served, reconditioned and unsafe food. |  | .. | .. | .. | .. | .. | .. |

Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
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|---|--|----|----|----|----|----|----|
| 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.                    |  | þ  | .. | .. | .. | .. | .. |
| 22. Time as a public health control: procedures and record. |  | .. | .. | .. | .. | .. | .. |

Consumer Advisory		Y	N	O	A	C	R
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|--|--|----|----|----|----|----|----|
| 23. Consumer advisory provided for raw or undercooked foods. |  | .. | .. | .. | .. | .. | .. |
|--|--|----|----|----|----|----|----|

Highly Susceptible Populations		Y	N	O	A	C	R
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|---|--|----|----|----|----|----|----|
| 24. Pasteurized foods used; prohibited foods not offered. |  | .. | .. | .. | .. | .. | .. |
|---|--|----|----|----|----|----|----|

Chemical		Y	N	O	A	C	R
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|--|--|----|----|----|----|----|----|
| 25. Food additives: approved and properly used.            |  | .. | .. | .. | .. | .. | .. |
| 26. Toxic substances properly identified, stored and used. |  | þ  | .. | .. | .. | .. | .. |

Conformance with Approved Procedures		Y	N	O	A	C	R
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- |   |  |    |    |    |    |    |    |
|---|--|----|----|----|----|----|----|
| 27. Compliance with variance, specialized process and HACCP plan. |  | .. | .. | .. | .. | .. | .. |
|---|--|----|----|----|----|----|----|

GOOD RETAIL PRACTICES
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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

	Y	N	O	A	C	R
<b>Safe Food and Water</b>						
28. Pasteurized eggs used where required.	..	..	..	..	..	..
29. Water and ice from approved source.	..	..	..	..	..	..
30. Variance obtained for specialized processing methods.	..	..	..	..	..	..
<b>Food Temperature Control</b>						
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.	..	..	..	..	..	..
<b>Food Identification</b>						
35. Food properly labeled; original container.	..	..	..	..	..	..
<b>Prevention of Food Contamination</b>						
36. Insects, rodents and animals not present.	p	..	..	..	..	..
37. Contamination prevented during food preparation, storage and display.	..	p	..	..	..	p
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
Fail Notes	<p>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.</i>  <i>[In the kitchen there is a box of Budweiser, Coors, Miller, and Ultra that are being stored directly on the floor.]</i></p> <p>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.</i>  <i>[In the women's restroom, there are drinks and equipment being stored such as dry storage, as well as the ice bin being stored in this room.]</i></p>					
38. Personal cleanliness.	..	..	..	..	..	..
39. Wiping cloths: properly used and stored.	..	..	..	..	..	..
40. Washing fruits and vegetables.	..	..	..	..	..	..
<b>Proper Use of Utensils</b>						
41. In-use utensils: properly stored.	..	..	..	..	..	..
42. Utensils, equipment and linens: properly stored, dried and handled.	..	..	..	..	..	..
43. Single-use and single-service articles: properly used.	..	..	..	..	..	..
44. Gloves used properly.	..	..	..	..	..	..
<b>Utensils, Equipment and Vending</b>						
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	..	p	..	..	..	p

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending	Y	N	O	A	C	R
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*Fail Notes* | 4-501.11(B) *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 bottom of the whirlpool reach-in-cooler door seal is not properly attached and is hanging down from the door/dragging on the floor.]

46. Warewashing facilities: installed, maintained, and used; test strips. p . . . . .

***This item has Notes. See Footnote 2 at end of questionnaire.***

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

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

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

*Fail Notes* | 5-205.15(B) *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.]

50. Sewage and waste water properly disposed. . . . . .

51. Toilet facilities: properly constructed, supplied and cleaned. . . p . . . . p

*Fail Notes* | 5-501.17 *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.]  
 6-202.14 *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 men's and women's restrooms are not self-closing.]

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

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

*Fail Notes* | 6-101.11(A) *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 women's restroom there are exposed wooden support beams along the wall around the ice machine that have not been sealed to protect them from moisture.]  
 6-201.14(B) *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 have carpeting for the flooring. The carpet is not securely attached.]  
 6-501.11 *PHYSICAL FACILITIES shall be maintained in good repair.*  
 [There is one peeling ceiling tile in the facility.]

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

Administrative/Other	Y	N	O	A	C	R
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# 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

*Material Distributed | Education Title #11 Employee Handwashing*

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

They have accepted a bid to rebuild this room into a separate bathroom and separate dry storage room so that they will no longer be connected and have appropriate storage space.

## **Footnote 2**

### **Notes:**

They still do not have a 3 vat sink, but they are not doing any processes that require a ware washing sink. They are only selling prepackaged hotdogs/sandwiches which are sold to the customer in the package they come in. They have accepted a bid from a company for the installation of a 3 vat sink with a separate attached vat for a hand sink. The maintenance to install this is to begin right away per a member of the board.

## FIELD WARNING LETTER

**Insp Date:** 6/17/2014      **Business ID:** 102644FE  
**Business:** SPRING HILL GOLF COURSE

3202 N SUMMIT RD  
ARKANSAS CITY, KS 67005

**Inspection:** 79000153  
**Store ID:**  
**Phone:** 6204414330  
**Inspector:** KDA79  
**Reason:** 02 Follow-up

**Reference:**

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
06/17/14	11:40 AM	12:25 PM	0:45	0:10	0:55	0	
Total:			0:45	0:10	0:55	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.