

**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:** 7/7/2014      **Business ID:** 7941882E  
**Business:** AGRI-BUSINESS BUILDING - SNS SCHOOL  
 712 W WASHINGTON  
 ARKANSAS CITY, KS 67005

**Inspection:** 79000188  
**Store ID:**  
**Phone:**  
**Inspector:** KDA79  
**Reason:** 01 Routine  
**Results:** No Follow-up

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/07/14	12:00 PM	01:15 PM	1:15	0:45	2:00	0	
<b>Total:</b>			1:15	0:45	2:00	0	

**FOOD ESTABLISHMENT PROFILE**

Physical Address \_\_\_\_\_ City ARKANSAS CITY  
712 W WASHINGTON Zip 67005  
 Owner \_\_\_\_\_ License Type \_\_\_\_\_  
 Risk Category \_\_\_\_\_ RAC/Size Confirmed  Size Range \_\_\_\_\_  
 Updated Risk Category RAC# 05 High Risk Updated Size Range 1. Under 5,000 sq feet  
 Insp. Notification Email Sent Notification To \_\_\_\_\_ Lic. Insp. No  
 Priority(P) Violations 0 Priority foundation(Pf) Violations 1  
 Certified Manager on Staff  Address Verified  Actual Sq. Ft. 4500  
 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**

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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
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
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>   6-301.14	<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 restrooms or at the hand sink in the kitchen. Corrected on Site (COS) - provided with sign to be posted.]</i>					
Approved Source	Y	N	O	A	C	R
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
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
16. Proper cooking time and temperatures.	..	..	p	..	..	..
17. Proper reheating procedures for hot holding.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
18. Proper cooling time and temperatures.	..	..	..	p	..	..
19. Proper hot holding temperatures.	..	..	..	p	..	..
20. Proper cold holding temperatures.	p	..	..	..	..	..
21. Proper date marking and disposition.	p	..	..	..	..	..
22. Time as a public health control: procedures and record.	..	p	..	..	p	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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<i>Fail Notes</i>	<p>3-501.19(A)(1)(a) <i>Pf - Time as a Public Health Control (Written procedure-TPHC) If time without temperature control is used as the public health control for a working supply of POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) before cooking, or for READY-TO-EAT POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) that is displayed or held for sale or service, written procedures shall be prepared in advance, maintained in the FOOD ESTABLISHMENT and made available to the REGULATORY AUTHORITY upon request that specify methods of compliance with Food Code Time as a Public Health Control procedures.</i></p> <p><i>[They are using time as a control for their hot held items. They did not have any written procedures for their processes on this. COS - procedures were written and provided.]</i></p>
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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.

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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.

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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>	<p>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.</i></p> <p><i>[There are big loading doors to the building that are left open for ventilation of the building. There is no screen or protection from the entry of pests/insects/etc.]</i></p>
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37. Contamination prevented during food preparation, storage and display.

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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination	Y   N   O   A   C   R
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|--|----------------------------|
| 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   ..   ..   ..   ..   .. |
| 42. Utensils, equipment and linens: properly stored, dried and handled. | p   ..   ..   ..   ..   .. |
| 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
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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 2 at end of questionnaire.***

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|--------------------------------------|----------------------------|
| 47. Non-food contact surfaces clean. | p   ..   ..   ..   ..   .. |
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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   ..   ..   ..   ..   ..   |  |  |
| 50. Sewage and waste water properly disposed.   | p   ..   ..   ..   ..   ..   |  |  |
| 51. Toilet facilities: properly constructed, supplied and cleaned.  | ..   p   ..   ..   ..   ..   |  |  |
| <table style="border-left: 1px solid black; border-right: 1px solid black; border-collapse: collapse; margin-left: 20px;"> <tr> <td style="padding: 2px; width: 100px;"><i>Fail Notes</i></td> <td style="padding: 2px;"> <b>5-501.17</b>   <i>A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.<br/>[There is no covered trashcan in the women's restroom.]</i> </td> </tr> </table> | <i>Fail Notes</i>  | <b>5-501.17</b> <i>A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.<br/>[There is no covered trashcan in the women's restroom.]</i> |  |
| <i>Fail Notes</i>   | <b>5-501.17</b> <i>A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.<br/>[There is no covered trashcan in the women's restroom.]</i> |  |  |

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|--|----------------------------|
| 52. Garbage and refuse properly disposed; facilities maintained. | p   ..   ..   ..   ..   .. |
|--|----------------------------|

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|--|---|---|--|
| 53. Physical facilities installed, maintained and clean.   | ..   p   ..   ..   ..   ..  |   |  |
| <table style="border-left: 1px solid black; border-right: 1px solid black; border-collapse: collapse; margin-left: 20px;"> <tr> <td style="padding: 2px; width: 100px;"><i>Fail Notes</i></td> <td style="padding: 2px;"> <b>6-501.11</b>   <i>PHYSICAL FACILITIES shall be maintained in good repair.<br/>[There are 2-4 stained/saggy ceiling tiles in the kitchen area.]</i> </td> </tr> </table> | <i>Fail Notes</i>   | <b>6-501.11</b> <i>PHYSICAL FACILITIES shall be maintained in good repair.<br/>[There are 2-4 stained/saggy ceiling tiles in the kitchen area.]</i> |  |
| <i>Fail Notes</i>  | <b>6-501.11</b> <i>PHYSICAL FACILITIES shall be maintained in good repair.<br/>[There are 2-4 stained/saggy ceiling tiles in the kitchen area.]</i> |   |  |

- |   |                            |
|---|----------------------------|
| 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 #10*   *Did You Wash 'Em Sign / Sticker*

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Commercially processed hot dogs out of oven to hot holding unit - 133.2 F

## **Footnote 2**

### **Notes:**

Bleach and chlorine test strips provided at the 3 vat sink.

## FIELD WARNING LETTER

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**Business:** AGRI-BUSINESS BUILDING - SNS SCHOOL  
712 W WASHINGTON  
  
ARKANSAS CITY, KS 67005

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**Store ID:**  
**Phone:**  
**Inspector:** KDA79  
**Reason:** 01 Routine

**Reference:**

Time In / Time Out

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07/07/14	12:00 PM	01:15 PM	1:15	0:45	2:00	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.