

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: 7/23/2014 **Business ID:** 98216FE
Business: CAMP QUAKER HAVEN

Inspection: 79000214
Store ID:
Phone: 3162670391
Inspector: KDA79
Reason: 01 Routine
Results: Follow-up

8438 312TH RD
 ARKANSAS CITY, KS 67005

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/23/14	09:15 AM	12:15 PM	3:00	0:30	3:30	0	
Total:			3:00	0:30	3:30	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Sent Notification To _____ Lic. Insp. No
 Priority(P) Violations 4 Priority foundation(Pf) Violations 3
 Certified Manager on Staff .. Address Verified p Actual Sq. Ft. 4900
 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
--------------------------------	-----------------------

4. Proper eating, tasting, drinking, or tobacco use .. p

Fail Notes 2-401.11 *EMPLOYEES shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection cannot result.
[There was an employee drink on a food prep counter next to the microwave. This counter is directly above clean dishes that are being stored on the shelf below. The employee drink was uncovered and not protectd from spilling.]*

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 ..

Fail Notes 6-301.12 *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.
[In the kitchen restroom there were no paper towels available for hand drying. Corrected on Site (COS) - supplied.]*

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 p ..

Fail Notes 3-302.11(A)(1)(b) *P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from Cooked READY-TO-EAT FOOD.
[In the walk-in-cooler there was a carton of raw shell eggs being stored on a shelf directly above a bag of commercially processed ready-to-eat sliced turkey. COS - the eggs were moved.

In the walk-in-cooler there was a container of raw ground beef sitting on a shelf directly above gallons of commercially processed ready-to-drink orange juice. COS - the raw ground beef was moved.]*

14. Food-contact surfaces: cleaned and sanitized. .. p

Fail Notes 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.
[On the shelf in dry storage there is a plastic container full of plastic forks that has sticker residue on the outside of the container. Staff indicated the sticker residue had been there for some time and that they thought it was from when the container was originally purchased.]*

15. Proper disposition of returned, previously served, reconditioned and unsafe food. p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
---	---	---	---	---	---	---

16. Proper cooking time and temperatures. p

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

17. Proper reheating procedures for hot holding. p

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

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 3 at end of questionnaire.

21. Proper date marking and disposition. .. p p ..

<i>Fail Notes</i>	3-501.18(A)(1)	<p><i>P - RTE PHF/TCS, Disposition (discard if held 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 held at a temperature of 5°C (41°F) or less for more than 7 days, with the day of preparation counted as Day 1.</i></p> <p><i>[In the walk-in-cooler there was a bag of hot dogs that were dated 7/12 for an opening date. An employee stated this date was wrong and that the plastic bag had been reused. They said the hotdogs had been opened on 7/16, last Wednesday. They have been held for over 7 days. COS - discarded.</i></p>
-------------------	----------------	---

In the walk-in-cooler there was a bag of commercially prepared ready-to-eat sliced turkey that was dated 7/2. COS - discarded.]

22. Time as a public health control: procedures and record. p

Consumer Advisory	Y	N	O	A	C	R
-------------------	---	---	---	---	---	---

23. Consumer advisory provided for raw or undercooked foods. p

Highly Susceptible Populations	Y	N	O	A	C	R
--------------------------------	---	---	---	---	---	---

24. Pasteurized foods used; prohibited foods not offered. p

Chemical	Y	N	O	A	C	R
----------	---	---	---	---	---	---

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(B)	<p><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.</i></p> <p><i>[At the 3 vat sink where potatoes were being washed and peeled in the sink, there was a bottle of Palmolive dish soap and Germ-X hand sanitizer being stored on the top of shelf above the 3 vat sink, directly above the vat the potatoes were in. COS - the chemicals were moved so that they were not above the potatoes.]</i></p>
-------------------	-------------	---

Conformance with Approved Procedures	Y	N	O	A	C	R
--------------------------------------	---	---	---	---	---	---

27. Compliance with variance, specialized process and HACCP plan. p

GOOD RETAIL PRACTICES

Safe Food and Water	Y	N	O	A	C	R
---------------------	---	---	---	---	---	---

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Safe Food and Water		Y	N	O	A	C	R
28. Pasteurized eggs used where required.		p
29. Water and ice from approved source.		p
30. Variance obtained for specialized processing methods.		..	p
<i>Fail Notes</i>	8-103.11(A) <i>Variance request (w/ relevant code references) Before a VARIANCE from a requirement of this Code is APPROVED, the information that shall be provided by the PERSON requesting the VARIANCE includes a statement of the proposed VARIANCE of the Code requirement citing relevant Code section numbers. [They have large containers (flour containers, food-grade trash can sized bins, large drink dispensers) that do not fit in their 3 vat sink or their dish washer. They do not have a variance for how these items are cleaned. I am providing them with a variance request form today.]</i>						
Food Temperature Control		Y	N	O	A	C	R
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
35. Food properly labeled; original container.		..	p
<i>Fail Notes</i>	3-302.12 <i>Food storage containers (Common Name) Except for containers holding FOOD that can be readily and unmistakably recognized such as dry pasta, working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD. [Above the stove there are two unlabeled shakers that staff identified as containing salt and pepper.]</i>						
Prevention of Food Contamination		Y	N	O	A	C	R
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 are narrow 1/4 to 1/2 inch gaps under the doors entering the kitchen.]</i>						
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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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

Fail Notes | 4-904.11(B) *Knives, forks, and spoons that are not prewrapped shall be presented so that only the handles are touched by EMPLOYEES and by CONSUMERS if CONSUMER self-service is provided. [In dry storage there are two plastic containers full of spoons and forks that have the utensils jumbled inside of the containers, with the handles facing all directions so that the food/lip-contact surface of one utensil may be touched when other utensils are being grabbed by the handle.]*

43. Single-use and single-service articles: properly used. .. p

Fail Notes | 4-903.11(C) *SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored as specified under ¶ 4-903.11(A) and shall be kept in the original protective PACKAGE or stored by using other means that afford protection from contamination until used. [There is a stack of paper plates sitting on top of the microwave that are outside of their original protective packaging and are neither covered nor inverted.]*

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

Fail Notes | 4-202.11(A)(2) *Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. [There is a plastic tub next to the dry storage room (that used to be a walk-in-cooler) that has a lid that is chipped at all four corners, and the tub itself is cracked along the upper edge. There is a rubber spatula that is grooved/creviced/chipped along the edge being stored as clean in the kitchen. COS - the spatula was trimmed to provide a smooth edge.]*

45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items .. p

Fail Notes | 4-101.19 *NonFOOD-CONTACT SURFACES of EQUIPMENT that are exposed to splash, spillage, or other FOOD soiling or that require frequent cleaning shall be constructed of a CORROSION-RESISTANT, nonabsorbent, and SMOOTH material. [The weld seams on the table for the dish washing machine are not smooth and easily cleanable.]*

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

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

Fail Notes | 4-601.11(C) *NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [There is an extremely dust fan sitting next to the mop sink.]*

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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities

Y N O A C R

<i>Fail Notes</i>	<p>5-402.11 <i>P - Except for floor drains that originate in refrigerated spaces that are constructed as an integral part of the building, a direct connection may not exist between the SEWAGE system and a drain originating from EQUIPMENT in which FOOD is placed.</i> <i>[The ice machine appears to be directly connected on the drainage system. The owner indicated that the drain line is not directly connected outside, but he has covered it with cement and I am unable to verify the connection. He will install an indirect connection inside near the ice machine so that it is accessible.]</i></p>
-------------------	---

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

<i>Fail Notes</i>	<p>5-501.17 <i>A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.</i> <i>[The unisex restroom provided for kitchen staff does not have a covered trashcan.]</i></p> <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.</i> <i>[The restroom door is not self-closing. The door was closed when the inspection began and they have posted a sign to always keep the door closed.]</i></p>
-------------------	---

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.</i> <i>[The linoleum in dry storage is not firmly affixed to the ground, allowing for debris accumulation underneath the edge of the linoleum that is hard to get to and clean.]</i></p> <p>6-501.11 <i>PHYSICAL FACILITIES shall be maintained in good repair.</i> <i>[The corner in the kitchen across from the True Reach-in-Cooler is missing some of the linoleum flooring.]</i></p>
-------------------	---

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

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>	<p><i>Education Title #06 Cooling</i></p> <p><i>Education Title #08 Date Marking</i></p> <p><i>Education Title #43 Storing Food in WIC</i></p>
-----------------------------	--

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Cooking Pork Chops - 166.3 F

Footnote 2

Notes:

Commercially Processed Egg Rolls - 197.9 F

Footnote 3

Notes:

True Reach-in-Cooler:
Milk - 41.2 F

