

**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:** 7/24/2014      **Business ID:** 101268FE  
**Business:** MEALS ON WHEELS / FRIENDSHIP MEALS

**Inspection:** 79000218  
**Store ID:**  
**Phone:** 6206698201  
**Inspector:** KDA79  
**Reason:** 01 Routine  
**Results:** No Follow-up

320 S A  
 ARKANSAS CITY, KS 67005

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/24/14	08:40 AM	10:50 AM	2:10	0:25	2:35	0	
<b>Total:</b>			2:10	0:25	2:35	0	

**FOOD ESTABLISHMENT PROFILE**

Physical Address 320 S A City ARKANSAS CITY  
 Zip 67005

Owner AGING PROJECTS INC License Type FE

Risk Category RAC# 06 High Risk RAC/Size Confirmed  Size Range 5,000 - 10,000 sq feet

Updated Risk Category RAC# 06 High Risk Updated Size Range 2. 5,000 - 10,000 sq feet

Insp. Notification Email Sent Notification To \_\_\_\_\_ Lic. Insp. No

Priority(P) Violations 0 Priority foundation(Pf) Violations 3

Certified Manager on Staff  Address Verified  Actual Sq. Ft. 7300

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	..	..	..	..	..
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	..	..	..
18. Proper cooling time and temperatures.	..	..	p	..	..	..
19. Proper hot holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
20. Proper cold holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>						
21. Proper date marking and disposition.	p	..	..	..	..	..
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	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Chemical	Y N O A C R
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<i>Fail Notes</i>	7-102.11	<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.                  [There was a blue bucket with a clear liquid inside that was not labeled. Staff identified this liquid as sanitizer from the dispenser at the 3 vat sink. Corrected on Site (COS) - labeled.]</i>
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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 . . .
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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.	.. . p . . .
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29. Water and ice from approved source.	p . . . . .
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30. Variance obtained for specialized processing methods.	.. p . . . . .
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<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.                  [This establishment has several pieces of equipment that are too large to fit into the 3 vat sink or the dishwasher. They do not have a variance for their cleaning process on these items. I am providing them with a variance request form to be completed today.]</i>
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Food Temperature Control	Y N O A C R
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31. Proper cooling methods used; adequate equipment for temperature control.	p . . . . .
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32. Plant food properly cooked for hot holding.	p . . . . .
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***This item has Notes. See Footnote 3 at end of questionnaire.***

33. Approved thawing methods used.	p . . . . .
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34. Thermometers provided and accurate.	p . . . . .
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Food Identification	Y N O A C R
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35. Food properly labeled; original container.	p . . . . .
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Prevention of Food Contamination	Y N O A C R
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36. Insects, rodents and animals not present.	p . . . . .
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37. Contamination prevented during food preparation, storage and display.	p . . . . .
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38. Personal cleanliness.	p . . . . .
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39. Wiping cloths: properly used and stored.	.. p . . . . .
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<i>Fail Notes</i>	3-304.14(B)(1)	<i>Wiping cloths (Storage) Cloths in-use for wiping counters and other EQUIPMENT surfaces shall be held between uses in a chemical sanitizer solution at an appropriate concentration.                  [There was a wet wiping cloth sitting on a stainless steel prep table in the kitchen.                   There was a wet wiping cloth sitting on top of the large stainless steel cooking equipment under the vent hood.]</i>
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40. Washing fruits and vegetables.	.. . p . . . .
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Proper Use of Utensils	Y N O A C R
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41. In-use utensils: properly stored.	p . . . . .
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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

<b>Proper Use of Utensils</b>	Y	N	O	A	C	R
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42. Utensils, equipment and linens: properly stored, dried and handled.      ..    p    ..    ..    ..    ..

*Fail Notes*    4-903.11(B)    *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. [On a wire shelf next to the 2 vat sink there is a stack of stainless steel bowls being stored as clean that are not covered and not inverted.*

*On a shelf in dry storage there are rectangle pans being stored that are neither covered nor inverted.]*

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 black plastic trays next to the steam table that are not in their original protective packaging and are neither covered nor inverted.]*

44. Gloves used properly.      p    ..    ..    ..    ..    ..

<b>Utensils, Equipment and Vending</b>	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    ..    ..    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 scoop being stored as clean on the wire shelf next to the 2 vat sink. It was chipped and broken. Corrected on Site (COS) - discarded.*

*The large containers storing sugar and cornmeal have chipped/cracked lids on the containers. COS - the lids were removed and the containers covered with foil until the lids can be replaced with new ones.]*

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 4 at end of questionnaire.***

*Fail Notes*    4-302.14    *Pf - A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [The 3 vat sink has Quaternary Ammonia as the sanitizer. The establishment has run out of the appropriate test strips and has not yet replaced them. The sanitizer is dispensed through an automatic dispenser and is dispensing an appropriate concentration of 300ppm. The label on the bottle calls for 200-400ppm.]*

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 dust accumulation in the vent hood above the dishwasher. There is slight dust accumulation in the vent hood above the stove/ovens.]*

<b>Physical Facilities</b>	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    ..    ..    ..    ..    ..

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities	Y	N	O	A	C	R
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	..	..	..	..	..
54. Adequate ventilation and lighting; designated areas used.	p	..	..	..	..	..

Administrative/Other	Y	N	O	A	C	R
55. Other violations	..	p	..	..	..	..

<i>Fail Notes</i>	<p>8-304.11(A) <i>Upon issuance of the LICENSE by the REGULATORY AUTHORITY, the LICENSEE shall post the LICENSE in a location in the FOOD ESTABLISHMENT that is conspicuous to CONSUMERS. [The license is posted on the wall inside of the kitchen where consumers are unable to view it.]</i></p>
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<b>EDUCATIONAL MATERIALS</b>
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The following educational materials were provided ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Steam Table:

Tuna Noodle Casserole - 159.9 F

## **Footnote 2**

### **Notes:**

Turbo Air Reach-in-Cooler:

Milk - 40.9 F

## **Footnote 3**

### **Notes:**

Cooking Carrots - 191.2 F

## **Footnote 4**

### **Notes:**

Chlorine dispenser at dishwasher - 50ppm

## 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.