

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: 8/5/2014 **Business ID:** 95742FE
Business: PRAIRIE VIEW CHRISTIAN CAMP

 10706 312TH RD
 ARKANSAS CITY, KS 67005

Inspection: 79000245
Store ID:
Phone: 6204410387
Inspector: KDA79
Reason: 01 Routine
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
08/05/14	09:00 AM	12:10 PM	3:10	0:50	4:00	0	
Total:			3:10	0:50	4:00	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Sent Notification To _____ Lic. Insp. No

 Priority(P) Violations 3 Priority foundation(Pf) Violations 3
 Certified Manager on Staff .. Address Verified p Actual Sq. Ft. 4000
 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
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
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

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	Y	N	O	A	C	R						
Good Hygienic Practices												
4. Proper eating, tasting, drinking, or tobacco use	p						
5. No discharge from eyes, nose and mouth.	p						
Preventing Contamination by Hands												
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						
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Approved Source												
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												
13. Food separated and protected.	..	p	p	..						
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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												
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						
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>												
21. Proper date marking and disposition.	p						
22. Time as a public health control: procedures and record.	p						
Consumer Advisory												
23. Consumer advisory provided for raw or undercooked foods.	p						

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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)	<p><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.</i></p> <p><i>[In a cabinet in the kitchen there were spray cans of Marking Paint that were stored directly next to a bag of All-Purpose Flour. COS - the paint was moved.]</i></p>
	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>[In the dry storage room with the deep freezers there was a bottle of Dawn Dish Soap and a bottle of Sunscreen on a shelf directly above a package of paper towels. COS - the chemicals were removed.</i></p> <p><i>In the kitchen on a shelf there were spray cans of Paint on a shelf directly on a food prep counter containing a bag of chips. COS - the chemicals were moved.</i></p> <p><i>In the kitchen on a shelf there was a bottle of Vaseline on a shelf directly above the microwave on the counter below it. COS - the chemical was removed.]</i></p>

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

This item has Notes. See Footnote 3 at end of questionnaire.

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

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Prevention of Food Contamination	Y	N	O	A	C	R
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Fail Notes | 6-202.15(A)(3) *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 below the back door in the kitchen. There are 1/2 inch gaps between the doors in the dining area.]*

- | | | | | | | |
|---|----|----|----|----|----|----|
| 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
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41. In-use utensils: properly stored.

Fail Notes | 3-304.12(C) *In-use utensil storage (Cleaned/sanitized surface) During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored on a clean portion of the FOOD preparation table or cooking EQUIPMENT only if the in-use UTENSIL and the FOOD-CONTACT surface of the FOOD preparation table or cooking EQUIPMENT are cleaned and SANITIZED at the required frequency. [The ice scoop is being stored directly on top of the ice machine. Staff is unsure how often this surface is cleaned and sanitized.]*

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. [There are stainless steel pots, pans, and bowls in the kitchen that are neither covered nor inverted in any way to protect them from contamination.]*

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. [There are dispensing containers of silverware that have the ends facing in both directions so that the food contact/lip contact surface of one may be touched when dispensing another. There are large plastic storage containers of silverware that are facing every which direction so that the food contact/lip contact of one may be touched when dispensing another.]*

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. [In the dry storage room there are two boxes of foam cups that are being stored directly on the floor. There is a stack of Styrofoam plates 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
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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 | .. | .. | .. | .. |

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Utensils, Equipment and Vending	Y	N	O	A	C	R
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Fail Notes | 4-501.11(A) *EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements specified under Parts 4-1 and 4-2. [The Constellation Reach-in-Freezer around the deep freezers has broken spots on the door where the insulation is showing.]*

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

This item has Notes. See Footnote 4 at end of questionnaire.

Fail Notes | 4-301.12(B) *Pf - Sink compartments shall be large enough to accommodate immersion of the largest EQUIPMENT and UTENSILS. If EQUIPMENT or UTENSILS are too large for the WAREWASHING sink, a WAREWASHING machine or alternative EQUIPMENT as specified in ¶ (C) of this section shall be used. [The establishment has a very large white cooler that they use to store ice for glasses on larger groups of campers that come in. This cooler will not fit into their 3 vat sink. I am providing them with a variance request today.]*

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. [The deep freezers in the dry storage room have an accumulation of dirt/debris on the bottom of the freezers.]*

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

Fail Notes | 5-103.11(B) *Pf - Hot water shall be available at all distribution points in the FOOD ESTABLISHMENT, at all times. [There is not water available at the establishment today. A water main burst this morning and they are getting it fixed today. They do not have any campers or patrons on site today that will require they use the kitchen or prepare food in any way.]*

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

Fail Notes | 5-203.13(A) *At least 1 service sink or 1 curbed cleaning facility equipped with a floor drain shall be provided and conveniently located for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water and similar liquid waste. [The facility does not have a mop sink available for use. I am providing them with a variance request form today.]*

50. Sewage and waste water properly disposed. p

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

Fail Notes | 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 door to the men's restroom is not self-closing.]*

6-501.19 *Except during cleaning and maintenance operations, toilet room doors as specified under § 6-202.14 shall be kept closed. [The door to the men's restroom was open upon beginning inspection.]*

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

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

Fail Notes | 6-501.11 *PHYSICAL FACILITIES shall be maintained in good repair. [The linoleum in the dry storage/deep freezer area is chipped in several places.]*

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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Administrative/Other

Y N O A C R

55. Other violations

.. p

<i>Fail Notes</i>	8-304.11(A)	<p><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.</i></p> <p><i>[The license is posted on a billboard attached to the door of the walk-in-cooler. It is not posted where consumers would be able to view it.]</i></p>
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EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #06</i>	<i>Cooling</i>
	<i>Education Title #07</i>	<i>Corrective Actions</i>
	<i>Education Title #27</i>	<i>Hot and Cold Holding</i>
	<i>Education Title #28</i>	<i>Ice Bath Cooling</i>
	<i>Education Title #43</i>	<i>Storing Food in WIC</i>
	<i>Education Title #44</i>	<i>Cooking Temperatures</i>

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Footnote 1

Notes:

Note - the camp does not have any patrons today. They are expecting a batch of campers in on Thursday. This was mainly an inspection on the physical facilities and the few food items they have in the establishment. No food prep of any kind is happening on site today due to a water main having burst in the middle of the night and there is no water available until the repairman makes it out to repair it. It is scheduled to be fixed before they have campers come in on Thursday.

Footnote 2

Notes:

Walk-in-Cooler:
Milk - 34.9 F

Federal RIC:
Yogurt - 43.7 F

Footnote 3

Notes:

Did a demonstration on how to calibrate their food thermometer.

Footnote 4

Notes:

Bleach and the appropriate test strips provided.

