

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: 8/12/2014 **Business ID:** 95698FE
Business: MEALS ON WHEELS / FRIENDSHIP MEALS

Inspection: 79000252
Store ID:
Phone: 6206698201
Inspector: KDA79
Reason: 01 Routine
Results: No Follow-up

110 W CHERRY
 ARGONIA, KS 67004

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
08/12/14	10:55 AM	12:30 PM	1:35	0:20	1:55	0	
Total:			1:35	0:20	1:55	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Lic. Insp. No

Priority(P) Violations 1 Priority foundation(Pf) Violations 1

Certified Manager on Staff Address Verified p Actual Sq. Ft. 1500

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
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|---|--|---|----|----|----|----|----|
| 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
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|--|--|---|----|----|----|----|----|
| 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
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| 9. Food obtained from approved source. | | p | .. | .. | .. | .. | .. |
| 10. Food received at proper temperature. | | .. | p | .. | .. | p | .. |

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

<i>Fail Notes</i>	3-202.11(A) <i>P - Refrigerated, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be at a temperature of 5°C (41°F) or below when received. [The lunch delivery was brought in at approximately 11:30 am. The temperature of the cut lettuce for the salad was 57.3 F. Staff called the head office to determine how the cut lettuce was handled prior to the delivery. The Caldwell Office that prepares the meals for delivery informed us it is pre-cut lettuce from a bag that was prepared for the deliveries at 8:00 to 8:30 am this morning. After preparation they were stored in a refrigerator until the delivery went out at approximately 9:50 to 9:55 am. Corrected on Site (COS) - staff put the cut lettuce into the freezer to rapidly bring it back down to temperature.]</i>
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| 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
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| 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
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| 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 | .. | .. | .. | .. | .. |

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

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| 21. Proper date marking and disposition. | | .. | .. | p | .. | .. | .. |
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This item has Notes. See Footnote 3 at end of questionnaire.

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| 22. Time as a public health control: procedures and record. | | .. | .. | .. | 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 | .. | .. |
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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 | .. | .. |
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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>	7-102.11	<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 tan bucket/tub with a clear liquid and a rag inside. Staff identified this as bleach water to clean their tables with. Corrected on Site (COS) - labeled the bucket.]</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

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 |

Food Identification	Y N O A C R
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| 35. Food properly labeled; original container. | . . p |
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<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. [There is an unlabeled glass jar with a white powder, identified by staff as sugar, that is unlabeled.]</i>
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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 |
| 37. Contamination prevented during food preparation, storage and display. | p |
| 38. Personal cleanliness. | p |
| 39. Wiping cloths: properly used and stored. | . . p |

<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. [The wiping cloth was being stored in a bucket of 0-25ppm chlorine water. Staff indicated they had made the mixture this morning at approximately 8:30am. I explained that the sanitizer will evaporate with time and that they should expect to have to remake the chlorine mixture every 2-3 hours.]</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
41. In-use utensils: properly stored.		p
42. Utensils, equipment and linens: properly stored, dried and handled.		..	p
<i>Fail Notes</i>	4-903.11(A) <i>Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored: In a clean, dry location; Where they are not exposed to splash, dust, or other contamination; and, At least 15 cm (6 inches) above the floor. [There are plastic containers used to send leftovers home with consumers that are being stored in a box directly on the floor in the kitchen.]</i>						
	4-903.11(B) <i>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 4-5 drink pitchers stored on the counter in the kitchen that are neither covered nor inverted.]</i>						
	4-904.11(B) <i>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 the kitchen there are containers of clean silverware being stored covered on the counter. The spoons and forks are in the containers handles down, so that the food contact/lip contact surface will have to be touched when the silverware is removed from the container.]</i>						
43. Single-use and single-service articles: properly used.		..	p
<i>Fail Notes</i>	4-903.11(C) <i>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 was a single stack of Styrofoam containers that were being stored outside of their original protective packaging and were neither covered nor inverted.]</i>						
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
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
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>							
47. Non-food contact surfaces clean.		..	p
<i>Fail Notes</i>	4-601.11(C) <i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [There is an accumulation of dust on top of the Whirlpool Reach-in-Cooler.</i>						
	<i>The vent hood above the stove has dust on the filter and cobwebs in the vent hood.]</i>						
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
51. Toilet facilities: properly constructed, supplied and cleaned.		p
52. Garbage and refuse properly disposed; facilities maintained.		p

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Physical Facilities	Y	N	O	A	C	R
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

EDUCATIONAL MATERIALS

The following educational materials were provided p

Material Distributed | Education Title #07 Corrective Actions

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Delivery:
Spaghetti - 152.6 F

Footnote 2

Notes:

Whirlpool Reach-in-Cooler:
Sour Cream - 38.9 F

Footnote 3

Notes:

At the time of the inspection there was nothing being stored in the cooler that would require date marking.

Footnote 4

Notes:

Chlorine test strips provided.

Dishwasher is a hot water dishwasher - they have heat reactive strips they use to check the temperature daily and keep a log verifying the temperature daily.

FIELD WARNING LETTER

Insp Date: 8/12/2014 **Business ID:** 95698FE
Business: MEALS ON WHEELS / FRIENDSHIP MEALS

110 W CHERRY
ARGONIA, KS 67004

Inspection: 79000252
Store ID:
Phone: 6206698201
Inspector: KDA79
Reason: 01 Routine

Reference:

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
08/12/14	10:55 AM	12:30 PM	1:35	0:20	1:55	0	
Total:			1:35	0:20	1:55	0	

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.