

**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:** 8/27/2014      **Business ID:** 95723FE  
**Business:** ARKANSAS CITY HIGH SCHOOL

**Inspection:** 79000265  
**Store ID:**  
**Phone:**  
**Inspector:** KDA79  
**Reason:** 01 Routine  
**Results:** No Follow-up

1200 W RADIO LN  
 ARKANSAS CITY, KS 67005

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
08/27/14	09:50 AM	11:45 AM	1:55	0:05	2:00	0	
<b>Total:</b>			1:55	0:05	2:00	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification   Email   Sent Notification To \_\_\_\_\_ Lic. Insp.   No    
 Priority(P) Violations   1   Priority foundation(Pf) Violations   3    
 Certified Manager on Staff  Address Verified  Actual Sq. Ft.   4940    
 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**

<b>Demonstration of Knowledge</b>	Y	N	O	A	C	R
1. Certification by accredited program, compliance with Code, or correct responses.	..	..	p	..	..	..

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

<b>Employee Health</b>	Y	N	O	A	C	R
2. Management awareness; policy present.	..	..	p	..	..	..
3. Proper use of reporting, restriction and exclusion.	..	..	p	..	..	..

<b>Good Hygienic Practices</b>	Y	N	O	A	C	R
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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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	..
<div style="display: flex; border-left: 1px solid black; padding-left: 5px;"> <div style="width: 15%; border-right: 1px solid black; padding-right: 5px;">Fail Notes</div> <div style="padding-right: 5px;">5-205.11(B)</div> <div style="padding-right: 5px;">Pf - A HANDWASHING SINK may not be used for purposes other than handwashing.</div> <div style="padding-right: 5px;">[An employee was using a bucket of sanitizer water to wipe down the counters and stated they were going to get cleaner sanitizer water. They then dumped their sanitizer water down the hand sink nearby them. The employee later washed their wiping cloth out at the hand sink before putting it back into the sanitizer water. COS - spoke to staff about hand washing sinks having no other purposes so that it is always available for hand washing.]</div> </div>						
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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>						
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 3 at end of questionnaire.</i></b>						
20. Proper cold holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 4 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	..	..	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Chemical	Y	N	O	A	C	R
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26. Toxic substances properly identified, stored and used.      .. p .. .. p ..

***This item has Notes. See Footnote 5 at end of questionnaire.***

Fail Notes	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. [By the ovens and commercial size large skillet there is a red bucket with a liquid and rag inside. This bucket has a label that has worn off to the point that it is no longer legible. Staff identified it as their sanitizer water. Corrected on Site (COS) - labeled.]</i>
	7-201.11(B)	<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. [At the hot water dishwasher there was a plastic bottle of Ecolab Pot and Pan Detergent sitting directly on top of the dishwasher. COS - the chemical was moved.</i>  <i>In the dry storage room there was a spray can of Stainless Steel Cleaner and Polish being stored on a shelf directly above Plastic Bun Bags and Pan Rack Covers. COS - the chemical was moved.]</i>

Conformance with Approved Procedures	Y	N	O	A	C	R
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27. Compliance with variance, specialized process and HACCP plan.      .. .. .. p .. ..

<b>GOOD RETAIL PRACTICES</b>
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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 .. .. ..

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 .. .. .. ..

***This item has Notes. See Footnote 6 at end of questionnaire.***

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 .. .. .. ..

37. Contamination prevented during food preparation, storage and display.      p .. .. .. ..

38. Personal cleanliness.      p .. .. .. ..

39. Wiping cloths: properly used and stored.      p .. .. .. ..

***This item has Notes. See Footnote 7 at end of questionnaire.***

40. Washing fruits and vegetables.      .. .. p .. .. ..

Proper Use of Utensils	Y	N	O	A	C	R
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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Proper Use of Utensils
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Y N O A C R

41. In-use utensils: properly stored.

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<i>Fail Notes</i>	3-304.12(C)	<p><i>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.</i></p> <p><i>[The scoop for the ice machine is being stored in a black plastic food pan on top of the ice machine. This pan was identified as clean by staff. There is sticker residue on the outside of this black plastic pan remaining from the last time the pan was cleaned.]</i></p>
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42. Utensils, equipment and linens: properly stored, dried and handled.

.. p .. .. ..

<i>Fail Notes</i>	4-903.11(A)	<p><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. [In the dry storage room there is a box of Foam Cups that is being stored directly on the floor.]</i></p>
	4-903.11(B)	<p><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. [By the commercial size skillet and ovens there is a stack of stainless steel bowls that are on a food prep table shelf and are neither covered nor inverted.</i></p> <p><i>There is a wire shelf next to the walk-ins that has a stainless steel pot sitting on the shelf, neither covered nor inverted.]</i></p>

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

.. p .. .. ..

<i>Fail Notes</i>	4-903.11(C)	<p><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. [Underneath the prep table by the commercial size skillet there is a stack of paper trays, outside of their original protective packaging, that are neither covered nor inverted.</i></p> <p><i>In the serving room there are Styrofoam plates at the Taco Line, the Pizza Line, and the Grab a Stack Line that are outside of their original protective packaging and are neither covered nor inverted.]</i></p>
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44. Gloves used properly.

p .. .. ..

Utensils, Equipment and Vending
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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 .. .. p ..

***This item has Notes. See Footnote 8 at end of questionnaire.***

<i>Fail Notes</i>	4-301.12(B)	<p><i>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. [In the Walk-in-Cooler there are two large white food-grade tubs, storing containers of oatmeal. These tubs will not fit inside of the dishwasher or the 3 vat sink for cleaning. COS - I spoke with management about how they clean the tubs and they are applying for a variance today for their cleaning process.]</i></p>
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## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending	Y	N	O	A	C	R
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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	..	..	..	..	..
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49. Plumbing installed; proper backflow devices.	..	p	..	..	..	..
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<i>Fail Notes</i>	5-205.15(B)	<i>Plumbing system (Maintained) A PLUMBING SYSTEM shall be maintained in good repair. [At the mop sink there is a leak from hot and cold water valves when the water is turned on.]</i>
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50. Sewage and waste water properly disposed.	p	..	..	..	..	..
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51. Toilet facilities: properly constructed, supplied and cleaned.	p	..	..	..	..	..
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52. Garbage and refuse properly disposed; facilities maintained.	..	p	..	..	..	..
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<i>Fail Notes</i>	5-501.113	<i>Receptacles and waste handling units for REFUSE, recyclables, and returnables shall be kept covered: Inside the FOOD ESTABLISHMENT if the receptacles and units: Contain FOOD residue and are not in continuous use; or, After they are filled; and, With tight-fitting lids or doors if kept outside the FOOD ESTABLISHMENT. [There are three outside dumpsters. One of the three does not have a lid.]</i>
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53. Physical facilities installed, maintained and clean.	p	..	..	..	..	..
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54. Adequate ventilation and lighting; designated areas used.	p	..	..	..	..	..
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Administrative/Other	Y	N	O	A	C	R
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55. Other violations	p	..	..	..	..	..
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EDUCATIONAL MATERIALS
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The following educational materials were provided      p

*Material Distributed | Education Title #07    Corrective Actions*

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

**Notes:**

Certified through Serv Safe.

## **Footnote 2**

**Notes:**

Cooked Hamburger Draining Grease - 176.4 F

## **Footnote 3**

**Notes:**

Metro Hot Case:  
Mashed Potatoes - 150.3 F

FWE Hot Case:  
Corn Dog - 148.4 F

Steam Table (Taco Line):  
Corn on the Co - 150.1 F

Prep Counter:  
Chicken Fried Steak - 143.4 F

## **Footnote 4**

**Notes:**

Walk-in-Cooler:  
Parfait - 43.3 F (Made this morning within the past hour per staff)

Hobart Reach-in-Cooler:  
Diced Tomatoes - 55.0 (Prepped approximately 30 minutes prior per staff, cooling)  
Salad - 43.9 F (Prepped within the past hour per staff)

Milk Reach-in-Cooler:  
Milk - 41.9 F

## **Footnote 5**

**Notes:**

At the hot water dishwasher there is a plastic bottle of "Jet Dry" chemical in the wall mounted basket. This is located above the drying rack on the clean dishes side of the dishwasher. I am recommending to management that this be moved and affixed to the wall on the dirty dishes side of the dishwasher. I am not citing this as a violation because there is a space between where it hangs and where the dishes sit on the drying rack, but the potential for the dishes to be shoved underneath it by accident is there, so I am recommending it be moved.

## **Footnote 6**

**Notes:**

Thawing frozen meats inside of the walk-in-cooler.

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 7**

### **Notes:**

Wiping cloth being stored in 200ppm Quaternary Ammonia.

## **Footnote 8**

### **Notes:**

3 vat sink - 200ppm Quaternary Ammonia, test strips provided, label of bottle calls for 150-400ppm concentration.

Hot water dishwasher - 159.9 F

## FIELD WARNING LETTER

**Insp Date:** 8/27/2014      **Business ID:** 95723FE  
**Business:** ARKANSAS CITY HIGH SCHOOL

1200 W RADIO LN  
ARKANSAS CITY, KS 67005

**Inspection:** 79000265  
**Store ID:**  
**Phone:**  
**Inspector:** KDA79  
**Reason:** 01 Routine

**Reference:**

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
08/27/14	09:50 AM	11:45 AM	1:55	0:05	2:00	0	
Total:			1:55	0:05	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.