

**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:** 9/11/2014      **Business ID:** 99630FE  
**Business:** ARKANSAS CITY MIDDLE SCHOOL  
  
 400 E KANSAS  
 ARKANSAS CITY, KS 67005

**Inspection:** 79000283  
**Store ID:**  
**Phone:** 6204412033  
**Inspector:** KDA79  
**Reason:** 01 Routine  
**Results:** Follow-up

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
09/11/14	08:30 AM	10:20 AM	1:50	0:15	2:05	0	
<b>Total:</b>			1:50	0:15	2:05	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification   Email   Sent Notification To \_\_\_\_\_ Lic. Insp.   No    
  
 Priority(P) Violations   1   Priority foundation(Pf) Violations   0    
 Certified Manager on Staff   ..   Address Verified   p   Actual Sq. Ft.   4850    
 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	..	..	..
<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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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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>						
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	..	..	..
26. Toxic substances properly identified, stored and used.	..	p	..	..	..	..
<b><i>This item has Notes. See Footnote 5 at end of questionnaire.</i></b>						

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Chemical	Y N O A C R
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Fail Notes	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>[There is a bottle of Eco San Liquid Sanitizer sitting on top of the ware washing machine above where the clean dishes come out of the machine. This bottle is currently attached to the chemical dispenser on the wall and the tube attachment is not long enough to move the bottle. They will correct this for the follow up inspection.]</i></p>
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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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<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 .. ..
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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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 .. ..
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.	p .. .. . .. ..
42. Utensils, equipment and linens: properly stored, dried and handled.	p .. .. . .. ..
43. Single-use and single-service articles: properly used.	p .. .. . .. ..
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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<i>Fail Notes</i>	4-501.11(A)	<p><i>EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements specified under Parts 4-1 and 4-2. [The ware washing machine is leaking. Staff stated they have already contacted maintenance to have this fixed.]</i></p> <p><i>The commercial sized stove pots have a leak underneath the unit they are built into. It is being caught in a bowl underneath the plumbing for the pots.]</i></p>
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46. Warewashing facilities: installed, maintained, and used; test strips. p   ..   ..   ..   ..   ..

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

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

Physical Facilities	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   ..   ..   ..   ..   ..

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
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55. Other violations p   ..   ..   ..   ..   ..

EDUCATIONAL MATERIALS
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The following educational materials were provided ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Truck Delivery:  
Yogurt - 36.0 F

## **Footnote 2**

### **Notes:**

Commercially prepared corndogs cooked for hot holding - 139.6 F  
  
Pizza cooked for hot holding - 148.8 F

## **Footnote 3**

### **Notes:**

Sacred Heart Hot Holding Unit:  
Hamburger - 169.5 F

Crescor Hot Hold in Kitchen:  
Macaroni and Cheese - 144.7 F

Precision Hot Hold in Kitchen:  
Spicy Chicken Sandwich - 143.1 F

FWE Hot Hold in Kitchen:  
Cheeseburger - 134.1 F

## **Footnote 4**

### **Notes:**

Milk Reach-in-Cooler (RIC):  
Milk - 37.7 F

Continental RIC:  
Cheese - 39.2 F

Walk-in-Cooler:  
Milk - 38.9 F

## **Footnote 5**

### **Notes:**

There is a bottle of Jet Dry mounted on the wall above the clean side of the ware washing table. I am not citing this as a violation because the Jet Dry does not hang directly above where the clean dishes automatically run out of the ware washer, but there is a strong potential for the racks to accidentally be pushed just slightly, leaving them underneath the Jet Dry. Due to this potential, I am suggesting to the staff that this wall mounted chemical be mounted on the wall above the dirty dishes side of the ware washer, instead of the clean.

## **Footnote 6**

### **Notes:**

Hot Water Ware washer - 159.8 F

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3 vat Quaternary Ammonia Dispenser - 200ppm, bottle on the label calls for 150ppm - 400ppm. Quaternary Ammonia test strips.

