

**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:** 9/23/2014      **Business ID:** 102383FE  
**Business:** ARGONIA ELEMENTARY

**Inspection:** 79000294  
**Store ID:**  
**Phone:** 6204356311  
**Inspector:** KDA79  
**Reason:** 01 Routine  
**Results:** No Follow-up

202 E ALLEN  
 ARGONIA, KS 67004

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
09/23/14	10:25 AM	12:20 PM	1:55	1:15	3:10	0	
<b>Total:</b>			1:55	1:15	3:10	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Email Sent Notification To \_\_\_\_\_ Lic. Insp. No  
 Priority(P) Violations 1 Priority foundation(Pf) Violations 1  
 Certified Manager on Staff  Address Verified  Actual Sq. Ft. 2365  
 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

# 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 .. .. .

<i>Fail Notes</i>	2-401.11	<p><i>EMPLOYEES shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection cannot result.</i></p> <p><i>[In the dry storage area there is an open can of Dr Pepper being stored on a shelf with food items/equipment being stored on the lower shelves beneath it.]</i></p>
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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 .. .. .

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 .. .. p ..

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

<i>Fail Notes</i>	4-601.11(A)	<p><i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch.</i></p> <p><i>[In a drawer in the kitchen there was a knife, identified as clean by staff, that had dried food residue remaining on the blade. Corrected on Site (COS) - the knife was cleaned.</i></p> <p><i>In a drawer in the kitchen there was a scoop that had dried food residue remaining on the inside of the scoop. COS - the scoop was cleaned.]</i></p>
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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 .. .. .

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

20. Proper cold holding temperatures. p .. .. .

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

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
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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Consumer Advisory		Y	N	O	A	C	R
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23. Consumer advisory provided for raw or undercooked foods.      .. .. . p .. ..

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(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 was a spray bottle of Suprox Peroxide Cleaner being stored directly on top of the ice machien near the kitchen entrance. COS - the chemical was moved.</i></p> <p><i>There was a squirt bottle of Hand Sanitizer being stored directly on top of the Milk Reach-in-Cooler in the serving area. COS - the chemical was moved.]</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 .. ..

<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 .. .. . .. ..

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 .. .. . ..

<i>Fail Notes</i>	3-305.11(A)(1)	<p><i>Food storage - Except as specified in ¶¶ (B) and (C) of 3-305.11, FOOD shall be protected from contamination by storing the FOOD: in a clean, dry location; where it is not exposed to splash, dust, or other contamination; and at least 15 cm (6 inches) above the floor.</i></p> <p><i>[In the cabinet under the sink to the left of the steam table there is a container of dried chopped onion flakes being stored underneath/against the drain pipes of the sink.]</i></p>
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38. Personal cleanliness.      p .. .. . .. ..

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Prevention of Food Contamination		Y	N	O	A	C	R
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39. Wiping cloths: properly used and stored. p    ..    ..    ..    ..    ..

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

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    ..    ..    ..    ..

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

<i>Fail Notes</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 cabinet to the left of the steam table there is a bucket with plastic silverware inside, some pre-wrapped and some unwrapped plastic forks. The unwrapped plastic forks have their handles facing different directions, so that dispensing/grabbing one fork may result in the food contact/lip contact surface of another fork being touched.]</i>
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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 dry storage there are two stacks of single-use paper pizza slice trays that are outside of their original protective packaging and are being stored neither covered nor inverted.]</i>
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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    ..    ..    ..    ..

<i>Fail Notes</i>	4-501.11(A)	<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 cabinet underneath the stove top has peeling paint on the base of the cabinet.]</i>
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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    ..    ..    ..    ..

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Physical Facilities	Y N O A C R
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<i>Fail Notes</i>	5-501.113	<p><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.</i></p> <p><i>[The outside dumpsters have lids that are sitting on the ground next to the dumpsters, leaving the dumpsters uncovered.</i></p> <p><i>Note - an employee stated they have spoken with the city about having the city provide dumpsters with lids that they will maintain because the lids on their current dumpsters keep breaking.]</i></p>
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53. Physical facilities installed, maintained and clean. p . . . . .

<i>Fail Notes</i>	6-101.11(A)	<p><i>Except as specified in ¶6-101.11(B), materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be: SMOOTH, durable, and EASILY CLEANABLE for areas where FOOD ESTABLISHMENT operations are conducted; Closely woven and EASILY CLEANABLE carpet for carpeted areas; and, Nonabsorbent for areas subject to moisture such as FOOD preparation areas, walk-in refrigerators, WAREWASHING areas, toilet rooms, mobile FOOD ESTABLISHMENT SERVICING AREAS, and areas subject to flushing or spray cleaning methods.</i></p> <p><i>[The threshold at the bottom of the entry door for the walk-in-freezer has the metal covering partly broken off, exposing broken/chipped wood underneath that is not easily cleanable or non-absorbent.]</i></p>
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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 p

*Material Distributed | Education Title #07 Corrective Actions*

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## **Footnote 1**

### **Notes:**

Note - there was a bucket of bleach water on the dirty dishes side of the ware washer that had spatulas and utensils inside of the water. When tested, this water showed >200ppm chlorine concentration. Upon questioning staff, I was informed that utensils are soaked in this before being sprayed down to remove food particles and then ran through the hot water ware washer. This is not used for actual cleaning or sanitization, merely as a soaking agent to keep food particles from drying/sticking to the utensils before they are properly washed/rinsed/sanitized.

## **Footnote 2**

### **Notes:**

Steam Table:  
Green Beans - 140.8 F

Hot Case:  
Pork Ribs - 135.0 F

Oven:  
Tater Tots - 161.4 F

## **Footnote 3**

### **Notes:**

Kenmore Reach-in-Cooler (RIC):  
Cheese - 43.8 F

Walk-in-Cooler:  
Cute Lettuce - 32.7 F

Milk RIC (1):  
Chocolate Milk - 41.2 F

Milk RIC (2):  
Vanilla Milk - 37.7 F

## **Footnote 4**

### **Notes:**

Wiping cloths being stored in 100ppm chlorine.

## **Footnote 5**

### **Notes:**

Note - the lunch trays are sitting out on the counter and are not covered nor inverted. I am not citing this as a violation due to the trays usually being stored inside of a closed cabinet, but I am recommending to staff that the top tray be flipped over on ever stack until it is actually serving time.

## **Footnote 6**

### **Notes:**

The hot water ware washer took 10+ cycles of being run through before it reached 159.1 F on the equipment surface. I am recommending

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to staff they have maintenance check the machine so that it will supply proper temperature water to reach sanitization levels without running it so many times before hand.

## FIELD WARNING LETTER

**Insp Date:** 9/23/2014      **Business ID:** 102383FE  
**Business:** ARGONIA ELEMENTARY

202 E ALLEN  
ARGONIA, KS 67004

**Inspection:** 79000294  
**Store ID:**  
**Phone:** 6204356311  
**Inspector:** KDA79  
**Reason:** 01 Routine

**Reference:**

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
09/23/14	10:25 AM	12:20 PM	1:55	1:15	3:10	0	
Total:			1:55	1:15	3:10	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.