

**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:** 10/10/2014     **Business ID:** 97289FE  
**Business:** BELLE PLAINE HIGH SCHOOL

**Inspection:** 79000322  
**Store ID:**  
**Phone:** 6204882288  
**Inspector:** KDA79  
**Reason:** 01 Routine  
**Results:** No Follow-up

822 N MERCHANT  
 BELLE PLAINE, KS 67013

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
10/10/14	10:00 AM	11:25 AM	1:25	0:00	1:25	0	
<b>Total:</b>			1:25	0:00	1:25	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 p Actual Sq. Ft. 3008  
 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			
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	..	..	..			
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	..	..	p	..			
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%; vertical-align: top;"><i>Fail Notes</i></td> <td style="width: 15%; vertical-align: top;">4-601.11(A)</td> <td style="vertical-align: top;"> <i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [Above the 3 vat sink there was a stainless steel spatula being stored as clean in a tub. This spatula had dried food residue on it. Corrected on Site (COS) - the spatula was moved to ware washing to be cleaned.]</i> </td> </tr> </table>	<i>Fail Notes</i>	4-601.11(A)	<i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [Above the 3 vat sink there was a stainless steel spatula being stored as clean in a tub. This spatula had dried food residue on it. Corrected on Site (COS) - the spatula was moved to ware washing to be cleaned.]</i>						
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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			
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	..	..	..	..	..			
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>									
20. Proper cold holding temperatures.	p	..	..	..	..	..			
<b><i>This item has Notes. See Footnote 2 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	..	..	p	..			

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Chemical	Y N O A C R
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<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>[At the dirty dishes side of the ware washing machine there are two buckets of sanitizer for wiping cloths. These open buckets with sanitizer water are being store don the ledge directly above two boxes of stored silverware holders. COS - the buckets were 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 . .
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GOOD RETAIL PRACTICES
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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 . . . . .
<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>	
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 . . . . .

<i>Fail Notes</i>	3-304.14(B)(1)	<p><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.</i></p> <p><i>[There are three buckets with wiping cloths being stored in them that are showing 0ppm when tested. Explained to staff that the sanitizer evaporates over time and that they'll need to be monitored and changed routinely.]</i></p>
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40. Washing fruits and vegetables.	.. . . p . .
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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 . . . . .

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Proper Use of Utensils	Y	N	O	A	C	R
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<i>Fail Notes</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. [At the serving line there is a stack of stainless steel bowls and strainers being stored on the shelf that are neither covered nor inverted.]</i>
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|--|---|----|----|----|----|----|
| 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 | .. | .. | .. | .. | .. |
| 46. Warewashing facilities: installed, maintained, and used; test strips.                                 | p | .. | .. | .. | .. | .. |

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

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|--------------------------------------|---|----|----|----|----|----|
| 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  | .. | .. | .. | .. |

<i>Fail Notes</i>	5-205.15(B)	<i>Plumbing system (Maintained) A PLUMBING SYSTEM shall be maintained in good repair. [The atmospheric vacuum breaker at the mop sink is missing the bell attachment. There is a divider and two hoses connected downstream of the atmospheric vacuum breaker. One hose hangs down from the sink but an air gap has been allowed. The other hose attaches to a chemical dispenser with a built in backflow prevention.]</i>
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|--|---|----|----|----|----|----|
| 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:**

Toastmaster Hot Hold:  
Hamburger - 150.9 F

## **Footnote 2**

### **Notes:**

McCall Reach-in-Cooler:  
Milk - 40.3 F

Milk Reach-in-Cooler:  
Milk - 36.0 F

## **Footnote 3**

### **Notes:**

French Fries coming out of oven - 171.1 F

## **Footnote 4**

### **Notes:**

The hot water ware washer measured 183.9 F.

Chlorine test strips were provided.

## FIELD WARNING LETTER

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**Business:** BELLE PLAINE HIGH SCHOOL

822 N MERCHANT  
BELLE PLAINE, KS 67013

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Time In / Time Out

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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.