

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: 10/14/2014 **Business ID:** 103730FE
Business: ADAMS ELEMENTARY

Inspection: 79000329
Store ID:
Phone:
Inspector: KDA79
Reason: 01 Routine
Results: No Follow-up

1201 N TENTH
 ARKANSAS CITY, KS 67005

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
10/14/14	09:05 AM	10:15 AM	1:10	0:10	1:20	0	
Total:			1:10	0:10	1:20	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Sent Notification To _____ Lic. Insp. No
 Priority(P) Violations 0 Priority foundation(Pf) Violations 3
 Certified Manager on Staff .. Address Verified p Actual Sq. Ft. 2500
 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

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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	p	..
<i>Fail Notes</i> 3-201.11(C) Pf - PACKAGED FOOD shall be labeled as specified in LAW. [On the can rack there was a can with no label. Staff stated this can had come in the box this way from the vendor. Corrected on Site (COS) - suggested they try to return the can to vendor for a credit since it was not appropriately labeled upon delivery. They said they doubted the vendor would accept it and discarded the can by choice.]						
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	..
<i>Fail Notes</i> 4-601.11(A) Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [There was dried food residue on the splash guard above the bowl of the mixer. Staff stated that the mixer had not been used today. COS - cleaned.]						
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
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
20. Proper cold holding temperatures.	p
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
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

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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 | .. | .. | .. | .. | .. | |

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

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 | .. | .. | .. | .. | .. | |
| <i>This item has Notes. See Footnote 4 at end of questionnaire.</i> | | | | | | | |
| 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)	<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. [There was a wiping cloth being stored in 100ppm Quaternary Ammonia Sanitizer. The label calls for 150-400ppm.]</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
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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>	4-903.11(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. [Next to the Turbo Air Reach-in-Cooler there is a rack of non-inverted and uncovered measuring cups.]</i>
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| 43. Single-use and single-service articles: properly used. | .. | p | .. | .. | .. | .. | |
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Proper Use of Utensils	Y N O A C R
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Fail Notes 4-903.11(C) *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 kitchen there is a stack of Styrofoam trays on a shelf that are outside of their original packaging and are neither covered nor inverted.

In the dining area there is a stack of Styrofoam trays at the storage table, as well as a stack on every lunch table, that are outside of their original packaging and neither covered nor inverted.]

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 6 at end of questionnaire.

Fail Notes 4-302.14 *Pf - A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided.*
[There are no Quaternary Ammonia test strips on hand. Staff stated they don't have them because their sanitizer comes from a dispenser. Informed staff they still need to keep test strips on hand to verify the concentration of their sanitizer. The dispenser is measuring 200ppm sanitizer, label on bottles calls for 150-400ppm as an appropriate concentration.]

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

The following educational materials were provided p

Material Distributed | *Education Title #07* *Corrective Actions*

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Footnote 1

Notes:

Food was being cooked during inspection, no hot holding yet today.

Footnote 2

Notes:

Turbo Air Reach-in-Cooler (RIC):
Cheese - 41.6 F

Koch RIC:
Cut Lettuce - 42.7 F

Milk RIC (1):
Milk - 35.1 F

Milk RIC (2):
Milk - 36.7 F

Footnote 3

Notes:

There is a mounted Jet Dry container at the ware washer. I am requesting it be moved so that there is no risk of a violation with its positioning in relation to the ware washer.

Footnote 4

Notes:

Corn cooked for hot holding - 190.1 F

Footnote 5

Notes:

There is a box of plastic forks that has the handles of the forks in every direction so that the lip/food contact surface may be touched when grabbing other forks. Staff stated that the forks come in this way from the vendor and that the forks are dispensed from the box while wearing gloves to prevent contamination of the food contact/lip contact surface.

Footnote 6

Notes:

Hot water ware washer - 165.2 F

FIELD WARNING LETTER

Insp Date: 10/14/2014 **Business ID:** 103730FE

Business: ADAMS ELEMENTARY

1201 N TENTH
ARKANSAS CITY, KS 67005

Inspection: 79000329

Store ID:

Phone:

Inspector: KDA79

Reason: 01 Routine

Reference:

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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.