

**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:** 10/27/2014     **Business ID:** 98262FE  
**Business:** FRANCES WILLARD ELEMENTARY

**Inspection:** 79000344  
**Store ID:**  
**Phone:** 620-441-2050  
**Inspector:** KDA79  
**Reason:** 01 Routine  
**Results:** No Follow-up

201 N FOURTH  
 ARKANSAS CITY, KS 67005

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
10/27/14	08:25 AM	10:10 AM	1:45	0:25	2:10	0	
<b>Total:</b>			1:45	0:25	2:10	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Email Sent Notification To \_\_\_\_\_ Lic. Insp. No  
 Priority(P) Violations 2 Priority foundation(Pf) Violations 1  
 Certified Manager on Staff .. Address Verified p Actual Sq. Ft. 2028  
 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	..	..	..	..	..
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 1 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	..	..	..
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	..	..	p	..
<i>Fail Notes</i>   3-501.18(A)(2)   <i>P - RTE PHF/TCS, Disposition (discard if in a container w/out a date) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is not clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5°C (41°F) or less for a maximum of 7 days, with the day of preparation counted as Day 1. [In the McCall Reach-in-Cooler there is an open bag of shredded lettuce that has no date on the bag. Staff identified the lettuce as having been opened on Tuesday (10/21/14). Staff stated that they merely had not yet gone through the cooler and that it was to be discarded today. Corrected on Site (COS) - discarded.]</i>						
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	..	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

<b>Chemical</b>	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   ..  |

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

<i>Fail Notes</i>	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.                  [Near the 3 vat sink there were two bottles in the chemical storage with no labels. One unlabeled bottle contained a pink liquid. The other unlabeled bottle contained a blue liquid. Staff identified the pink liquid as their sanitizer and the blue liquid as dish soap. Corrected on Site (COS) - both containers were labeled with a permanent black marker.]</i>
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<b>Conformance with Approved Procedures</b>	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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<b>Safe Food and Water</b>	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   ..   .. |

<b>Food Temperature Control</b>	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   ..   ..   ..   .. |

<i>Fail Notes</i>	3-501.13(A)	<i>TCS Thawing (Refrigeration) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be thawed under refrigeration that maintains the FOOD temperature at 5°C (41°F) or less.                  [In the indirectly plumbed 3 vat sink there was a bag of thawing turkey lunch meat that was sitting with no temperature control and was not underneath running water. It was measuring 41.3 F. Explained to staff the proper thawing methods to prevent bacterial growth during thawing.]</i>
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|---|----------------------------|
| 34. Thermometers provided and accurate. | p   ..   ..   ..   ..   .. |
|---|----------------------------|

<b>Food Identification</b>	Y   N   O   A   C   R
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- |  |                            |
|--|----------------------------|
| 35. Food properly labeled; original container. | ..   p   ..   ..   ..   .. |
|--|----------------------------|

<i>Fail Notes</i>	3-302.12	<i>Food storage containers (Common Name) Except for containers holding FOOD that can be readily and unmistakably recognized such as dry pasta, working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD.                  [There was an unlabeled plastic Ziploc bag in the dry storage room with a white powder inside. Staff identified this as flour.]</i>
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<b>Prevention of Food Contamination</b>	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   ..   ..   ..   ..   .. |

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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

*Fail Notes*    3-304.14(B)(1)    *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. [Near the dish washer there was a red sanitizer bucket with a wiping cloth inside. The Quaternary Ammonia sanitizer measured >500ppm upon testing. The label on the sanitizer bottle calls for 150-400ppm. The sanitizer was not used during the inspection. COS - the sanitizer was remade to 200-300ppm.]*

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    ..    ..    ..    ..

*Fail Notes*    3-304.12(B)    *In-use utensil storage (Non-PHF/TCS-handles above food) During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored in FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon. [In the dry storage room there is a Ziploc bag of flour with a Styrofoam cup being used as a scoop. The cup does not have a handle and is being stored in direct contact with the flour.]*

42. Utensils, equipment and linens: properly stored, dried and handled.      ..    p    ..    ..    ..    ..

*Fail Notes*    4-903.11(B)    *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. [There are plastic food containers and stainless steel food containers being stored on top of the white freezers in the kitchen. These containers are neither covered nor inverted.]*

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

*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 dry storage there are Styrofoam trays, plates, and to-go containers being stored outside of their original protective packaging. Near dry storage on a shelf there is a stack of Styrofoam trays outside of their original protective packaging. On the wooden shelf near the entrance of the kitchen there is a stack of Styrofoam plates outside of their original protective packaging. In all instances the Styrofoam containers are neither covered nor inverted to protect them from contamination.]*

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.***

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    ..    ..    ..    ..    ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities	Y	N	O	A	C	R
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49. Plumbing installed; proper backflow devices. p   "   "   "   p   "

*Fail Notes* | 5-203.14 *P - A PLUMBING SYSTEM shall be installed to preclude backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use at the FOOD ESTABLISHMENT, including on a hose bibb if a hose is attached or on a hose bibb if a hose is not attached and backflow prevention is required by LAW, by: Providing an air gap as specified under § 5-202.13; or, Installing an APPROVED backflow prevention device as specified under § 5-202.14.*  
*[At the mop sink there is an atmospheric vacuum breaker installed for backflow prevention. Downstream of this device there is a Y splitter with shut off valves and hoses attaches to both sides. One side has a gray hose that travels up to a chemical dispenser with appropriate backflow prevention provided. The other side of the Y splitter has a green hose attached that hangs down inside of the flood rim of the mop sink. COS - the green hose was moved to hang outside of the flood rim of the mop sink.]*

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 p

*Material Distributed | Education Title #08 Date Marking*

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

**Notes:**

Cooking ground beef - 203.1 F

## **Footnote 2**

**Notes:**

McCall Reach-in-Cooler:  
Cheese - 40.8 F

Milk Reach-in-Cooler (1):  
Milk - 30.8 F

Milk Reach-in-Cooler (2):  
Milk - 45.8 F NOTE - staff informed me this cooler had been open during serving for breakfast between 7:30am and 8:00am. It was approximately 8:45am when the temperature was taken. The milk is cooling after the cooler was open for serving.

## **Footnote 3**

**Notes:**

There is a wall mounted container of Jet Dry that is mounted above the clean dishes side of the dish washer. I am requesting this be mounted on the dirty dishes side of the dishwasher so that potential leaks or splashing will not contaminate clean dishes. I am not citing this as a violation because the bottle does not hang directly above clean dishes coming out of the dish washer. Spoke to staff about ensuring all chemicals are kept away from their clean dishes to prevent contamination.

## **Footnote 4**

**Notes:**

Hot water dish washer - 164.7 F

## VOLUNTARY DESTRUCTION REPORT

**Insp Date:** 10/27/2014     **Business ID:** 98262FE  
**Business:** FRANCES WILLARD ELEMENTARY

**Inspection:** 79000344  
**Store ID:**  
**Phone:** 620-441-2050  
**Inspector:** KDA79  
**Reason:** 01 Routine

201 N FOURTH  
 ARKANSAS CITY, KS 67005

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
10/27/14	08:25 AM	10:10 AM	1:45	0:25	2:10	0	
Total:			1:45	0:25	2:10	0	

**ACTIONS**

Number of products Voluntarily Destroyed   1  

**VOLUNTARY DESTRUCTION REPORT**

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product Shredded Lettuce Qty            Units            Value \$ 3.00

Description One partial bag of shredded lettuce, no date marking, identified by staff as being opened on 10/21/14 and to be discarded today.

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

## FIELD WARNING LETTER

**Insp Date:** 10/27/2014     **Business ID:** 98262FE  
**Business:** FRANCES WILLARD ELEMENTARY

201 N FOURTH  
ARKANSAS CITY, KS 67005

**Inspection:** 79000344  
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**Phone:** 620-441-2050  
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**Reference:**

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
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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.