

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: 11/4/2014 **Business ID:** 119194FE
Business: GREAT LIFE GOLF & FITNESS
 8731 E US HWY 166

 ARKANSAS CITY, KS 67005

Inspection: 79000359
Store ID:
Phone: 620-442-5560
Inspector: KDA79
Reason: 11 Plan
Results: No Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
11/04/14	09:30 AM	10:45 AM	1:15	0:40	1:55	0	
Total:			1:15	0:40	1:55	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Sent Notification To _____ Lic. Insp. No
 Priority(P) Violations 0 Priority foundation(Pf) Violations 0
 Certified Manager on Staff Address Verified Actual Sq. Ft. 2000
 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

	Y	N	O	A	C	R
Demonstration of Knowledge						
1. Certification by accredited program, compliance with Code, or correct responses.
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
Employee Health						
2. Management awareness; policy present.
3. Proper use of reporting, restriction and exclusion.
Good Hygienic Practices						

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Good Hygienic Practices	Y N O A C R
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|---|----------------|
| 4. Proper eating, tasting, drinking, or tobacco use | |
| 5. No discharge from eyes, nose and mouth. | |

Preventing Contamination by Hands	Y N O A C R
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- | | |
|--|----------------|
| 6. Hands clean and properly washed. | |
| 7. No bare hand contact with RTE foods or approved alternate method properly followed. | |
| 8. Adequate handwashing facilities supplied and accessible. | |

Approved Source	Y N O A C R
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- | | |
|--|----------------|
| 9. Food obtained from approved source. | |
| 10. Food received at proper temperature. | |
| 11. Food in good condition, safe and unadulterated. | |
| 12. Required records available: shellstock tags, parasite destruction. | |

Protection from Contamination	Y N O A C R
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|---|----------------|
| 13. Food separated and protected. | |
| 14. Food-contact surfaces: cleaned and sanitized. | |
| 15. Proper disposition of returned, previously served, reconditioned and unsafe food. | |

Potentially Hazardous Food Time/Temperature	Y N O A C R
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- | | |
|---|----------------|
| 16. Proper cooking time and temperatures. | |
| 17. Proper reheating procedures for hot holding. | |
| 18. Proper cooling time and temperatures. | |
| 19. Proper hot holding temperatures. | |
| 20. Proper cold holding temperatures. | |
| 21. Proper date marking and disposition. | |
| 22. Time as a public health control: procedures and record. | |

Consumer Advisory	Y N O A C R
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|--|----------------|
| 23. Consumer advisory provided for raw or undercooked foods. | |
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Highly Susceptible Populations	Y N O A C R
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|---|----------------|
| 24. Pasteurized foods used; prohibited foods not offered. | |
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Chemical	Y N O A C R
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| 25. Food additives: approved and properly used. | |
| 26. Toxic substances properly identified, stored and used. | |

Conformance with Approved Procedures	Y N O A C R
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|---|----------------|
| 27. Compliance with variance, specialized process and HACCP plan. | |
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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. | |
| 29. Water and ice from approved source. | |

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Safe Food and Water	Y N O A C R
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30. Variance obtained for specialized processing methods.
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Food Temperature Control	Y N O A C R
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31. Proper cooling methods used; adequate equipment for temperature control.
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32. Plant food properly cooked for hot holding.
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33. Approved thawing methods used.
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34. Thermometers provided and accurate.
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Food Identification	Y N O A C R
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35. Food properly labeled; original container.
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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.
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37. Contamination prevented during food preparation, storage and display.
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38. Personal cleanliness.
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39. Wiping cloths: properly used and stored.
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40. Washing fruits and vegetables.
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Proper Use of Utensils	Y N O A C R
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41. In-use utensils: properly stored.
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42. Utensils, equipment and linens: properly stored, dried and handled.
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43. Single-use and single-service articles: properly used.
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44. Gloves used properly.
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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
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45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items
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46. Warewashing facilities: installed, maintained, and used; test strips.
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47. Non-food contact surfaces clean.
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Physical Facilities	Y N O A C R
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48. Hot and cold water available; adequate pressure.
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49. Plumbing installed; proper backflow devices.
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50. Sewage and waste water properly disposed.
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51. Toilet facilities: properly constructed, supplied and cleaned.
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52. Garbage and refuse properly disposed; facilities maintained.
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53. Physical facilities installed, maintained and clean.
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54. Adequate ventilation and lighting; designated areas used.
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Administrative/Other	Y N O A C R
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55. Other violations
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EDUCATIONAL MATERIALS

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EDUCATIONAL MATERIALS

The following educational materials were provided

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Footnote 1

Notes:

HAND SINKS:

All hand sinks are required to be able to provide 100 F water at all times. They must have soap and disposable towels available at all times. There must be a hand washing sign posted at all hand sinks. A hand sink may be used for nothing other than hand washing and always be available for hand washing.

RESTROOMS:

Restrooms must have self-closing, tight-fitting doors so that they are kept separate and contained from the food establishment. The hand sink regulations apply to bathroom hand sinks as well. Toilet paper must always be available in a restroom. A woman's restroom must have a covered trashcan for sanitary napkins.

LICENSE REQUIREMENT:

You are required to have a license to sell liquor and prepackaged foods. Prepackaged foods can be sold with a very limited space available, but liquor that is being served to customers cannot be done without a food establishment license.

Any type of prep being done by the facility for the customer (Including preparing a drink) puts the establishment at a medium risk facility. If you ever wish to cook raw foods (meats, poultry, cook something from raw to ready to eat) then you will need a high risk license. If you plan to heat something and cool it back down for cold holding and/or heat it back up a second time you will need a high risk license.

FOOD AND EQUIPMENT PROTECTION:

You must protect food from contamination at all times, be it fruit flies in the liquor or proper storage for food items.

Dry goods must be stored in a clean, dry location where it will not be exposed to contamination, at least six inches above the floor. It may not be stored inside of restrooms, locker rooms, under stairs, or other sources of contamination.

The storage of equipment (paper plates, equipment you cook with or eat with, paper towels, utensils, etc) falls under the same guidelines as dry goods.

Potentially hazardous foods requiring time or temperature control must be held at 41 F or lower for cold holding and 135 F or higher for hot holding. Potentially hazardous food, once opened, must be date marked for 7 days, with the day it is opened being day 1.

CHEMICALS IN THE ESTABLISHMENT:

Chemicals must be stored where they will not contaminate food, drink, or clean equipment. This means it cannot be above or directly next to any items that will be consumed, eaten off of, anything you'd wipe your face with, dry your clean hands with, any equipment storing food/drink such as a refrigerator or freezer.

I recommend establishments have a designated storage area for chemicals where no food or equipment is stored to prevent potential chemical storage violations.

Chemicals that are removed from their original container and moved into another container (such as a spray bottle, wiping cloth bucket, etc) must have the new container be labeled. Once a container is used for chemicals it may not be used for food. Label the container as a chemical container and indicate what chemical is inside.

There are many items, including personal care items, that will be a violation if stored improperly. I tend to recommend to establishments to look at an item, ask themselves "If this got in my food, could I still eat it without getting sick?" If the answer is no, treat it like a chemical and keep it stored completely separate.

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PERSONAL ITEMS:

It is preferred you have a separate area for personal items, be it food, employee drinks, coats, etc. Keep personal items where there is no risk for contamination of items to be served to customers. If an employee drink is being stored in your cooler, have it lidded/closed so that if it is knocked over it won't spill on items for customers, etc.

DISH WASHING/WARE WASHING:

There is a three step process required for establishments serving the public when it comes to cleaning dishes/equipment.

Wash with hot, soapy water.

Rinse with clean water.

Sanitize with a food grade sanitizer.

Once the washing process is complete, allow the items to air dry completely. You have Quaternary Ammonia tablets on hand, which can be used for food contact surface. You are required to have test strips on hand to verify the concentration of your sanitizer solutions. Please speak to your food supplier or whoever is supplying your Quaternary Ammonia tablets to see about getting test strips for this.

PESTS:

Be aware that pests are not accepted in a food establishment. Finding a roach or evidence of a mouse in the establishment would result in an automatic follow up. Flies are also considered to be pests and can potentially result in an automatic follow up inspection.

Having a pest control company is not required. If you are having problems with pests during an inspection I will document your pest control, be it through a professional company or being done yourself.

Be sure that any chemicals you are using for pests are approved for use inside of a food establishment. Always check your label. If it does not speak of the chemical being safe for use around food, food contact surfaces, etc, then do not use it inside of your establishment. Such chemicals may be used outside to prevent the entry of pests.

FOOD EQUIPMENT:

Any container that food is stored in, the stoppers you use for your liquor bottles, etc must be made specifically for food contact. Equipment that is not made for food contact may impart chemicals, tastes, smells, etc into the food or drink and can potentially make a consumer ill.

Check all equipment for food safe logos, indication that it is made for food contact. This is a common violation. (Example - a grocery bag that you carry groceries in is not safe for direct food contact. You may store food inside of the bag IF there is a barrier between the food and the bag such as the package the food came in, but the food may not be in direct contact with the plastic of the grocery bag.)