

**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:** 114490FE  
**Business:** COMMUNITY DAY SCHOOL  
  
 1625 N 7TH  
 ARKANSAS CITY, KS 67005

**Inspection:** 79000360  
**Store ID:**  
**Phone:** 6204412092  
**Inspector:** KDA79  
**Reason:** 01 Routine  
**Results:** No Follow-up

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
11/04/14	10:50 AM	11:50 AM	1:00	0:05	1:05	0	
<b>Total:</b>			1:00	0:05	1:05	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Email Sent Notification To \_\_\_\_\_ Lic. Insp. No  
 Priority(P) Violations 0 Priority foundation(Pf) Violations 1  
 Certified Manager on Staff .. Address Verified p Actual Sq. Ft. 900  
 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**

	Y	N	O	A	C	R
<b>Demonstration of Knowledge</b>						
1. Certification by accredited program, compliance with Code, or correct responses.	..	..	p	..	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
<b>Employee Health</b>						
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 | .. | .. | .. | .. | .. | .. |
| 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  | .. | .. | .. | .. | .. | .. |
| 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  | .. | .. | .. | .. |
| 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
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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  | .. | .. | .. | .. | .. | .. |

Conformance with Approved Procedures		Y	N	O	A	C	R
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- |   |    |    |    |   |    |    |    |
|---|----|----|----|---|----|----|----|
| 27. Compliance with variance, specialized process and HACCP plan. | .. | .. | .. | p | .. | .. | .. |
|---|----|----|----|---|----|----|----|

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

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Safe Food and Water	Y	N	O	A	C	R
30. Variance obtained for specialized processing methods.	..	..	..	p	..	..
Food Temperature Control	Y	N	O	A	C	R
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
35. Food properly labeled; original container.	p	..	..	..	..	..
Prevention of Food Contamination	Y	N	O	A	C	R
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	..	..	..
40. Washing fruits and vegetables.	..	..	p	..	..	..
Proper Use of Utensils	Y	N	O	A	C	R
41. In-use utensils: properly stored.	..	..	p	..	..	..
42. Utensils, equipment and linens: properly stored, dried and handled.	..	p	..	..	..	..
<div style="display: flex; border-left: 1px solid black; padding-left: 10px;"> <div style="width: 15%; border-right: 1px solid black; padding-right: 5px;">Fail Notes</div> <div style="padding-right: 10px;">4-904.11(A)</div> <div> <p><i>SINGLE-SERVICE and SINGLE-USE ARTICLES and cleaned and SANITIZED UTENSILS shall be handled, displayed, and dispensed so that contamination of FOOD- and lip-contact surfaces is prevented. [There is a tray of plastic spoons and plastic forks that have the handles facing both directions so that when grabbing the handle of one, the food contact/lip contact surface of another could potentially be touched.]</i></p> </div> </div>						
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
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	..	..	p	..
<div style="display: flex; border-left: 1px solid black; padding-left: 10px;"> <div style="width: 15%; border-right: 1px solid black; padding-right: 5px;">Fail Notes</div> <div style="padding-right: 10px;">4-302.14</div> <div> <p><i>Pf - A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [The QT-40 Quaternary Ammonia test strips are expired. The package label says they expired 8/30/12.]</i></p> <p><i>Corrected on Site (COS) - they are currently using bleach as a sanitizer; they have bleach test strips that do not expire until 8/2015.]</i></p> </div> </div>						
47. Non-food contact surfaces clean.	..	p	..	..	..	..
<div style="display: flex; border-left: 1px solid black; padding-left: 10px;"> <div style="width: 15%; border-right: 1px solid black; padding-right: 5px;">Fail Notes</div> <div style="padding-right: 10px;">4-601.11(C)</div> <div> <p><i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [In the Haier reach-in the freezer section has frozen on food/drink spill on the base of the freezer.]</i></p> </div> </div>						
Physical Facilities	Y	N	O	A	C	R

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities	Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.	p	..	..	..	..	..
49. Plumbing installed; proper backflow devices.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>						
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
55. Other violations	p	..	..	..	..	..

### EDUCATIONAL MATERIALS

The following educational materials were provided      p

*Material Distributed | Education Title #07    Corrective Actions*

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

The school is not serving lunch today; no food handling or hot holding observed.

## **Footnote 2**

### **Notes:**

Haier Reach-in-Cooler:  
Milk - 39.1 F

## **Footnote 3**

### **Notes:**

The staff is unsure if there is a mop sink in the establishment. They believe the mop water is being dumped down the toilets. A janitor comes in after hours and cleans. They are verifying the processes for me and will email me once the janitor explains how it is handled.