

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: 12/5/2014 **Business ID:** 103840FE
Business: MEALS ON WHEELS / FRIENDSHIP MEALS

Inspection: 79000405
Store ID:
Phone: 6206698201
Inspector: KDA79
Reason: 02 Follow-up
Results: Administrative Review

500 N LOGAN
 BELLE PLAINE, KS 67013

Time In / Time Out

| Date | In | Out | Insp | Travel | Total | Mileage | Notes: |
|---------------|----------|----------|------|--------|-------|---------|--------|
| 12/05/14 | 09:20 AM | 11:20 AM | 2:00 | 0:35 | 2:35 | 0 | |
| Total: | | | 2:00 | 0:35 | 2:35 | 0 | |

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Sent Notification To _____ Lic. Insp. No

Priority(P) Violations 1 Priority foundation(Pf) Violations 2

Certified Manager on Staff .. Address Verified p Actual Sq. Ft. 2400

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. | .. | .. | .. | .. | .. | .. |
| Employee Health | Y | N | O | A | C | R |
| 2. Management awareness; policy present. | .. | .. | .. | .. | .. | .. |
| 3. Proper use of reporting, restriction and exclusion. | .. | .. | .. | .. | .. | .. |
| Good Hygienic Practices | 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 | |
| 5. No discharge from eyes, nose and mouth. | |

| | |
|-----------------------------------|-----------------------|
| Preventing Contamination by Hands | Y N O A C R |
|-----------------------------------|-----------------------|

- | | |
|--|--------------------------|
| 6. Hands clean and properly washed. | |
| <i>This item has Notes. See Footnote 1 at end of questionnaire.</i> | |
| 7. No bare hand contact with RTE foods or approved alternate method properly followed. | |
| 8. Adequate handwashing facilities supplied and accessible. | .. p p p |

| | |
|-------------------|--|
| <i>Fail Notes</i> | <p>5-204.11(A) <i>Pf - A HANDWASHING SINK shall be located to allow convenient use by EMPLOYEES in FOOD preparation, FOOD dispensing, and WAREWASHING areas</i></p> <p><i>[This establishment has a hand sink in the dry storage room. There is a doorway between the dry storage room and the kitchen where all the food preparation and handling occur, as well as where the ware washing is located. There is no hand sink in the kitchen/ware washing area. They keep the door to the dry storage room open at all times during operation in the kitchen.</i></p> <p><i>There is a 2 vat sink in the ware washing, to go with the dishwasher. I recommended to staff that they turn one of the vats of the 2 vat sink into a hand sink, but they stated it would be too difficult to change their processes to do this.</i></p> <p><i>They are unable to remove the door between the dry storage room and the kitchen due to the building being owned by another entity which rents the building out to other groups and wants the door to be closed and locked when other groups are using the building. At this time, they are unable to get a new hand sink installed in the kitchen/ware washing area by the building owner.</i></p> <p><i>It is approximately 27 feet from the hand sink to the clean dishes coming out of the dishwasher. Approximately 33 feet to the stove. Approximately 18 to 27 feet to either end of the food prep table in the kitchen area. Approximately 24-30 feet to either end of the serving line.</i></p> <p><i>Correction on Site (COS) - At this time the facility is filling out a variance request for the state to allow the hand sink in the dry storage room with the door. They will emphasize hand washing with their staff and continue keeping the dry storage room door open at all times so the hand sink is accessible without handling the door.]</i></p> |
|-------------------|--|

| | |
|-----------------|-----------------------|
| Approved Source | Y N O A C R |
|-----------------|-----------------------|

- | | |
|--|----------------------------|
| 9. Food obtained from approved source. | |
| 10. Food received at proper temperature. | |
| 11. Food in good condition, safe and unadulterated. | p |
| 12. Required records available: shellstock tags, parasite destruction. | |

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

| | |
|---|-----------------------|
| Potentially Hazardous Food Time/Temperature | Y N O A C R |
|---|-----------------------|

- | | |
|---|----------------|
| 16. Proper cooking time and temperatures. | |
|---|----------------|

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

| Potentially Hazardous Food Time/Temperature | Y | N | O | A | C | R |
|--|----|----|----|----|----|----|
| 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. | .. | p | .. | .. | p | p |

This item has Notes. See Footnote 2 at end of questionnaire.

Fail Notes | 3-501.18(A)(1) | *P - RTE PHF/TCS, Disposition (discard if held more than 7 days) 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 held at a temperature of 5°C (41°F) or less for more than 7 days, with the day of preparation counted as Day 1.*
[In the reach-in-cooler in the kitchen there was a container of Salsa with the following date marking on the container: "Made 11-16-14, Frozen 11-21-14." Upon questioning the staff, this was identified as being thawed on Tuesday (12/2/14). COS - Explained to staff that this brought them over their 7 days hold time for the item and it was discarded.

Pf - 3-501.17(A) A refrigerated, ready-to-eat, potentially hazardous food (time/temperature control for safety food) prepared and held in a food establishment for more than 24 hours shall be clearly marked to indicated the date or day by which the food shall be consumed on premises, sold, or discarded when held at a temperature of 5 C (41 F) or less for a maximum of 7 days. The day of preparation shall be counted as day 1

In the reach-in-cooler in the kitchen there was a container of corn that had been cooked by the establishment that had the following date marking: "Made 11-17-14, Frozen 11-21-14." There was no thaw date listed. Upon questioning, staff identified this as having been thawed yesterday (12/4/14). COS - dated with a thaw date.]

| | | | | | | |
|---|----|----|----|----|----|----|
| 22. Time as a public health control: procedures and record. | .. | .. | .. | .. | .. | .. |
|---|----|----|----|----|----|----|

| Consumer Advisory | Y | N | O | A | C | R |
|--|----|----|----|----|----|----|
| 23. Consumer advisory provided for raw or undercooked foods. | .. | .. | .. | .. | .. | .. |

| Highly Susceptible Populations | Y | N | O | A | C | R |
|---|----|----|----|----|----|----|
| 24. Pasteurized foods used; prohibited foods not offered. | .. | .. | .. | .. | .. | .. |

| Chemical | Y | N | O | A | C | R |
|--|----|----|----|----|----|----|
| 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 |
|---|----|----|----|----|----|----|
| 27. Compliance with variance, specialized process and HACCP plan. | .. | .. | .. | .. | .. | .. |

GOOD RETAIL PRACTICES

| Safe Food and Water | Y | N | O | A | C | R |
|---|----|----|----|----|----|----|
| 28. Pasteurized eggs used where required. | .. | .. | .. | .. | .. | .. |
| 29. Water and ice from approved source. | .. | .. | .. | .. | .. | .. |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

| Safe Food and Water | Y | N | O | A | C | R |
|---|----|----|----|----|----|----|
| 30. Variance obtained for specialized processing methods. | .. | .. | .. | .. | .. | .. |
| Food Temperature Control | Y | N | O | A | C | R |
| 31. Proper cooling methods used; adequate equipment for temperature control. | .. | .. | .. | .. | .. | .. |
| 32. Plant food properly cooked for hot holding. | .. | .. | .. | .. | .. | .. |
| 33. Approved thawing methods used. | .. | .. | .. | .. | .. | .. |
| 34. Thermometers provided and accurate. | .. | .. | .. | .. | .. | .. |
| 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. | .. | .. | .. | .. | .. | .. |
| 37. Contamination prevented during food preparation, storage and display. | .. | .. | .. | .. | .. | .. |
| 38. Personal cleanliness. | .. | .. | .. | .. | .. | .. |
| 39. Wiping cloths: properly used and stored. | .. | .. | .. | .. | .. | .. |
| 40. Washing fruits and vegetables. | .. | .. | .. | .. | .. | .. |
| 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. | .. | .. | .. | .. | .. | .. |
| 43. Single-use and single-service articles: properly used. | .. | .. | .. | .. | .. | .. |
| 44. Gloves used properly. | .. | .. | .. | .. | .. | .. |
| 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 | .. | .. | .. | .. | .. | .. |
| 45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items | .. | .. | .. | .. | .. | .. |
| 46. Warewashing facilities: installed, maintained, and used; test strips. | .. | .. | .. | .. | .. | .. |
| 47. Non-food contact surfaces clean. | p | .. | .. | .. | .. | .. |
| Physical Facilities | Y | N | O | A | C | R |
| 48. Hot and cold water available; adequate pressure. | .. | .. | .. | .. | .. | .. |
| 49. Plumbing installed; proper backflow devices. | .. | p | .. | .. | .. | p |
| <i>Fail Notes</i> 5-205.15(B) <i>Plumbing system (Maintained) A PLUMBING SYSTEM shall be maintained in good repair. [The 2 vat sink faucet is leaking while turned off.]</i> | .. | .. | .. | .. | .. | .. |
| 50. Sewage and waste water properly disposed. | .. | .. | .. | .. | .. | .. |
| 51. Toilet facilities: properly constructed, supplied and cleaned. | .. | p | .. | .. | .. | p |
| <i>Fail Notes</i> 5-501.17 <i>A toilet room used by females shall be provided with a covered receptacle for sanitary napkins. [There is no covered trashcan in the women's restroom.]</i> | .. | .. | .. | .. | .. | .. |
| 52. Garbage and refuse properly disposed; facilities maintained. | .. | p | .. | .. | .. | p |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

| |
|---------------------|
| Physical Facilities |
|---------------------|

Y N O A C R

| | |
|-------------------|--|
| <i>Fail Notes</i> | <p>5-501.113 <i>Receptacles and waste handling units for REFUSE, recyclables, and returnables shall be kept covered: Inside the FOOD ESTABLISHMENT if the receptacles and units: Contain FOOD residue and are not in continuous use; or, After they are filled; and, With tight-fitting lids or doors if kept outside the FOOD ESTABLISHMENT. [The outside dumpster does not have a lid.]</i></p> |
|-------------------|--|

- | | | | | | | |
|---|----|----|----|----|----|----|
| 53. Physical facilities installed, maintained and clean. | .. | .. | .. | .. | .. | .. |
| 54. Adequate ventilation and lighting; designated areas used. | .. | .. | .. | .. | .. | .. |

| |
|----------------------|
| Administrative/Other |
|----------------------|

Y N O A C R

- | | | | | | | |
|----------------------|----|----|----|----|----|----|
| 55. Other violations | .. | .. | .. | .. | .. | .. |
|----------------------|----|----|----|----|----|----|

| |
|-----------------------|
| EDUCATIONAL MATERIALS |
|-----------------------|

The following educational materials were provided ..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

An employee put on a hair net and continued pouring milk into a pan while stirring with a spoon. This is not being cited as a violation since the employee did not directly handle the food. Corrected employee on when it is proper to wash hands and worked with kitchen staff on explaining possible sources of contamination to the hands that requires they wash hands.

Footnote 2

Notes:

Spent extra time working with the staff on 7 day date marking and how time in the freezer affects their dates.

VOLUNTARY DESTRUCTION REPORT

Insp Date: 12/5/2014 **Business ID:** 103840FE
Business: MEALS ON WHEELS / FRIENDSHIP MEALS

500 N LOGAN
 BELLE PLAINE, KS 67013

Inspection: 79000405
Store ID:
Phone: 6206698201
Inspector: KDA79
Reason: 02 Follow-up

Time In / Time Out

| Date | In | Out | Insp | Travel | Total | Mileage | Notes: |
|----------|----------|----------|------|--------|-------|---------|--------|
| 12/05/14 | 09:20 AM | 11:20 AM | 2:00 | 0:35 | 2:35 | 0 | |
| Total: | | | 2:00 | 0:35 | 2:35 | 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 Salsa Qty Units Value \$ 5.00

Description Made on Site salsa, held for over 7 days, 1/2 container

Reason Product Destroyed Adulterated Method Product Destroyed Garbage Disposal

Disposal Location Firm Embargo Hold Tag # N/A

