

**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:** 2/12/2015      **Business ID:** 96207FE  
**Business:** CREEKSTONE FARMS CAFETERIA

**Inspection:** 79000489  
**Store ID:**  
**Phone:** 6207413100  
**Inspector:** KDA79  
**Reason:** 01 Routine  
**Results:** Follow-up

604 GOFF INDUSTRIAL RD  
 ARKANSAS CITY, KS 67005

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
02/12/15	12:45 PM	04:20 PM	3:35	0:05	3:40	0	
<b>Total:</b>			3:35	0:05	3:40	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Email Sent Notification To \_\_\_\_\_ Lic. Insp. No  
 Priority(P) Violations 4 Priority foundation(Pf) Violations 4  
 Certified Manager on Staff .. Address Verified p Actual Sq. Ft. 2980  
 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) 564-6767.

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

<b>Good Hygienic Practices</b>	<b>Y N O A C R</b>
--------------------------------	--------------------

- |   |             |
|---|-------------|
| 4. Proper eating, tasting, drinking, or tobacco use | p " " " " " |
| 5. No discharge from eyes, nose and mouth.          | p " " " " " |

<b>Preventing Contamination by Hands</b>	<b>Y N O A C R</b>
--	--------------------

- |                                     |             |
|-------------------------------------|-------------|
| 6. Hands clean and properly washed. | " p " " p " |
|-------------------------------------|-------------|

<i>Fail Notes</i>	2-301.14(l)	<p><i>P - Wash Hands (As needed) FOOD EMPLOYEES shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in FOOD preparation including working with exposed FOOD, clean EQUIPMENT and UTENSILS, and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES and after engaging in other activities that contaminate the hands</i></p> <p><i>[At the register, two separate kitchen employees were using their bare hands to use touch screen computer and scanning customer's cards. The touch screen computer has visible smudges on it from previous uses. Without washing their hands, they then grabbed gloves from the box of gloves, put the glove on, and handled ready-to-eat pizza slices to put them into to-go boxes. Corrected on Site (COS) - Educated employees on necessity for hand washing between touching personal items, touch screens, money, etc and putting on gloves to handle food. Employees washed hands. Food was allowed to be boxed up and sold due to gloves being handled carefully.]</i></p>
-------------------	-------------	--

- |  |             |
|--|-------------|
| 7. No bare hand contact with RTE foods or approved alternate method properly followed. | p " " " " " |
| 8. Adequate handwashing facilities supplied and accessible.                            | " p " " p " |

<i>Fail Notes</i>	6-301.14	<p><i>A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES.</i></p> <p><i>[There are no hand washing signs posted at the hand sinks in the kitchen. COS - provided with signs to be posted.]</i></p>
-------------------	----------	--

<b>Approved Source</b>	<b>Y N O A C R</b>
------------------------	--------------------

- |  |             |
|--|-------------|
| 9. Food obtained from approved source. | " p " " " " |
|--|-------------|

<i>Fail Notes</i>	3-201.11(C)	<p><i>Pf - PACKAGED FOOD shall be labeled as specified in LAW.</i></p> <p><i>[At the register there are Star Crunches, Fudge Brownies, Donut Sticks, and Fudge Rounds. They are being sold individually, but are not labeled for individual sale. The kitchen supervisor is working on printing up individual labels for everything to label the packages with.]</i></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 " " |

<b>Protection from Contamination</b>	<b>Y N O A C R</b>
--------------------------------------	--------------------

- |   |             |
|---|-------------|
| 13. Food separated and protected.                 | p " " " " " |
| 14. Food-contact surfaces: cleaned and sanitized. | " p " " p " |

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Protection from Contamination	Y	N	O	A	C	R
-------------------------------	---	---	---	---	---	---

*Fail Notes* | 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 is a container with coconut inside in the walk-in-cooler that has sticker residue on the outside of the container. This sticker was identified as the sticker from when the container was originally purchased. COS - the coconut was removed from the container and the container was moved to be cleaned.*

*Near ware washing there was a shelf of dishes that a kitchen employee said were clean dishes. There were six containers/lids that had sticker residue remaining on the containers after cleaning. COS - moved to ware washing.*

*The can opener has dried on grime along the blade, identified as not being from recent uses. COS - moved to ware washing.]*

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    ..    ..    p    ..

***This item has Notes. See Footnote 1 at end of questionnaire.***

*Fail Notes* | 3-501.16(A)(1) *P - PHF/TCS Hot Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 57°C (135°F) or above.*

*[In the serving area there were three items that were not being held at proper hot holding temperatures. They were as follows:*

*Cheeseburgers (5) in a buffet table with Sterno Fuel heaters - 125.7 F*

*Pizza in hot case - 103.2 F*

*Pizza in hot case - 95.6 F*

*The kitchen supervisor said the pizzas had been delivered and put into the hot case at 10:30am. The cheeseburgers were done at approximately 11:00am. It was 1:20pm when the temperature was taken. COS - the items were put into the oven and reheated to 165+ before going back into the hot case. The hot case was turned up.]*

20. Proper cold holding temperatures. ..    p    ..    ..    p    ..

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

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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

<i>Fail Notes</i>	<p>3-501.16(A)(2) <i>P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less. [At the salad bar there were several items that were not at proper cold holding temperatures. They were as follows:</i></p> <p style="margin-left: 20px;"><i>Shredded Lettuce - 48.2 F Diced Ham - 51.2 F Crispy Chicken - 48.2 F Shredded Cheese - 45.5 F Diced Tomatoes - 50.2 F Chopped Boiled Eggs - 51.5 F Cooked Beets - 47.6 F Grilled Chicken - 50.9 F</i></p> <p style="margin-left: 20px;"><i>The ambient air temperature was 48.4 F. The kitchen supervisor said that these items had been put on the salad bar at 10:30am. It was approximately 1:05pm when the temperature was taken. COS - all items were moved into the walk-in-cooler. Spoke with kitchen supervisor about stainless steel containers instead of plastic for better temperature conduction, as well as turning the cooler down to a lower temperature.</i></p> <p style="margin-left: 20px;"><i>There were 6 containers with shredded lettuce and shredded cheese inside sitting out on the counter. These were measuring 62.4 F. The kitchen manager said they had been there for approximately 20 minutes. COS - kitchen manager chose to discard.]</i></p>
-------------------	--

- |   |               |
|---|---------------|
| 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
----------	-------------

- |  |                   |
|--|-------------------|
| 25. Food additives: approved and properly used.            | . . . . p . .     |
| 26. Toxic substances properly identified, stored and used. | . . p . . . p . . |

<i>Fail Notes</i>	<p>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 mop sink there is an unlabeled spray bottle with a yellow liquid inside. A kitchen employee said this was degreaser. COS - labeled.</i></p> <p style="margin-left: 20px;"><i>Underneath a sink in the bakery area there was an unlabeled spray bottle with a pale yellow liquid inside. The kitchen supervisor identified this as bleach water. COS - the supervisor discarded this as the spray bottle was broken and not being used anyways.]</i></p>
-------------------	---

Conformance with Approved Procedures	Y N O A C R
--------------------------------------	-------------

- |   |               |
|---|---------------|
| 27. Compliance with variance, specialized process and HACCP plan. | . . . . p . . |
|---|---------------|

GOOD RETAIL PRACTICES
-----------------------

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

		Y	N	O	A	C	R			
<b>Safe Food and Water</b>										
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>										
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	..	..	..	..	..			
<b>Food Identification</b>										
35. Food properly labeled; original container.		..	p	..	..	..	..			
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%; vertical-align: top;"><i>Fail Notes</i></td> <td style="width: 10%; vertical-align: top;">3-302.12</td> <td style="vertical-align: top;"><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. [At the grill there are unlabeled items that a kitchen employee said were salt, pepper, seasoning salt, and liquid butter. ]</i></td> </tr> </table>	<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. [At the grill there are unlabeled items that a kitchen employee said were salt, pepper, seasoning salt, and liquid butter. ]</i>							
<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. [At the grill there are unlabeled items that a kitchen employee said were salt, pepper, seasoning salt, and liquid butter. ]</i>								
<b>Prevention of Food Contamination</b>										
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	..	..	..	..			
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%; vertical-align: top;"><i>Fail Notes</i></td> <td style="width: 10%; vertical-align: top;">3-304.14(B)(1)</td> <td style="vertical-align: top;"><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 wet wiping cloth sitting out on the counter in the kitchen rather than being stored inside of a chemical sanitizer.]</i></td> </tr> </table>	<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 wet wiping cloth sitting out on the counter in the kitchen rather than being stored inside of a chemical sanitizer.]</i>							
<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 wet wiping cloth sitting out on the counter in the kitchen rather than being stored inside of a chemical sanitizer.]</i>								
40. Washing fruits and vegetables.		..	..	p	..	..	..			
<b>Proper Use of Utensils</b>										
41. In-use utensils: properly stored.		p	..	..	..	..	..			
42. Utensils, equipment and linens: properly stored, dried and handled.		..	p	..	..	..	..			
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%; vertical-align: top;"><i>Fail Notes</i></td> <td style="width: 10%; vertical-align: top;">4-903.11(B)</td> <td style="vertical-align: top;"><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. [In the bakery area there are stainless steel pans on the bottom of a table that are being stored neither covered nor inverted.]</i></td> </tr> </table>	<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. [In the bakery area there are stainless steel pans on the bottom of a table that are being stored neither covered nor inverted.]</i>							
<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. [In the bakery area there are stainless steel pans on the bottom of a table that are being stored neither covered nor inverted.]</i>								
43. Single-use and single-service articles: properly used.		p	..	..	..	..	..			
44. Gloves used properly.		p	..	..	..	..	..			
<b>Utensils, Equipment and Vending</b>										
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items		..	p	..	..	p	..			

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending	Y	N	O	A	C	R
---------------------------------	---	---	---	---	---	---

Fail Notes	4-101.11(A)	<p><i>P - FCS materials (Safe) Materials that are used in the construction of UTENSILS and FOOD-CONTACT SURFACES OF EQUIPMENT shall be safe.</i></p> <p><i>[In the walk-in-cooler there is a Sterilite container with no markings indicating it is safe for direct food contact. There is shredded coconut being stored inside of this container in direct contact with the plastic of the container. COS - the coconut was put into ziploc bags.]</i></p>
	4-202.11(A)(2)	<p><i>Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections.</i></p> <p><i>[There are 7 chipped and fraying rubber spatulas in the kitchen. COS - The kitchen manager discarded 3 of these spatulas. She is trimming the others to make them smooth.</i></p> <p><i>There was a plastic lid for a food container in the ware washing area that was melted and warped. COS - discarded.</i></p> <p><i>There is a blue ice scoop in the scoop holder at the ice machine that is cracked along the handle and the end. COS - discarded.]</i></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 . . . . .

47. Non-food contact surfaces clean. . . p . . . . .

Fail Notes	4-601.11(C)	<p><i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [There is a buildup of dust in the vent hood in the kitchen.]</i></p>
------------	-------------	--

Physical Facilities	Y	N	O	A	C	R
---------------------	---	---	---	---	---	---

48. Hot and cold water available; adequate pressure. p . . . . .

49. Plumbing installed; proper backflow devices. . . p . . . . .

Fail Notes	5-205.15(B)	<p><i>Plumbing system (Maintained) A PLUMBING SYSTEM shall be maintained in good repair.</i></p> <p><i>[At the mop sink there is an atmospheric vacuum breaker installed. This bell of this vacuum breaker is rusted and eroding. There is an air gap provided.</i></p> <p><i>There is a hand sink in the ware washing area that is not working at this time. The kitchen supervisor said this has not been working since some maintenance was done to the ice machine last year. There is an accessible hand sink in the bakery area, approximately 50 feet away or less. ]</i></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
----------------------	---	---	---	---	---	---

55. Other violations . . p . . . . .

Fail Notes	8-304.11(A)	<p><i>Upon issuance of the LICENSE by the REGULATORY AUTHORITY, the LICENSEE shall post the LICENSE in a location in the FOOD ESTABLISHMENT that is conspicuous to CONSUMERS. [The license is posted in the office where consumers cannot see it.]</i></p>
------------	-------------	--

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## EDUCATIONAL MATERIALS

The following educational materials were provided    p

<i>Material Distributed</i>	<i>Education Title #25</i>	<i>Handwashing</i>
	<i>Education Title #27</i>	<i>Hot and Cold Holding</i>

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Hot Case:

Mini Burrito - 138.9 F

## **Footnote 2**

### **Notes:**

Pepsi Cooler:

Potato Salad - 33.7 F

Pepsi Cooler 2:

Milk - 45.7 F (Note - this cooler has been opened a lot over the past two hours for the lunch rush, as well as the staff having it propped open during the inspection as they refill the cooler. Considering to be cooling.)

Walk-in-Cooler:

Yogurt - 37.2 F

Delifield Cooler:

Egg Roll - 40.2 F

Delifield Cooler 2:

Ham - 34.2 F

Cooler under Salad Bar:

Shredded Lettuce - 42.5 F

## VOLUNTARY DESTRUCTION REPORT

**Insp Date:** 2/12/2015      **Business ID:** 96207FE  
**Business:** CREEKSTONE FARMS CAFETERIA

**Inspection:** 79000489  
**Store ID:**  
**Phone:** 6207413100  
**Inspector:** KDA79  
**Reason:** 01 Routine

604 GOFF INDUSTRIAL RD  
 ARKANSAS CITY, KS 67005

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
02/12/15	12:45 PM	04:20 PM	3:35	0:05	3:40	0	
Total:			3:35	0:05	3:40	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 Cheese and Lettuce containers Qty          Units          Value \$ 3.00

Description 6 containers, held at room temperature

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

