

**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:** 2/14/2015      **Business ID:** 101602FE  
**Business:** HORIZON UNITED METHODIST CENTER INC

**Inspection:** 79000492  
**Store ID:**  
**Phone:** 6204425533  
**Inspector:** KDA79  
**Reason:** 01 Routine  
**Results:** Follow-up

30811 HORIZON DR  
 ARKANSAS CITY, KS 67005-715

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
02/14/15	11:00 AM	01:00 PM	2:00	0:30	2:30	0	
<b>Total:</b>			2:00	0:30	2:30	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Email Sent Notification To \_\_\_\_\_ Lic. Insp. No  
 Priority(P) Violations 2 Priority foundation(Pf) Violations 3  
 Certified Manager on Staff  Address Verified p Actual Sq. Ft. 4988  
 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

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	..	..	p	..		
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%; border-right: 1px solid black; padding-right: 5px;"><i>Fail Notes</i></td> <td style="padding-left: 5px;">4-601.11(A) <i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [Underneath the steam table there is a stainless steel pan that a cook in the kitchen said was being stored as clean. There is fallen debris inside of this pan. Corrected on Site (COS) - moved to ware washing.]</i></td> </tr> </table>	<i>Fail Notes</i>	4-601.11(A) <i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [Underneath the steam table there is a stainless steel pan that a cook in the kitchen said was being stored as clean. There is fallen debris inside of this pan. Corrected on Site (COS) - moved to ware washing.]</i>						
<i>Fail Notes</i>	4-601.11(A) <i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [Underneath the steam table there is a stainless steel pan that a cook in the kitchen said was being stored as clean. There is fallen debris inside of this pan. Corrected on Site (COS) - moved to ware washing.]</i>							
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	..	..	..	..	..		
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>								
18. Proper cooling time and temperatures.	p	..	..	..	..	..		
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>								
19. Proper hot holding temperatures.	..	..	p	..	..	..		
20. Proper cold holding temperatures.	p	..	..	..	..	..		
<b><i>This item has Notes. See Footnote 3 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		
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	..	..	..	..		
<b><i>This item has Notes. See Footnote 4 at end of questionnaire.</i></b>								

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Chemical	Y N O A C R
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Fail Notes	7-102.11	<p><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 dishwasher there is an unlabeled stainless steel pan with a blue liquid inside. The kitchen manager said this was silverware presoak. COS - the kitchen manager labeled.</i></p> <p><i>In the mop sink room there are two unlabeled spray bottles, one with a blue liquid one with a green liquid inside. The kitchen manager said these were clorox and disinfectant. COS - labeled.</i></p> <p><i>In the dining area there is an unlabeled bowl with a cloth and liquid inside. This liquid was identified as quaternary ammonia sanitizer for their wiping cloths. ]</i></p>
7-201.11(B)	<p><i>P - Chemical Storage (Not Above Food, etc.) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES. [Near the dishwasher there is a box container bags of purell hand sanitizer sitting directly on top of the hot water heater for potable water for the dishwasher. COS - the chemical was moved.]</i></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 .. ..
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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 .. .. . .. ..
30. Variance obtained for specialized processing methods.	.. .. . p .. ..

Food Temperature Control	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 .. ..
34. Thermometers provided and accurate.	p .. .. . .. ..

Food Identification	Y N O A C R
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35. Food properly labeled; original container.	.. p .. .. . ..
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Fail Notes	3-302.12	<p><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 are four unlabeled squirt bottles in the true cooler that were identified as salad dressings.]</i></p>
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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.	.. p .. .. . ..
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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination	Y	N	O	A	C	R
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*Fail Notes* | 6-202.15(A)(3) *Outer openings (Doors) Outer openings of a FOOD ESTABLISHMENT shall be protected against the entry of insects and rodents by solid, self-closing, tight-fitting doors. [The back door that leads to the walk-ins has a narrow 1/4 to 1/2 inch gap along the bottom threshold where sunlight can be seen shining through.]*

- |   |    |    |    |    |    |    |
|---|----|----|----|----|----|----|
| 37. Contamination prevented during food preparation, storage and display. | p  | .. | .. | .. | .. | .. |
| 38. Personal cleanliness.   | .. | .. | p  | .. | .. | .. |
| 39. Wiping cloths: properly used and stored.                              | .. | 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. [There is a wiping cloth being stored in quaternary ammonia sanitizer. This is measuring less than 100ppm. The bottle label calls for 150-400ppm as an appropriate concentration.]*

- |                                    |    |    |   |    |    |    |
|------------------------------------|----|----|---|----|----|----|
| 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. [There is a scoop stored in the yeast container on a shelf in the kitchen. The handle of the scoop has fallen and is in direct contact with the yeast.]*

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|---|----|---|----|----|----|----|
| 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 stainless steel pans stacked together under the steam table that are stacked together while wet and not inverted for drying. There are non-inverted and uncovered bowls, plates, stainless steel pans, and pitchers in the kitchen.]*

4-904.11(B) *Knives, forks, and spoons that are not prewrapped shall be presented so that only the handles are touched by EMPLOYEES and by CONSUMERS if CONSUMER self-service is provided. [There are tubs of silverware at the serving line for consumers to grab their silverware as they go through. The forks are presented handles down so that the food contact/lip contact surface must be touched to dispense the forks.]*

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|--|----|---|----|----|----|----|
| 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. [There are single-use Styrofoam plates being stored outside of their original protective packaging in the kitchen. They are neither covered nor inverted.]*

- |                           |   |    |    |    |    |    |
|---------------------------|---|----|----|----|----|----|
| 44. Gloves used properly. | p | .. | .. | .. | .. | .. |
|---------------------------|---|----|----|----|----|----|

Utensils, Equipment and Vending	Y	N	O	A	C	R
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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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    ..    ..    ..    ..

<i>Fail Notes</i>	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>[The salt container is cracked and peeling off along the rim of the container.</i></p> <p><i>There are five cracked pitchers being stored as clean on a shelf in the kitchen. There is a pitcher on this same shelf that is melted and warped along one side. COS - discarded.]</i></p>
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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    ..    ..    ..    ..    ..

Physical Facilities	Y	N	O	A	C	R
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48. Hot and cold water available; adequate pressure.      p    ..    ..    ..    ..    ..

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

<i>Fail Notes</i>	5-203.15	<p><i>P - If not provided with an air gap as specified under § 5-202.13, a dual check valve with an intermediate vent preceded by a screen of not less than 100 mesh to 25.4 mm (100 mesh to 1 inch) shall be installed upstream from a carbonating device and downstream from any copper in the water supply line.</i></p> <p><i>[There is a carbonator for the soda pop fountain underneath the table the machine sits on. This carbonator has a dual check valve with no intermediate vent installed downstream of the screen and pump. The kitchen manager contacted the soda pop company today, they are coming on Monday to install a vented dual check valve on this machine.]</i></p>
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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    ..    ..    ..    ..

<i>Fail Notes</i>	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.</i></p> <p><i>[The license is posted on a wall in the kitchen where consumers cannot see it.]</i></p>
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EDUCATIONAL MATERIALS
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The following educational materials were provided      p

*Material Distributed | Education Title #07 Corrective Actions*

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Heating Tater Tots for Hot Holding - 148.8 F

## **Footnote 2**

### **Notes:**

Cooling egg casserole, cooling for less than two hours per a cook in the kitchen - 80.6 F

## **Footnote 3**

### **Notes:**

Walk-in-Cooler:

Shredded Lettuce3 - 38.3 F

True Cooler:

Sour Cream - 42.2 F

## **Footnote 4**

### **Notes:**

At the dishwasher there is an Ecolab Rinse Additive chemical dispenser mounted on the wall above the clean dishes drying table. This is not cited as a violation because it does not hang directly above where the clean dishes come out of the dishwasher. Speaking to staff about this being moved to the wall above the dirty dishes.

## NOTICE OF NON COMPLIANCE WITH KANSAS LAW

**Insp Date:** 2/14/2015      **Business ID:** 101602FE  
**Business:** HORIZON UNITED METHODIST CENTER INC

**Inspection:** 79000492  
**Store ID:**  
**Phone:** 6204425533  
**Inspector:** KDA79  
**Reason:** 01 Routine

30811 HORIZON DR  
 ARKANSAS CITY, KS 67005-715

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
02/14/15	11:00 AM	01:00 PM	2:00	0:30	2:30	0	
Total:			2:00	0:30	2:30	0	

**NOTICE OF NON COMPLIANCE WITH KANSAS LAW**

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations 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 food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 02/24/15

Inspection Report Number 79000492      Inspection Report Date 02/14/15

Establishment Name HORIZON UNITED METHODIST CENTER INC

Physical Address 30811 HORIZON DR      City ARKANSAS CITY  
 Zip 67005-715

Additional Notes and Instructions

Please have all Priority (P) and Priority Foundation (Pf) violations corrected for the follow up.