

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: 3/30/2015 **Business ID:** 98262FE
Business: FRANCES WILLARD ELEMENTARY

Inspection: 79000559
Store ID:
Phone: 620-441-2050
Inspector: KDA79
Reason: 01 Routine
Results: No Follow-up

201 N FOURTH
 ARKANSAS CITY, KS 67005

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
03/30/15	10:20 AM	12:05 PM	1:45	0:05	1:50	0	Inspection
Total:			1:45	0:05	1:50	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. 2028
 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) 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

Demonstration of Knowledge	Y	N	O	A	C	R
1. Certification by accredited program, compliance with Code, or correct responses.	p
Employee Health	Y	N	O	A	C	R
2. Management awareness; policy present.	p
3. Proper use of reporting, restriction and exclusion.	p
Good Hygienic Practices	Y	N	O	A	C	R

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Good Hygienic Practices	Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use	..	p
<i>Fail Notes</i> 2-401.11	<i>EMPLOYEES shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection cannot result. [There is an open drink can with liquid inside on a shelf above a food prep table in the kitchen. This was identified as an employee drink. It is directly above prepped food sitting to be served for lunch.]</i>					
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
<i>This item has Notes. See Footnote 1 at end of questionnaire.</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
18. Proper cooling time and temperatures.	p
19. Proper hot holding temperatures.	p
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
20. Proper cold holding temperatures.	p
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
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
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>						

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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

Safe Food and Water	Y	N	O	A	C	R
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28. Pasteurized eggs used where required.	p
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29. Water and ice from approved source.	p
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30. Variance obtained for specialized processing methods.	p
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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.	..	p	p	..
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<i>Fail Notes</i>	3-501.15(A)	<p><i>Pf - TCS Cooling (Methods) - Cooling shall be accomplished in accordance with the required time and temperature criteria by using one or more of the following methods based on the type of FOOD being cooled: placing the FOOD in shallow pans; separating the FOOD into smaller or thinner portions; using rapid cooling EQUIPMENT; stirring the FOOD in a container placed in an ice water bath; using containers that facilitate heat transfer; adding ice as an ingredient; or, other effective methods.</i></p> <p><i>[There is chopped lettuce on the salad bar in the front measuring 65.8 F. Staff stated that they had prepped this lettuce this morning (it comes pre-chopped in a bag and they partitioned it into individual portion serving bags for the lunch period). The ambient air around this lettuce is 73.2 F. There are frozen ice packs in the salad bar underneath the lettuce, but the ice is not in direct contact with the lettuce container. COS - the kitchen manager said the lettuce would be used or discarded by 12pm. She said it had only been out for approximately 30 minutes when the temperature was taken at 10:35am and that it is discarded or used by 12:00pm. Verified their procedures on this during inspection when lunch ended at 12:00pm.</i></p> <p><i>Note: The kitchen manager today indicated that the lettuce that is on the salad bar is not kept after lunch anyways (if there is even any left) so time as a control is an option for their procedures with this salad bar. Let kitchen manager know the following requirements:</i></p> <p><i>The requirements are - you must have written procedures on hand (can be something simple that details how you handle the items, such as "We have potentially hazardous items on our salad bar that are under time as a control instead of temperature as a control. We pull them out of the refrigerator to prep, at which point we write down the time and temperature of the items when they are removed from the refrigerator. From the time they are removed from temperature control, they are held for a max of four hours prior to being discarded." Then just actually have a log where every day you write down the time and temperature of the items going on the salad bar when they are removed from the refrigerator. Keep them for a max of four hours at the salad bar, and then discard them at the end of the time.</i></p> <p><i>You would not need to discard items that are not potentially hazardous (such as your raw carrots, the apples, etc). But if you are already discarding the potentially hazardous items at the end of the lunch period, then using time as a control would prevent temperature-related violations without causing extra waste.]</i></p>
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32. Plant food properly cooked for hot holding.	p
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33. Approved thawing methods used.	p
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34. Thermometers provided and accurate.	p
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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
<i>This item has Notes. See Footnote 5 at end of questionnaire.</i>						
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
<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. [There are plastic and stainless steel bowls and pans on top of the GE freezers in the kitchen that are neither covered nor inverted.]</i>						
43. Single-use and single-service articles: properly used.	..	p
<i>Fail Notes</i> 4-903.11(C) <i>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. [On a shelf near the serving area there is a single stack of styrofoam plates that are outside of their original protective packaging and are being stored neither covered nor inverted.]</i>						
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
<i>This item has Notes. See Footnote 6 at end of questionnaire.</i>						
47. Non-food contact surfaces clean.	..	p
<i>Fail Notes</i> 4-601.11(C) <i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [There is slight dust accumulation of the fan near the dishwasher.]</i>						
Physical Facilities	Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.	p
49. Plumbing installed; proper backflow devices.	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

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Physical Facilities	Y N O A C R
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<i>Fail Notes</i>	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 near the building does not have a lid on it.]</i>
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|---|----------------------------|
| 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 |
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EDUCATIONAL MATERIALS

The following educational materials were provided p

This item has Notes. See Footnote 7 at end of questionnaire.

<i>Material Distributed</i>	<i>Education Title #07 Corrective Actions</i>
	<i>Education Title #44 Cooking Temperatures</i>
	<i>Education Title #45 Food Temperatures</i>

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Footnote 1

Notes:

In-use hot water dishwasher - 166.3 F

Footnote 2

Notes:

Steam:

Meat Spaghetti Sauce - 159.3 F

Footnote 3

Notes:

McCall Cooler:

Turkey - 43.6 F

Milk Cooler 1:

Milk - 40.6 F

Milk Cooler 2:

Milk - 34.6 F

Footnote 4

Notes:

There are two wall mounted chemical dispensers on the wall above the clean dishes side of the dishwasher. These chemical bottles and dispensers are not hanging directly above the clean dishes coming out of the dishwasher, but letting the staff know that there is a lot of potential for a violation here as if the dishes are every pushed back underneath/leaning underneath these chemicals on the wall then it would be a violation.

Footnote 5

Notes:

Wiping cloth stored in 200ppm quaternary ammonia.

Footnote 6

Notes:

Notified kitchen manager that her quaternary ammonia test strips expired in October of this year.

Footnote 7

Notes:

Several forms printed out to replace forms on walls that had been splashed and were stained - per kitchen manager request.