

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: 4/1/2015 **Business ID:** 98277FE
Business: BELLE PLAINE ELEMENTARY

 719 N MAIN
 BELLE PLAINE, KS 67013

Inspection: 79000564
Store ID:
Phone: 6204882288
Inspector: KDA79
Reason: 01 Routine
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
04/01/15	07:50 AM	09:35 AM	1:45	0:30	2:15	0	Inspection
Total:			1:45	0:30	2:15	0	

FOOD ESTABLISHMENT PROFILE

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

 Priority(P) Violations 3 Priority foundation(Pf) Violations 3
 Certified Manager on Staff .. Address Verified p Actual Sq. Ft. 6480
 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

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%; vertical-align: top;"><i>Fail Notes</i></td> <td style="width: 15%; vertical-align: top;">4-601.11(A)</td> <td style="vertical-align: top;"> <i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch.</i> <i>[In the cupboard inside of the kitchen there is salt being stored in a container with sticker residue on it. This sticker residue was identified as being part of the original labeling on the container. Corrected on Site (COS) - the salt was moved into a new container, the original container was put into recycling.</i> <i>In a drawer in the kitchen there was a rubber spatula with sticky food residue on it. A kitchen staff member said all the equipment in the drawer should be clean. COS - the spatula was 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.</i> <i>[In the cupboard inside of the kitchen there is salt being stored in a container with sticker residue on it. This sticker residue was identified as being part of the original labeling on the container. Corrected on Site (COS) - the salt was moved into a new container, the original container was put into recycling.</i> <i>In a drawer in the kitchen there was a rubber spatula with sticky food residue on it. A kitchen staff member said all the equipment in the drawer should be clean. COS - the spatula was moved to ware washing.]</i>						
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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			
20. Proper cold holding temperatures.	p			
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>									
21. Proper date marking and disposition.	..	p	p	..			

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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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.*
[

Pf 3-501.17(B) Refrigerated, ready-to-eat, potentially hazardous food (time/temperature control for safety food) prepared and packaged by a food processing plant shall be clearly marked at the time the original container is opened in a food establishment if the food is held for more than 24 hours. The day the original container is opened shall be counted as Day 1.

In the Hobart cooler there is a ziploc bag of sliced ready-to-eat ham that is dated 3/4/15. A kitchen staff member said that was the day it had been frozen, and that she had just pulled it out of the freezer on Monday (3/30/15). COS - she updated the date on the ham.]

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

Fail Notes | 7-209.11 *Personal Care Items (Storage) EMPLOYEES shall store their PERSONAL CARE ITEMS in lockers or other suitable facilities. [There is a bottle of lotion being stored in a cabinet directly above a food prep counter in the kitchen (the food prep table to the right of the hand sink).]*

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

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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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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	p	..		
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38. Personal cleanliness.	p		
39. Wiping cloths: properly used and stored.	p		
<i>This item has Notes. See Footnote 2 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		
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42. Utensils, equipment and linens: properly stored, dried and handled.	..	p		
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43. Single-use and single-service articles: properly used.	..	p		
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Proper Use of Utensils	Y N O A C R
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<i>Fail Notes</i>	<p>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.</i> <i>[There are styrofoam trays and paper trays being stored outside of their original protective packaging, neither covered nor inverted, underneath the serving line. There is a stack of plastic single-use cups being stored outside of their original protective packaging on a shelf to the right of the Hobart cooler in the kitchen, neither covered nor inverted.]</i></p>
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44. Gloves used properly.	p
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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
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45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items	p
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46. Warewashing facilities: installed, maintained, and used; test strips.	.. p
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<i>Fail Notes</i>	<p>4-302.14 <i>Pf - A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided.</i> <i>[The establishment provided two tubes of chlorine test strips, both of which are past their expiration dates. One tube expired 12/08, the other expired 9/09. Informed the kitchen manager of the expiration dates. She has ordered new test strips and stated they are to be delivered tomorrow.]</i></p>
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47. Non-food contact surfaces clean.	.. p
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<i>Fail Notes</i>	<p>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.</i> <i>[The standing fan in the ware washing area has an accumulation of dust on the back of the fan/fan blades.]</i></p>
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Physical Facilities	Y N O A C R
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48. Hot and cold water available; adequate pressure.	p
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49. Plumbing installed; proper backflow devices.	.. p p ..
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<i>Fail Notes</i>	<p>5-203.14 <i>P - A PLUMBING SYSTEM shall be installed to preclude backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use at the FOOD ESTABLISHMENT, including on a hose bibb if a hose is attached or on a hose bibb if a hose is not attached and backflow prevention is required by LAW, by: Providing an air gap as specified under § 5-202.13; or, Installing an APPROVED backflow prevention device as specified under § 5-202.14.</i> <i>[In the Janitor's closet in the building there is a mop sink with an atmospheric vacuum breaker installed. Downstream of this vacuum breaker there is a Y splitter with shut off valves installed. Two black hoses come off this Y splitter, one going to a chemical dispenser; the other hose is hanging down inside of the flood rim of the mop sink. When the water is turned on, water is leaking from underneath the bell of the atmospheric vacuum breaker. COS - the hose was hooked up outside of the sink to provide an air gap.]</i></p>
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50. Sewage and waste water properly disposed.	.. p p ..
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities

Y N O A C R

<i>Fail Notes</i>	5-402.11	<p><i>P - Except for floor drains that originate in refrigerated spaces that are constructed as an integral part of the building, a direct connection may not exist between the SEWAGE system and a drain originating from EQUIPMENT in which FOOD is placed.</i></p> <p><i>[An employee washing kiwis places a colander inside of the sink where prep is completed. The bottom of the colander was hanging several inches down inside the flood rim of the sink. This sink has a garbage disposal attached to it and is directly plumbed into the sewer line. COS - explained to the staff member that food can never be sitting inside the flood rim of this sink due to it being directly plumbed. Staff member began using a large stainless steel bowl that can sit above the flood rim of the sink to fill with water to wash the fruit prior to prep.]</i></p>
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51. Toilet facilities: properly constructed, supplied and cleaned.

.. p

<i>Fail Notes</i>	6-202.14	<p><i>Except where a toilet room is located outside a FOOD ESTABLISHMENT and does not open directly into the FOOD ESTABLISHMENT, such as a toilet room that is provided by the management of a shopping mall, a toilet room located on the PREMISES shall be completely enclosed and provided with a tight-fitting and self-closing door.</i></p> <p><i>[The employee restroom does not have a self-closing door.]</i></p>
	6-501.19	<p><i>Except during cleaning and maintenance operations, toilet room doors as specified under § 6-202.14 shall be kept closed.</i></p> <p><i>[The door of the employee restroom was open during the inspection. Cleaning and maintenance were not being performed.]</i></p>

52. Garbage and refuse properly disposed; facilities maintained.

.. p

<i>Fail Notes</i>	5-501.113	<p><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.</i></p> <p><i>[The outside dumpster does not have a lid on it.]</i></p>
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53. Physical facilities installed, maintained and clean.

p

54. Adequate ventilation and lighting; designated areas used.

.. p

<i>Fail Notes</i>	6-202.11(A)	<p><i>Except as specified in ¶ 6-202.11(B), light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.</i></p> <p><i>[The indoors walk-in-freezer is missing the cover on the light.]</i></p>
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Administrative/Other

Y N O A C R

55. Other violations

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EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #07</i>	<i>Corrective Actions</i>	
	<i>Education Title #08</i>	<i>Date Marking</i>	

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Hobart Cooler:
Ham - 42.7 F

Walk-in-Cooler:
Shredded Lettuce - 34.6 F

Milk Cooler:
Milk - 36.3 F

Milk Cooler 2:
Milk - 35.4 F

Footnote 2

Notes:

Wiping cloth stored in 50ppm chlorine.

