

**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:** 97289FE  
**Business:** BELLE PLAINE HIGH SCHOOL

**Inspection:** 79000565  
**Store ID:**  
**Phone:** 6204882288  
**Inspector:** KDA79  
**Reason:** 01 Routine  
**Results:** Follow-up

822 N MERCHANT  
 BELLE PLAINE, KS 67013

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
04/01/15	09:35 AM	10:55 AM	1:20	0:00	1:20	0	Inspection
<b>Total:</b>			1:20	0:00	1:20	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Email Sent Notification To \_\_\_\_\_ Lic. Insp. No  
 Priority(P) Violations 1 Priority foundation(Pf) Violations 4  
 Certified Manager on Staff  Address Verified  Actual Sq. Ft. 3008  
 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	..		
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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	..	..	..	..	..		
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>								
21. Proper date marking and disposition.	..	p	..	..	p	..		
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22. Time as a public health control: procedures and record.	..	..	..	p	..	..		

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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 .. .. . .. ..
Conformance with Approved Procedures	Y N O A C R
27. Compliance with variance, specialized process and HACCP plan.	.. .. . p .. ..
<b>GOOD RETAIL PRACTICES</b>	
Safe Food and Water	Y N O A C R
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
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><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>	
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 .. .. . .. ..
<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>	
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 stainless steel pots being stored on a shelf near the ovens/stove that are neither covered nor inverted.]</i>
43. Single-use and single-service articles: properly used.	p .. .. . .. ..
44. Gloves used properly.	p .. .. . .. ..
Utensils, Equipment and Vending	Y N O A C R

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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    ..    ..    ..    ..

*Fail Notes*    4-202.11(A)(2)    *Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. [There is a plastic food container on a shelf with clean dishes that has a crack along the bottom edge of the container. COS - discarded by kitchen staff.]*

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    ..    ..    ..    ..    ..

***This item has Notes. See Footnote 4 at end of questionnaire.***

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    ..    ..    ..    ..

*Fail Notes*    5-103.11(B)    *Pf - Hot water shall be available at all distribution points in the FOOD ESTABLISHMENT, at all times. [Kitchen staff stated that there was not hot water available today throughout the entire building. The hot water dishwasher has its own isolated system and is still providing hot water for dishwashing. None of the sinks are providing hot water. Staff is heating water on the stove to use in the 3 vat sinks.]*

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

*Fail Notes*    5-202.12(A)    *Pf - A HANDWASHING SINK shall be equipped to provide water at a temperature of at least 38°C (100°F) through a mixing valve or combination faucet. [The hand sink in the kitchen is not providing hot water. It is measuring 61.4 F. Staff stated that the hot water had been out all morning and a repair order has already been put in. A temporary hand washing station was set up to use in the meantime. The establishment had a clean tea pot that plugs in and heats the liquid inside. This was plugged in and set up next to the hand sink so that it will drain into the hand sink. The water heated up to 102.7 F when last checked on temperature. Notified staff that it needs to be monitored to always be above 100 F, but that it may be turned off as needed to keep the water from being scalding hot. The tea pot has a handle that can be flipped up and left up to leave running water to wash hands with.]*

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    ..    ..    ..    ..    ..

EDUCATIONAL MATERIALS
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The following educational materials were provided      p

*Material Distributed | Education Title #07 Corrective Actions*

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## EDUCATIONAL MATERIALS

*Material Distributed | Education Title #08 Date Marking*

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## **Footnote 1**

### **Notes:**

Coca Cola Cooler:  
Shredded Lettuce - 39.4 F

McCall Cooler:  
Tater Tots - 32.8 F

Dasani Cooler:  
Chocolate Chip Cheesecake Cup - 39.2 F

Milk Cooler:  
Milk - 40.2 F

## **Footnote 2**

### **Notes:**

Thermometers were being calibrated in ice water when inspection began.

## **Footnote 3**

### **Notes:**

Wiping cloth in 50ppm chlorine

## **Footnote 4**

### **Notes:**

Chlorine test strips.

Dishwasher measuring 183.4 F

