

**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:** 4/29/2015      **Business ID:** 101008FE  
**Business:** JEFFERSON ELEMENTARY

**Inspection:** 79000634  
**Store ID:**  
**Phone:** 620-441-2060  
**Inspector:** KDA79  
**Reason:** 01 Routine  
**Results:** Administrative Review

130 OSAGE AVENUE  
 ARKANSAS CITY, KS 67005

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
04/29/15	07:25 AM	09:00 AM	1:35	0:20	1:55	0	Inspection
<b>Total:</b>			1:35	0:20	1:55	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification   Email   Sent Notification To \_\_\_\_\_ Lic. Insp.   No  

Priority(P) Violations   6   Priority foundation(Pf) Violations   1  

Certified Manager on Staff   ..   Address Verified   p   Actual Sq. Ft.   4640  

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

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	Y	N	O	A	C	R		
<b>Good Hygienic Practices</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>								
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	..	..	..	..	..		
<b>Approved Source</b>								
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	..	..		
<b>Protection from Contamination</b>								
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;"> <p>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.</p> <p>[In the dry storage closet there is a container with salt being stored inside that has sticker residue on the outside of the container. This sticker was identified as remaining from the original labeling on the container at purchasing. Corrected on Site (COS) - the kitchen manager is putting the salt in a new container so that this container can be cleaned.]</p> </td> </tr> </table>	<i>Fail Notes</i>	<p>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.</p> <p>[In the dry storage closet there is a container with salt being stored inside that has sticker residue on the outside of the container. This sticker was identified as remaining from the original labeling on the container at purchasing. Corrected on Site (COS) - the kitchen manager is putting the salt in a new container so that this container can be cleaned.]</p>						
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15. Proper disposition of returned, previously served, reconditioned and unsafe food.	p	..	..	..	..	..		
<b>Potentially Hazardous Food Time/Temperature</b>								
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	..	..	..	..	..		
22. Time as a public health control: procedures and record.	..	..	..	p	..	..		
<b>Consumer Advisory</b>								
23. Consumer advisory provided for raw or undercooked foods.	..	..	..	p	..	..		
<b>Highly Susceptible Populations</b>								
24. Pasteurized foods used; prohibited foods not offered.	..	..	..	p	..	..		
<b>Chemical</b>								
25. Food additives: approved and properly used.	..	..	p	..	..	..		
26. Toxic substances properly identified, stored and used.	..	p	..	..	..	..		

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Chemical	Y N O A C R
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Fail Notes	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.</i></p> <p><i>[There is an open bottle of Jet Dry mounted partially above the dishwasher and is attached to a chemical dispenser. Two to three inches of the open bottle is hanging above the top of the dishwasher. Letting kitchen staff know that this Jet Dry cannot be above the dishwasher and needs to be moved.]</i></p>
	7-208.11(B)	<p><i>P - First Aid Supplies (Storage) First aid supplies that are in a FOOD ESTABLISHMENT for the EMPLOYEES' use shall be stored in a kit or a container that is located to prevent the contamination of FOOD, EQUIPMENT, UTENSILS, and LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES.</i></p> <p><i>[There are first aid supplies stored on a shelf in the dry storage closet. There is burn spray being stored directly next to food coloring and above shelves that have food stored on them. COS - the kitchen manager is moving these first aid supplies to the desk area.]</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.

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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.
- 29. Water and ice from approved source.
- 30. Variance obtained for specialized processing methods.

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p .. .. .  
.. .. . p .. ..

Food Temperature Control	Y N O A C R
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- 31. Proper cooling methods used; adequate equipment for temperature control.
- 32. Plant food properly cooked for hot holding.
- 33. Approved thawing methods used.
- 34. Thermometers provided and accurate.

p .. .. .  
.. .. . p .. .. .  
.. .. . p .. .. .  
p .. .. .

Food Identification	Y N O A C R
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- 35. Food properly labeled; original container.

p .. .. .

Prevention of Food Contamination	Y N O A C R
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- 36. Insects, rodents and animals not present.
- 37. Contamination prevented during food preparation, storage and display.
- 38. Personal cleanliness.
- 39. Wiping cloths: properly used and stored.

p .. .. .  
p .. .. .  
p .. .. .  
p .. .. .

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

- 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.
- 42. Utensils, equipment and linens: properly stored, dried and handled.

p .. .. .  
p .. .. .

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Proper Use of Utensils	Y   N   O   A   C   R
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- |  |                       |
|--|-----------------------|
| 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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|---|-----------------------|
| 45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items | "   p   "   "   p   " |
|---|-----------------------|

<i>Fail Notes</i>	<p>4-102.11(A)(1) <i>P - Materials that are used to make SINGLE-SERVICE and SINGLE-USE ARTICLES may not allow the migration of deleterious substances.</i>  <i>[4-102.11(B)(1) P - Materials that are used to make SINGLE-SERVICE and SINGLE-USE ARTICLES shall be safe.</i></p> <p style="margin-left: 40px;"><i>In the dry storage room there is salt being stored in a plastic Best Choice grocery bag. The salt is in direct contact with the plastic of the bag. COS - Informed kitchen manager that the salt cannot be stored in this bag. She said she always uses the salt in the ziploc bag anyways and chose to discard the salt in the grocery bag.]</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   "   "   "   "   " |

***This item has Notes. See Footnote 3 at end of questionnaire.***

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|--------------------------------------|-----------------------|
| 47. Non-food contact surfaces clean. | 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   "   "   "   "   " |
| 49. Plumbing installed; proper backflow devices.     | "   p   "   "   "   p |

<i>Fail Notes</i>	<p>5-202.14 <i>P - A backflow or backsiphonage prevention device installed on a water supply system shall meet American Society of Sanitary Engineering (A.S.S.E.) standards for construction, installation, maintenance, inspection, and testing for that specific application and type of device. [At the garbage disposal there is a water outlet below the flood rim of the sink. This water outlet has an appropriate atmospheric vacuum breaker installed upstream of the water outlet. This vacuum breaker is missing the top piece (the bell). Letting kitchen manager know that this atmospheric vacuum breaker needs to be replaced.]</i></p> <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. [At the mop sink in the janitor's closet there is a water faucet with no backflow prevention device installed. There is a Y splitter with shut off valves attached to this faucet. One side of the Y splitter has a hose connecting to a chemical dispenser with an air gap provided. The other side of the Y splitter has a hose that is attached to a chemical bottle with a built in spray head. This chemical bottle and attached spray head are sitting inside of the flood rim of the mop sink. COS - spoke with the janitor. He is removing the hose from the chemical bottle and hooking it up outside of the mop sink.]</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
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<i>Fail Notes</i>	5-402.11	<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.                  [The 3 vat sink is directly plumbed into the sewer line. Upon beginning inspection, there was a pan of hot dogs sitting inside the flood rim of the far left vat of the sink. COS - a kitchen employee removed the hot dogs from the sink.]</i>
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|--|---|----|----|----|----|----|
| 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 #40    When The Power Is Out*

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

**Notes:**

Turbo Air Cooler:  
Yogurt - 39.9 F

Turbo Air Cooler:  
Cheese - 40.8 F

Milk Cooler:  
Milk - 42.8 F

## **Footnote 2**

**Notes:**

Quaternary Ammonia - 400ppm, label calls for 150-400ppm

## **Footnote 3**

**Notes:**

Quaternary Ammonia test strips provided. Notified kitchen manager of test strips expiration date and let her know to keep an eye on the date.

