

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: 4/30/2015 **Business ID:** 103730FE
Business: ADAMS ELEMENTARY

 1201 N TENTH
 ARKANSAS CITY, KS 67005

Inspection: 79000637
Store ID:
Phone:
Inspector: KDA79
Reason: 01 Routine
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
04/30/15	07:20 AM	08:20 AM	1:00	0:20	1:20	0	Inspection
Total:			1:00	0:20	1:20	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Sent Notification To _____ Lic. Insp. No
 Priority(P) Violations 1 Priority foundation(Pf) Violations 3
 Certified Manager on Staff .. Address Verified p Actual Sq. Ft. 2500
 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			
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			
<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. [There is a container with cooking oil inside that has sticker residue on the outside of the container. This was identified as sticker residue remaining from the original labeling on the container. Staff will put this oil into a new container when they get a chance.]</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. [There is a container with cooking oil inside that has sticker residue on the outside of the container. This was identified as sticker residue remaining from the original labeling on the container. Staff will put this oil into a new container when they get a chance.]</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. [There is a container with cooking oil inside that has sticker residue on the outside of the container. This was identified as sticker residue remaining from the original labeling on the container. Staff will put this oil into a new container when they get a chance.]</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 1 at end of questionnaire.</i>									
20. Proper cold holding temperatures.	p			
<i>This item has Notes. See Footnote 2 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			

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Chemical							
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<i>Fail Notes</i>	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 above the dishwasher. The bottle is mounted so that it hangs partially above the dishwasher.]</i></p>
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Conformance with Approved Procedures							
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27. Compliance with variance, specialized process and HACCP plan.

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GOOD RETAIL PRACTICES

Safe Food and Water							
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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

Food Temperature Control							
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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.

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..	..	p
p

Food Identification							
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35. Food properly labeled; original container.

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Prevention of Food Contamination							
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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.

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p

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

40. Washing fruits and vegetables.

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Proper Use of Utensils							
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41. In-use utensils: properly stored.

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

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..	p

<i>Fail Notes</i>	4-903.11(B)	<p><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.</i></p> <p><i>[There is a stack of non-inverted and uncovered bowls on a table near the back wall in the kitchen.]</i></p>
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43. Single-use and single-service articles: properly used.

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<i>Fail Notes</i>	4-502.13(A)	<p><i>SINGLE-SERVICE and SINGLE-USE ARTICLES may not be reused.</i></p> <p><i>[A single-use ranch container was being reused to store cooking oil.]</i></p>
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44. Gloves used properly.

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Utensils, Equipment and Vending							
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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 p ..

<i>Fail Notes</i>	4-202.11(A)(2) <i>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 pitcher on a shelf that has cracks along the side of the container. Corrected on Site (COS) - this was discarded by a kitchen employee.]</i>
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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

<i>Fail Notes</i>	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. [There are quaternary ammonia test strips on site, but the sheet with the color comparison information to verify concentration, as well as the expiration date of the test strips, is missing.]</i>
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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

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

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:

Hot Case:
Breakfast Pizza - 136.1 F

Footnote 2

Notes:

Turbo Air Cooler:
Yogurt - 40.1 F

Koch Cooler:
Chicken - 40.8 F

Milk Cooler:
Milk - 38.6 F

Milk Cooler 2:
Milk - 40.2 F

Footnote 3

Notes:

Wiping cloth stored in 200ppm quaternary ammonia - label calls for 150-400ppm.

