

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: 5/4/2015 **Business ID:** 99630FE
Business: ARKANSAS CITY MIDDLE SCHOOL

 400 E KANSAS
 ARKANSAS CITY, KS 67005

Inspection: 79000641
Store ID:
Phone: 6204412033
Inspector: KDA79
Reason: 01 Routine
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
05/04/15	08:35 AM	10:35 AM	2:00	0:20	2:20	0	Inspection
Total:			2:00	0:20	2:20	0	

FOOD ESTABLISHMENT PROFILE

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

 Priority(P) Violations 4 Priority foundation(Pf) Violations 2
 Certified Manager on Staff Address Verified Actual Sq. Ft. 4850
 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
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
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
17. Proper reheating procedures for hot holding.	p
18. Proper cooling time and temperatures.	p
19. Proper hot holding temperatures.	..	p	p	..
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
<i>Fail Notes</i> 3-501.16(A)(1) <i>P - PHF/TCS Hot Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 57°C (135°F) or above. [In the Precision Hot Case there are hot dogs measuring 128.3 F. A kitchen employee said she has put these hot dogs in the case less than an hour previously, and they had been cooked in the oven up to above 140 F. Corrected on Site (COS) - she reheated these hot dogs and put them into a different hot case.]</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	p	..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y N O A C R
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Fail Notes	<p>3-501.18(A)(1) <i>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. [In the walk-in-cooler there were several items that were dated to be held for 8 days instead of 7. They were as follows:</i></p> <p style="padding-left: 20px;"><i>Opened, ready-to-eat ham dated as opened/sliced/frozen 4/24, thawed 4/28, discard 5/4.</i></p> <p style="padding-left: 20px;"><i>Opened, ready-to-eat turkey dated as opened/sliced/frozen 4/11, thawed 4/28, discard 5/4.</i></p> <p style="padding-left: 20px;"><i>Opened, ready-to-eat turkey dated as opened/sliced/frozen 3/9, thawed 4/28, discard 5/4.</i></p> <p style="padding-left: 20px;"><i>Opened, ready-to-eat ham dated as opened/sliced/frozen 4/13, thawed 4/28, discard 5/4.</i></p> <p><i>COS - all items were discarded by the kitchen manager as today would be day 8.]</i></p> <p>3-501.18(A)(3) <i>P - RTE PHF/TCS, Disposition (discard if dated for 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 marked to indicate a date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5°C (41°F) or less that is more than 7 days from the date of preparation or opening, with the day of preparation counted as Day 1. [In the walk-in-cooler there is an open container of ready-to-eat sliced ham dated as being opened/sliced/frozen on 2/27, thawed on 5/1, and discard 5/7. Explained to kitchen manager that this is dated for one day too many. COS - she corrected the date.]</i></p>
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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 .. . p ..

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

Fail Notes	<p>7-102.11 <i>Pf - Common Name (Working Containers) Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. [In the ware washing area there is a bottle with a blue liquid inside that is labeled Ketchup. This was identified as dish soap. COS - a kitchen employee said she believes it was appropriately labeled and it just rubbed off. She relabeled this as dish soap.]</i></p>
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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

GOOD RETAIL PRACTICES	
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

	Y	N	O	A	C	R			
Safe Food and Water									
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									
31. Proper cooling methods used; adequate equipment for temperature control.	p			
32. Plant food properly cooked for hot holding.	p			
<i>This item has Notes. See Footnote 5 at end of questionnaire.</i>									
33. Approved thawing methods used.	p			
34. Thermometers provided and accurate.	p			
Food Identification									
35. Food properly labeled; original container.	p			
Prevention of Food Contamination									
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			
<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;">3-304.14(B)(1)</td> <td style="padding-left: 10px;"><i>Wiping cloths (Storage) Cloths in-use for wiping counters and other EQUIPMENT surfaces shall be held between uses in a chemical sanitizer solution at an appropriate concentration. [There are wet wiping cloths being stored inside of a washing detergent instead of a chemical sanitizer. Explaining to kitchen manager that they must be stored in a sanitizer so that when they wipe down their food contact surfaces with these cloths, they will be sanitizing the surface.]</i></td> </tr> </table>	<i>Fail Notes</i>	3-304.14(B)(1)	<i>Wiping cloths (Storage) Cloths in-use for wiping counters and other EQUIPMENT surfaces shall be held between uses in a chemical sanitizer solution at an appropriate concentration. [There are wet wiping cloths being stored inside of a washing detergent instead of a chemical sanitizer. Explaining to kitchen manager that they must be stored in a sanitizer so that when they wipe down their food contact surfaces with these cloths, they will be sanitizing the surface.]</i>						
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40. Washing fruits and vegetables.	p			
Proper Use of Utensils									
41. In-use utensils: properly stored.	p			
42. Utensils, equipment and linens: properly stored, dried and handled.	p			
43. Single-use and single-service articles: properly used.	p			
44. Gloves used properly.	p			
Utensils, Equipment and Vending									
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items	..	p	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			
<i>This item has Notes. See Footnote 6 at end of questionnaire.</i>									

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending	Y	N	O	A	C	R
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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
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49. Plumbing installed; proper backflow devices.	p
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50. Sewage and waste water properly disposed.	..	p
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<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>[Near the walk-in-cooler there were apples being put into a colander that was sitting inside of the flood rim of a sink that is directly plumbed to the sewer line and has a garbage disposal attached. COS - the employee working with these apples is now placing the colander inside of a container that holds the colander outside the flood rim of the sink so that the apples can be washed.]</i></p>
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51. Toilet facilities: properly constructed, supplied and cleaned.	p
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52. Garbage and refuse properly disposed; facilities maintained.	p
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53. Physical facilities installed, maintained and clean.	p
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54. Adequate ventilation and lighting; designated areas used.	p
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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

<i>Material Distributed</i>	<i>Education Title #08</i>	<i>Date Marking</i>	
	<i>Education Title #27</i>	<i>Hot and Cold Holding</i>	
	<i>Education Title #40</i>	<i>When The Power Is Out</i>	

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Taco Meat - 191.4 F

Footnote 2

Notes:

FWE Hot Case:

Taco - 145.7 F

Hot Cases to be delivered to schools:

SH: Taco Meat - 159.4 F

Pals: Taco Meat - 143.4 F

Hot Case 3: Taco - 152.5 F

Crescor Hot Case:

Chicken Sandwich - 142.4 F

Footnote 3

Notes:

Milk Cooler:

Milk - 35.4 F

Walk-in-Cooler:

Ham - 40.1 F

Continental Cooler:

Salad - 46.3 F (Prepped within the past hour and cooling)

Footnote 4

Notes:

The eye washing station (saline solution) is being stored on the wall directly above the paper towel dispenser at the hand sink.

Footnote 5

Notes:

Carrots cooked for hot holding - 175.4 F

Footnote 6

Notes:

Hot water dishwasher - 162.3 F

Test strips provided. There was a container of quaternary ammonia test strips that expired 3/30/15 - but non-expired test strips were on site.

VOLUNTARY DESTRUCTION REPORT

Insp Date: 5/4/2015 **Business ID:** 99630FE
Business: ARKANSAS CITY MIDDLE SCHOOL

Inspection: 79000641
Store ID:
Phone: 6204412033
Inspector: KDA79
Reason: 01 Routine

400 E KANSAS
 ARKANSAS CITY, KS 67005

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
05/04/15	08:35 AM	10:35 AM	2:00	0:20	2:20	0	Inspection
Total:			2:00	0:20	2:20	0	

ACTIONS

Number of products Voluntarily Destroyed 2

VOLUNTARY DESTRUCTION REPORT

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product Ham Qty _____ Units _____ Value \$ 10.00

Description 2 partial bags - held past 7 days

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Turkey Qty _____ Units _____ Value \$ 10.00

Description 2 partial bags - held past 7 days

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

