

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: 6/9/2015 **Business ID:** 95742FE
Business: PRAIRIE VIEW CHRISTIAN CAMP

Inspection: 79000706
Store ID:
Phone: 6204410387
Inspector: KDA79
Reason: 01 Routine
Results: Follow-up

10706 312TH RD
 ARKANSAS CITY, KS 67005

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/09/15	08:40 AM	10:30 AM	1:50	0:30	2:20	0	Inspection
Total:			1:50	0:30	2:20	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Sent Notification To _____ Lic. Insp. No
 Priority(P) Violations 6 Priority foundation(Pf) Violations 3
 Certified Manager on Staff .. Address Verified p Actual Sq. Ft. 4000
 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	p	..
<i>Fail Notes</i>	3-101.11 <i>P - FOOD shall be safe, UNADULTERATED, and honestly presented. [The ice chest for self-serve had something brown spilled inside with the ice. Corrected on Site (COS) - staff immediately dumped this ice and washed the ice chest.]</i>						
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	..
<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. [In the dry storage room there are containers with food inside that have sticker residue on the outside of the containers. This residue was identified as remaining from the original purchasing of the containers.]</i>						
<i>Fail Notes</i>	4-702.11 <i>P - Sanitizing Before Use, After Cleaning - UTENSILS and FOOD-CONTACT SURFACES of EQUIPMENT shall be SANITIZED before use after cleaning. [When the kitchen manager was washing the ice chest she washed with soapy water and rinsed. She then began filling the container with new ice. COS - stopped her and explained that she needed to also sanitize the cooler. She dumped the ice and made a vat of sanitizer to sanitize the container.]</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	p	..
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>							

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Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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<i>Fail Notes</i>	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 is a container of Baked Spaghetti that is dated 6/1/15. The kitchen manager confirmed this was the correct date. COS - she discarded this spaghetti.]</i>
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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 ..

<i>Fail Notes</i>	7-201.11(A) <i>P - Chemical Storage (spacing/partitioning) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by separating the POISONOUS OR TOXIC MATERIALS by spacing or partitioning. [There is a spray bottle of disinfectant stored directly next to salt and pepper shakers in the dining area. COS - the disinfectant was moved.]</i>
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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

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

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

34. Thermometers provided and accurate. 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. p

37. Contamination prevented during food preparation, storage and display. .. p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination	Y	N	O	A	C	R
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<i>Fail Notes</i>	3-305.11(A)(1)	<p><i>Food storage - Except as specified in ¶¶ (B) and (C) of 3-305.11, FOOD shall be protected from contamination by storing the FOOD: in a clean, dry location; where it is not exposed to splash, dust, or other contamination; and at least 15 cm (6 inches) above the floor.</i></p> <p><i>[In the walk-in-cooler there is a box of eggs and boxes of yogurt cups being stored directly on the floor. In the dry storage room there is a box of tortilla chips being stored directly on the floor.]</i></p>
	3-306.11	<p><i>P - Food protected - Except for nuts in the shell and whole, raw fruits and vegetables that are intended for hulling, peeling, or washing by the CONSUMER before consumption, FOOD on display shall be protected from contamination by the use of PACKAGING; counter, service line, or salad bar FOOD guards; display cases; or other effective means.</i></p> <p><i>[At the serving line there is a bowl of apples, identified by the kitchen manager as being pre-washed and ready-to-eat, that is open and leaves the apples exposed to consumers coming through the serving line.</i></p> <p><i>The cooler of ice has foil covering half the cooler, but the other half is open and exposed. This ice is not being served by the kitchen staff, it is a self-serve cooler.]</i></p>
	3-306.13(B)	<p><i>Pf - CONSUMER self-service operations for READY-TO-EAT FOODS shall be provided with suitable UTENSILS or effective dispensing methods that protect the FOOD from contamination.</i></p> <p><i>[The ready-to-eat apples have no utensils or dispensing methods available to self-serve the ready-to-eat apples.]</i></p>

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|--|----------------|--|----|----|----|----|
| 38. Personal cleanliness. | p | .. | .. | .. | .. | .. |
| 39. Wiping cloths: properly used and stored. | .. | p | .. | .. | .. | .. |
| <i>Fail Notes</i> | 3-304.14(B)(1) | <p><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.</i></p> <p><i>[There is a wet wiping cloth sitting out on the counter in the kitchen.]</i></p> | .. | .. | p | .. |
| 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. | .. | p | .. | .. | .. | .. |
| <i>Fail Notes</i> | 3-304.12(B) | <p><i>In-use utensil storage (Non-PHF/TCS-handles above food) During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored in FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon.</i></p> <p><i>[The handle for the ice scoop in the self-serve cooler has fallen down in direct contact with the ice.]</i></p> | .. | p | .. | .. |
| 42. Utensils, equipment and linens: properly stored, dried and handled. | | | .. | p | .. | .. |
| <i>Fail Notes</i> | 4-903.11(A) | <p><i>Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored: In a clean, dry location; Where they are not exposed to splash, dust, or other contamination; and, At least 15 cm (6 inches) above the floor.</i></p> <p><i>[In the dry storage room there are boxes of cups and bowls being stored directly on the floor.]</i></p> | | | | |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Proper Use of Utensils	Y N O A C R
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<i>Fail Notes</i>	4-904.11(B)	<i>Knives, forks, and spoons that are not prewrapped shall be presented so that only the handles are touched by EMPLOYEES and by CONSUMERS if CONSUMER self-service is provided.</i> <i>[The self-serve silverware at the serving line has forks facing both directions so that the food contact surface of one may be touched when the handle of another is being grabbed.]</i>
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43. Single-use and single-service articles: properly used. .. p

<i>Fail Notes</i>	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 bowls and plates in the serving line outside of their original protective packaging that are neither covered nor inverted.</i> <i>There are coffee filters in the dining area at the coffee pot outside of their original protective packaging neither covered nor inverted.]</i>
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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

45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items .. p

<i>Fail Notes</i>	4-501.11(A)	<i>EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements specified under Parts 4-1 and 4-2.</i> <i>[The weld seams around the garbage disposal are bumped/unsmooth so that they may not be easily cleanable.]</i>
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46. Warewashing facilities: installed, maintained, and used; test strips. p

This item has Notes. See Footnote 5 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

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

<i>Fail Notes</i>	5-202.12(A)	<i>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.</i> <i>[In the men's restroom there are two hand sinks. The hot water at the sink closest to the door does not turn on. The water that will turn on only reaches 69 F. The other sink has working hot water.]</i>
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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>	5-203.14	<p><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></p> <p><i>[At the garbage disposal there are two water outlets below the flood rim of the sink. There is no backflow prevention device installed upstream of these water outlets.</i></p> <p><i>Explained to Camp Director the need for a backflow prevention device. When he asked - told him that it is common to see Atmospheric Vacuum Breakers used as the backflow prevention for water outlets on garbage disposals.]</i></p>
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|--|----|----|----|----|----|----|
| 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 | .. | .. | .. | .. |

<i>Fail Notes</i>	6-501.12(A)	<p><i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.</i></p> <p><i>[There is some dirt/grime buildup on the floor around the ice machine.]</i></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 #36</i>	<i>Manual Cleaning Sanitizing</i>	

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Footnote 1

Notes:

Sausage at Steam Table - 133.2 F

Footnote 2

Notes:

Federal Cooler:
Boiled Eggs - 42.9 F

Walk-in-Cooler:
Milk - 34.3 F

Milk at Serving Line:
Milk - 34.3 F

Footnote 3

Notes:

There are several items in the walk-in-cooler with no dates on them: Shredded Lettuce, Tater Tot Casserole, Taco Meat, Beans - the kitchen manager identified them all as being from last night/yesterday afternoon.

Footnote 4

Notes:

Thawing in walk-in-cooler

Footnote 5

Notes:

Chlorine test strips provided.

50ppm chlorine - sink

VOLUNTARY DESTRUCTION REPORT

Insp Date: 6/9/2015 **Business ID:** 95742FE
Business: PRAIRIE VIEW CHRISTIAN CAMP

10706 312TH RD
 ARKANSAS CITY, KS 67005

Inspection: 79000706
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Phone: 6204410387
Inspector: KDA79
Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/09/15	08:40 AM	10:30 AM	1:50	0:30	2:20	0	Inspection
Total:			1:50	0:30	2:20	0	

ACTIONS

Number of products Voluntarily Destroyed 1

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 Baked Spaghetti Qty Units Value \$ 25.00

Description 1 pan of baked spaghetti, held past 7 days

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

