

**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:** 6/23/2015      **Business ID:** 95742FE  
**Business:** PRAIRIE VIEW CHRISTIAN CAMP  
  
 10706 312TH RD  
 ARKANSAS CITY, KS 67005

**Inspection:** 79000721  
**Store ID:**  
**Phone:** 6204410387  
**Inspector:** KDA79  
**Reason:** 02 Follow-up  
**Results:** Administrative Review

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/23/15	08:15 AM	08:55 AM	0:40	0:30	1:10	0	Inspection
<b>Total:</b>			0:40	0:30	1:10	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification   Email   Sent Notification To \_\_\_\_\_ Lic. Insp.   No    
  
 Priority(P) Violations   2   Priority foundation(Pf) Violations   1    
 Certified Manager on Staff  Address Verified  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](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.	..	..	..	..	..	..

<b>Employee Health</b>	Y	N	O	A	C	R
2. Management awareness; policy present.	..	..	..	..	..	..
3. Proper use of reporting, restriction and exclusion.	..	..	..	..	..	..

<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 | .. .. .. .. .. |
| 5. No discharge from eyes, nose and mouth.          | .. .. .. .. .. |

Preventing Contamination by Hands	Y   N   O   A   C   R
-----------------------------------	-----------------------

- |  |                |
|--|----------------|
| 6. Hands clean and properly washed.  | .. .. .. .. .. |
| 7. No bare hand contact with RTE foods or approved alternate method properly followed. | .. .. .. .. .. |
| 8. Adequate handwashing facilities supplied and accessible.                            | .. .. .. .. .. |

Approved Source	Y   N   O   A   C   R
-----------------	-----------------------

- |  |                |
|--|----------------|
| 9. Food obtained from approved source.                                 | .. .. .. .. .. |
| 10. Food received at proper temperature.                               | .. .. .. .. .. |
| 11. Food in good condition, safe and unadulterated.                    | p .. .. .. ..  |
| 12. Required records available: shellstock tags, parasite destruction. | .. .. .. .. .. |

Protection from Contamination	Y   N   O   A   C   R
-------------------------------	-----------------------

- |   |                |
|---|----------------|
| 13. Food separated and protected.   | .. .. .. .. .. |
| 14. Food-contact surfaces: cleaned and sanitized.                                     | p .. .. .. ..  |
| 15. Proper disposition of returned, previously served, reconditioned and unsafe food. | .. .. .. .. .. |

Potentially Hazardous Food Time/Temperature	Y   N   O   A   C   R
---	-----------------------

- |   |                |
|---|----------------|
| 16. Proper cooking time and temperatures.                   | .. .. .. .. .. |
| 17. Proper reheating procedures for hot holding.            | .. .. .. .. .. |
| 18. Proper cooling time and temperatures.                   | .. .. .. .. .. |
| 19. Proper hot holding temperatures.                        | .. .. .. .. .. |
| 20. Proper cold holding temperatures.                       | .. .. .. .. .. |
| 21. Proper date marking and disposition.                    | .. .. .. .. .. |
| 22. Time as a public health control: procedures and record. | .. .. .. .. .. |

Consumer Advisory	Y   N   O   A   C   R
-------------------	-----------------------

- |  |                |
|--|----------------|
| 23. Consumer advisory provided for raw or undercooked foods. | .. .. .. .. .. |
|--|----------------|

Highly Susceptible Populations	Y   N   O   A   C   R
--------------------------------	-----------------------

- |   |                |
|---|----------------|
| 24. Pasteurized foods used; prohibited foods not offered. | .. .. .. .. .. |
|---|----------------|

Chemical	Y   N   O   A   C   R
----------	-----------------------

- |  |                 |
|--|-----------------|
| 25. Food additives: approved and properly used.            | .. .. .. .. ..  |
| 26. Toxic substances properly identified, stored and used. | .. p .. .. p .. |

<i>Fail Notes</i>	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. [There are two unlabeled spray bottles with liquids inside near the garbage disposal. Staff identified these as cleaner/sanitizer for their tables. Corrected on Site (COS) - the camp director labeled these.]</i>
-------------------	----------	---

Conformance with Approved Procedures	Y   N   O   A   C   R
--------------------------------------	-----------------------

- |   |                |
|---|----------------|
| 27. Compliance with variance, specialized process and HACCP plan. | .. .. .. .. .. |
|---|----------------|

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

GOOD RETAIL PRACTICES
-----------------------

Safe Food and Water	Y	N	O	A	C	R
28. Pasteurized eggs used where required.	..	..	..	..	..	..
29. Water and ice from approved source.	..	..	..	..	..	..
30. Variance obtained for specialized processing methods.	..	..	..	..	..	..

Food Temperature Control	Y	N	O	A	C	R
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.	..	..	..	..	..	..

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

Prevention of Food Contamination	Y	N	O	A	C	R
36. Insects, rodents and animals not present.	..	..	..	..	..	..
37. Contamination prevented during food preparation, storage and display.	..	p	..	..	p	p

<i>Fail Notes</i>	3-306.11	<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. [At the serving line where there is no sneeze guard there is a pan of biscuits that is not covered or protected to prevent contamination from consumers coming through the serving line. COS - Spoke with the kitchen manager present today about his options. He will keep the lids mostly covering the containers during serving so that the food is protected from consumers coming through the line to be served.]</i>
-------------------	----------	--

38. Personal cleanliness.	..	..	..	..	..	..
39. Wiping cloths: properly used and stored.	..	..	p	..	..	..
40. Washing fruits and vegetables.	..	..	..	..	..	..

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	..	..	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/pans on a shelf above the 3 vat sink that are being stored neither covered nor inverted. COS - the camp director inverted these.]</i>
-------------------	-------------	---

43. Single-use and single-service articles: properly used.	p	..	..	..	..	..
44. Gloves used properly.	..	..	..	..	..	..

Utensils, Equipment and Vending	Y	N	O	A	C	R
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items	..	..	..	..	..	..
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items	p	..	..	..	..	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending	Y	N	O	A	C	R
---------------------------------	---	---	---	---	---	---

- |   |    |    |    |    |    |    |
|---|----|----|----|----|----|----|
| 46. Warewashing facilities: installed, maintained, and used; test strips. | .. | .. | .. | .. | .. | .. |
| 47. Non-food contact surfaces clean.                                      | .. | .. | .. | .. | .. | .. |

Physical Facilities	Y	N	O	A	C	R
---------------------	---	---	---	---	---	---

- |  |    |    |    |    |    |    |
|--|----|----|----|----|----|----|
| 48. Hot and cold water available; adequate pressure. | .. | .. | .. | .. | .. | .. |
| 49. Plumbing installed; proper backflow devices.     | .. | p  | .. | .. | .. | p  |

<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 for these water outlets. The camp director provided his backflow prevention device that he had ordered and was waiting to install to verify proper installation requirements first. He wanted to confirm that his atmospheric vacuum breaker was required to be installed six inches above the outlets it is meant to protect. This was confirmed to him and he will have the vacuum breaker installed right away.]</i></p>
-------------------	----------	--

- |  |    |    |    |    |    |    |
|--|----|----|----|----|----|----|
| 50. Sewage and waste water properly disposed.                      | .. | .. | .. | .. | .. | .. |
| 51. Toilet facilities: properly constructed, supplied and cleaned. | .. | .. | .. | .. | .. | .. |
| 52. Garbage and refuse properly disposed; facilities maintained.   | .. | .. | .. | .. | .. | .. |
| 53. Physical facilities installed, maintained and clean.           | p  | .. | .. | .. | .. | .. |
| 54. Adequate ventilation and lighting; designated areas used.      | .. | .. | .. | .. | .. | .. |

Administrative/Other	Y	N	O	A	C	R
----------------------	---	---	---	---	---	---

- |                      |    |    |    |    |    |    |
|----------------------|----|----|----|----|----|----|
| 55. Other violations | .. | .. | .. | .. | .. | .. |
|----------------------|----|----|----|----|----|----|

EDUCATIONAL MATERIALS
-----------------------

The following educational materials were provided ..

