

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: 7/16/2015 **Business ID:** 105935FE
Business: SUPER 8 ARK CITY

Inspection: 79000757
Store ID:
Phone: 6204428880
Inspector: KDA79
Reason: 01 Routine
Results: Follow-up

3228 N SUMMIT ST
 ARKANSAS CITY, KS 67005

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/16/15	08:25 AM	09:40 AM	1:15	0:05	1:20	0	Inspection
Total:			1:15	0:05	1:20	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Lic. Insp. No

Priority(P) Violations 2 Priority foundation(Pf) Violations 3

Certified Manager on Staff Address Verified Actual Sq. Ft. 1500

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
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- | | |
|---|-----------|
| 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
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- | | |
|--|--------------|
| 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 |

Fail Notes 5-204.11(A) *Pf - A HANDWASHING SINK shall be located to allow convenient use by EMPLOYEES in FOOD preparation, FOOD dispensing, and WAREWASHING areas*
[There is no hand sink available in the back room where the 3 vat sink is located for ware washing. Explaining to staff present that a hand sink needs to be installed in this area for hand washing prior to washing their dishes and prior to handling clean dishes that have been allowed to air dry.

(Please note, all the chemicals on the shelf above the open space next to the 3 vat sink where a hand sink could potentially be installed may need to be moved so that they are not being stored above paper towels provided for the hand sink.)]

6-301.14 *A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES.*
[There is no hand washing sign posted at the hand sink in the serving area. Corrected on Site (COS) - provided with sign to be posted.]

Approved Source	Y N O A C R
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- | | |
|--|-------------------|
| 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
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- | | |
|---|-----------------|
| 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
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- | | |
|--|-------------------|
| 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 p .. |

This item has Notes. See Footnote 1 at end of questionnaire.

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Potentially Hazardous Food Time/Temperature	Y N O A C R
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<i>Fail Notes</i>	3-501.16(A)(2) <i>P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less. [There is milk in a pitcher out on the counter that is measuring 53.9 F. The front desk employee said she refilled the milk at 630am. It was approximately 830am when the temperature was taken. Corrected on Site (COS) - an employee chose to discard the milk rather than cooling it down.]</i>
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21. Proper date marking and disposition. p

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

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(B) <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. [In the back room there is Scotch Gard and Super Soak stored on a shelf slightly above the sanitizing vat of the 3 vat sink. COS - an employee moved the chemicals on the shelf so they will not be above the sanitizing vat of the 3 vat sink.]</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 . .

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

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Food Identification	Y N O A C R
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Fail Notes	3-302.12	<p><i>Food storage containers (Common Name) Except for containers holding FOOD that can be readily and unmistakably recognized such as dry pasta, working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD.</i></p> <p><i>[There is an unlabeled bread in the serving case. This was identified as wheat bread.]</i></p>
	3-602.11(B)(5)	<p><i>Pf - Label information (packaged in establishment - Food Allergens) Label information shall include the name of the FOOD source for each MAJOR FOOD ALLERGEN contained in the FOOD unless the FOOD source is already part of the common or usual name of the respective ingredient.</i></p> <p><i>[The cinnamon rolls in the serving area do not have allergen information available. Spoke with staff, and the main box the cinnamon rolls come in has been thrown away. None of the packaging they have left has allergen information available.</i></p> <p><i>Recommending they create a notebook to keep at the front desk with allergen information for all items put out in the breakfast area that will be available upon request.]</i></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
38. Personal cleanliness.	p
39. Wiping cloths: properly used and stored.	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
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	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
46. Warewashing facilities: installed, maintained, and used; test strips.	..	p

Fail Notes	4-302.14	<p><i>Pf - A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided.</i></p> <p><i>[The quaternary ammonia test strips are expired as of 4/30/12. They are ordering in new test strips.]</i></p>
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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

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

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Physical Facilities	Y	N	O	A	C	R
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
55. Other violations	p

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

EDUCATIONAL MATERIALS

The following educational materials were provided p

Material Distributed | Education Title #27 Hot and Cold Holding

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Footnote 1

Notes:

Yogurt on Ice in Serving Area - 39.8 F

Cooler in Serving Area - 41.1 F

Back Room Cooler:
Yogurt - 33.1 F

Footnote 2

Notes:

Neither open gallon of milk was date marked, but the manager said she opened it yesterday.

Footnote 3

Notes:

MOP SINK:

There is no mop sink. An employee said that the mop water is getting dumped down the 3 vat sink. Explained that this would not be acceptable. Employee has agreed to begin dumping mop water down a toilet instead. The mop bucket will be filled by filling a container with cleaner/water at the 3 vat sink and dumping it into the mop bucket. They will clean their bucket by soaking it in cleaning chemicals. They launder their own mop heads.

Footnote 4

Notes:

Sales tax registration unavailable to verify ownership.

