

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:** 96350FE
Business: ARKANSAS CITY RECREATION CENTER

Inspection: 79000759
Store ID:
Phone: 6204414300
Inspector: KDA79
Reason: 01 Routine
Results: No Follow-up

712 W WASHINGTON
 ARKANSAS CITY, KS 67005

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/16/15	11:45 AM	01:05 PM	1:20	0:05	1:25	0	Inspection
Total:			1:20	0:05	1:25	0	

FOOD ESTABLISHMENT PROFILE

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

Priority(P) Violations 1 Priority foundation(Pf) Violations 0

Certified Manager on Staff .. Address Verified p Actual Sq. Ft. 4500

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 | .. | .. | .. |
| 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 | .. | .. | .. | .. | .. |

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

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

GOOD RETAIL PRACTICES

Safe Food and Water		Y	N	O	A	C	R
---------------------	--	---	---	---	---	---	---

- | | | | | | | | |
|-------------------------------------------|--|----|----|----|---|----|----|
| 28. Pasteurized eggs used where required. | | .. | .. | .. | p | .. | .. |
|-------------------------------------------|--|----|----|----|---|----|----|

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Safe Food and Water	Y N O A C R
----------------------------	--------------------

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

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

- | | |
|------------------------------------------------|--------------|
| 35. Food properly labeled; original container. | .. p |
|------------------------------------------------|--------------|

<i>Fail Notes</i>	3-302.12	<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. [There is an unlabeled shaker of salt on the table in the kitchen.]</i>
-------------------	----------	--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------

Prevention of Food Contamination	Y N O A C R
-----------------------------------------	--------------------

- | | |
|---------------------------------------------------------------------------|------------------|
| 36. Insects, rodents and animals not present. | p |
| 37. Contamination prevented during food preparation, storage and display. | .. p .. . p .. . |

<i>Fail Notes</i>	3-305.11(A)(1)	<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. [There was a box of bananas sitting on the floor in the kitchen.]</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. [There are glasses of milk poured on a table and available for consumers to grab on their way by. There are multiple glasses prepared at a time with no sneeze guard or other form or protection. Corrected on Site (COS) - for now they are going to pour the milk one glass at a time. They are looking into other options for the future.]</i>

- | | |
|----------------------------------------------|--------------|
| 38. Personal cleanliness. | p |
| 39. Wiping cloths: properly used and stored. | .. p |

<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 is a wet wiping cloth hanging across the ledge of the sink rather than inside of a chemical sanitizer.]</i>
-------------------	----------------	---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------

- | | |
|------------------------------------|----------------|
| 40. Washing fruits and vegetables. | p .. . |
|------------------------------------|----------------|

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 |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Proper Use of Utensils	Y	N	O	A	C	R
------------------------	---	---	---	---	---	---

<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 uncovered and non-inverted muffin pans, backing sheets, bowls, and pots in the kitchen.]</i>
-------------------	-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------

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

- | | | | | | | |
|-----------------------------------------------------------------------------------------------------------|---|----|----|----|----|----|
| 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 | .. | .. | .. | .. | .. |

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

- | | | | | | | |
|--------------------------------------|---|----|----|----|----|----|
| 47. Non-food contact surfaces clean. | p | .. | .. | .. | .. | .. |
|--------------------------------------|---|----|----|----|----|----|

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

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

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

EDUCATIONAL MATERIALS

The following educational materials were provided ..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Crockpot:
Sloppy Joe - 158.3 F

Crockpot 2:
Sloppy Joe - 141.6 F

Crockpot 3:
Corn - 147.8 F

Hot Case:
Tator Tots - 141.8 F

Footnote 2

Notes:

Cooler (Kitchen):
Mac & Cheese - 40.8 F

Cooler (Milk):
Milk - 44.8 F (Note - this is opened many times during serving)

Footnote 3

Notes:

Chlorine test strips provided.

FOOD ESTABLISHMENT FIELD WARNING LETTER

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012, K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto, grants the Kansas Department of Agriculture authority to regulate food establishments and food processing plants. The Kansas Food Code is adopted and amended by K.A.R. 4-28-8 through 15.

During the inspection today of the Food Establishment listed below, violations of the Kansas Food Code were observed. The violations are documented in the attached Kansas Food Establishment Inspection Report.

Although we will not take further action at this time based on this inspection report, repeated violations observed during future inspections may result in:

- Embargo of non-compliant products;
- immediate closure of your establishment;
- civil penalties of up to \$1,000.00 per violation;
- denial of license renewal;
- modification, suspension and/or revocation of any license or authority issued pursuant to the Kansas Food, Drug and Cosmetic Act;
- and/or any other penalty authorized by law.

Future inspections will be initiated during the next routine inspection cycle, unless we receive a complaint about the food establishment.

Insp Date: 7/16/2015 **Business ID:** 96350FE
Business: ARKANSAS CITY RECREATION CENTER

712 W WASHINGTON
 ARKANSAS CITY, KS 67005

Inspection: 79000759
Store ID:
Phone: 6204414300
Inspector: KDA79
Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
07/16/15	11:45 AM	01:05 PM	1:20	0:05	1:25	0	Inspection
Total:			1:20	0:05	1:25	0	