

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:** 115584FE
Business: PARIS PARK POOL

Inspection: 79000760
Store ID:
Phone: 6204414300
Inspector: KDA79
Reason: 01 Routine
Results: No Follow-up

600 W 5TH AVE
 ARKANSAS CITY, KS 67005

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/16/15	01:05 PM	01:40 PM	0:35	0:05	0:40	0	Inspection
Total:			0:35	0:05	0:40	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Sent Notification To _____ Lic. Insp. No
 Priority(P) Violations 1 Priority foundation(Pf) Violations 2
 Certified Manager on Staff .. Address Verified p Actual Sq. Ft. 128
 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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	Y	N	O	A	C	R		
Good Hygienic Practices								
4. Proper eating, tasting, drinking, or tobacco use	p		
5. No discharge from eyes, nose and mouth.	p		
Preventing Contamination by Hands								
6. Hands clean and properly washed.	..	p	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;"> <p>2-301.14(l) <i>P - Wash Hands (As needed) FOOD EMPLOYEES shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in FOOD preparation including working with exposed FOOD, clean EQUIPMENT and UTENSILS, and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES and after engaging in other activities that contaminate the hands [An employee took money from a customer and then grabbed an ice scoop and scooped ice into the snow cone machine. Corrected on Site (COS) - explained hand washing violation and required hands to be washed. Did not require ice be discarded with only scoop handle having been touched.]</i></p> <p>2-301.15 <i>Pf - Where to Wash Hands- FOOD EMPLOYEES shall clean their hands only in a HANDWASHING SINK or APPROVED automatic handwashing facility. [An employee washed their hands at the 3 vat sink instead of at the hand sink. COS - explained requirements of using a hand sink only.]</i></p> </td> </tr> </table>	<i>Fail Notes</i>	<p>2-301.14(l) <i>P - Wash Hands (As needed) FOOD EMPLOYEES shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in FOOD preparation including working with exposed FOOD, clean EQUIPMENT and UTENSILS, and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES and after engaging in other activities that contaminate the hands [An employee took money from a customer and then grabbed an ice scoop and scooped ice into the snow cone machine. Corrected on Site (COS) - explained hand washing violation and required hands to be washed. Did not require ice be discarded with only scoop handle having been touched.]</i></p> <p>2-301.15 <i>Pf - Where to Wash Hands- FOOD EMPLOYEES shall clean their hands only in a HANDWASHING SINK or APPROVED automatic handwashing facility. [An employee washed their hands at the 3 vat sink instead of at the hand sink. COS - explained requirements of using a hand sink only.]</i></p>						
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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								
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								
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								
16. Proper cooking time and temperatures.	p		
17. Proper reheating procedures for hot holding.	p		
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>								
18. Proper cooling time and temperatures.	p		
19. Proper hot holding temperatures.	p		
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								
23. Consumer advisory provided for raw or undercooked foods.	p		
Highly Susceptible Populations								
	Y	N	O	A	C	R		

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Highly Susceptible Populations		Y	N	O	A	C	R
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24. Pasteurized foods used; prohibited foods not offered.		p
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Chemical		Y	N	O	A	C	R
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25. Food additives: approved and properly used.		p
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26. Toxic substances properly identified, stored and used.		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
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GOOD RETAIL PRACTICES

Safe Food and Water		Y	N	O	A	C	R
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28. Pasteurized eggs used where required.		p
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29. Water and ice from approved source.		p
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30. Variance obtained for specialized processing methods.		p
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Food Temperature Control		Y	N	O	A	C	R
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31. Proper cooling methods used; adequate equipment for temperature control.		p
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32. Plant food properly cooked for hot holding.		p
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33. Approved thawing methods used.		p
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34. Thermometers provided and accurate.		p
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Food Identification		Y	N	O	A	C	R
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35. Food properly labeled; original container.		p
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Prevention of Food Contamination		Y	N	O	A	C	R
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36. Insects, rodents and animals not present.		p
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37. Contamination prevented during food preparation, storage and display.		p
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38. Personal cleanliness.		p
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39. Wiping cloths: properly used and stored.		p
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40. Washing fruits and vegetables.		p
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Proper Use of Utensils		Y	N	O	A	C	R
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41. In-use utensils: properly stored.		p
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42. Utensils, equipment and linens: properly stored, dried and handled.		p
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43. Single-use and single-service articles: properly used.		..	p
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<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. [There are paper plates by the microwave outside of their original protective packaging, neither covered nor inverted.]</i>
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44. Gloves used properly.		p
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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
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Hot dogs being heated the first time for hot holding (Started approximately 15 minutes previously) - 124.5 F

Footnote 2

Notes:

Cooler:

Cheese Stick - 42.1 F

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.

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