

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

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

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.

HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, CRITICAL=Critical Violation, SWING=Swing Violation (May be critical or non-critical), HSP=Highly Susceptible Population

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.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Insp Date: 1/26/2011 **Business ID:** 0710261R
Business: Community Day School -USD470
 2201 N. 8th
 Arkansas City, KS 67005

Inspection: 07000881
Store ID:
Phone: 6204412014
Inspector: KDA07
Reason: 10 Licensing

Reference:

Time In: 9:30am
Travel Time: 1 hour 30 minutes
Educational Material: Yes
Risk Control Plan: No
Voluntary Destruction: No
Embargo Release: No
Left Application:
Square Footage:

Time Out: 11:30am
Risk Category: RAC# 04 Medium Risk
Notice of Non-compliance: No
Voluntary Closure: No
Embargo Notification: No
License Approved: Yes
CRITICAL VIOLATIONS: 2

FOODBORNE ILLNESS RISK FACTORS	Notes
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AND PUBLIC HEALTH INTERVENTIONS	Notes
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Demonstration of Knowledge	Y	N	O	A	C	R	Notes
1. Certification by accredited program, compliance with Code, or correct responses.	X						

Employee Health	Y	N	O	A	C	R	Notes
2. Management awareness							

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policy present.	X						
3. Proper use of reporting, restriction and exclusion.	X						

Good Hygienic Practices	Y	N	O	A	C	R	Notes
4. Proper eating, tasting, drinking, or tobacco use	X						
5. No discharge from eyes, nose and mouth.	X						

Preventing Contamination by Hands	Y	N	O	A	C	R	Notes
6. Hands clean and properly washed.			X				
7. No bare hand contact with RTE foods or approved alternate method properly followed.			X				
8. Adequate handwashing facilities supplied and accessible.		X					6-301.14 Handwashing signage

Approved Source	Y	N	O	A	C	R	Notes
9. Food obtained from approved source.	X						
10. Food received at proper temperature.			X				
11. Food in good condition, safe and unadulterated.	X						
12. Required records available: shellstock tags, parasite destruction.				X			

Protection from Contamination	Y	N	O	A	C	R	Notes
13. Food separated and protected.	X						
14. Food-contact surfaces: cleaned and sanitized.	X						
15. Proper disposition of returned, previously served, reconditioned and unsafe food.	X						

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R	Notes
16. Proper cooking time and temperatures.			X				
17. Proper reheating procedures for hot holding.			X				
18. Proper cooling time and temperatures.			X				
19. Proper hot holding temperatures.			X				
20. Proper cold holding temperatures.	X						
21. Proper date marking and disposition.			X				
22. Time as a public health control: procedures and record.				X			

Consumer Advisory	Y	N	O	A	C	R	Notes
23. Consumer advisory provided for raw or undercooked foods.				X			

Highly Susceptible Populations	Y	N	O	A	C	R	Notes
24. Pasteurized foods used prohibited foods not offered.			X				

Chemical	Y	N	O	A	C	R	Notes
25. Food additives: approved and properly used.			X				

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26. Toxic substances properly identified, stored and used.	X						
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Conformance with Approved Procedures	Y	N	O	A	C	R	Notes
27. Compliance with variance, specialized process and HACCP plan.			X				

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

Food Temperature Control	Y	N	O	A	C	R	Notes
31. Proper cooling methods used							
adequate equipment for temperature control.	X						
32. Plant food properly cooked for hot holding.			X				
33. Approved thawing methods used.			X				
34. Thermometers provided and accurate.		X					4-302.12 Food thermometers provided & accessible
Appropriate thermometer for measuring thin foods provided							

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

Prevention of Food Contamination	Y	N	O	A	C	R	Notes
36. Insects, rodents and animals not present no unauthorized persons.	X						
37. Contamination prevented during food preparation, storage and display.	X						
38. Personal cleanliness.	X						
39. Wiping cloths: properly used and stored.			X				
40. Washing fruits and vegetables.			X				

Proper Use of Utensils	Y	N	O	A	C	R	Notes
41. In-use utensils: properly stored.	X						
42. Utensils, equipment and linens: properly stored, dried and handled.	X						
43. Single-use and single-service articles: properly used.	X						
44. Gloves used properly.			X				

Utensils, Equipment and Vending	Y	N	O	A	C	R	Notes
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45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Critical items	X						
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-non-critical items	X						
46. Warewashing facilities: installed, maintained, and used							
test strips.		X			X		CRITICAL 4-301.12(A)* 3-compartment sink required 4-302.14 Sanitizer test kit
47. Non-food contact surfaces clean.	X						

Physical Facilities	Y	N	O	A	C	R	Notes
48. Hot and cold water available							
adequate pressure.		X			X		CRITICAL 5-103.11(B)* Hot water capacity
49. Plumbing installed							
proper backflow devices.		X			X		5-202.12(A) Handsink-100°F minimum water temperature through mixing faucet
50. Sewage and waste water properly disposed.	X						
51. Toilet facilities: properly constructed, supplied and cleaned.	X						
52. Garbage and refuse properly disposed facilities maintained.	X						
53. Physical facilities installed, maintained and clean.	X						
54. Adequate ventilation and lighting designated areas used.	X						

Administrative/Other	Y	N	O	A	C	R	Notes
55. Other violations			X				

Result:Follow-up

Notes:

Community Day School is a Satellite school of USD 470 in Arkansas City Kansas. Food is transported from the Arkansas City Middle School and served. All pans are returned to the Middle school for warewashing. Utensils are washed on site.

8. NC-Not Critical No handwashing signs available

34. NC-No thermometers available for checking foods.

46. * Critical no 3 compartment sink available in establishment. COS-Corrected on site establishment is using a 2 compartment sink currently and sending all dishes back to the middle school. Site intends using alternate method of warewashing by having utensils and dishes transported back to the middle school for cleaning. Any alternate options must be approved for with a variance by writing a letter to the Kansas Department of Agriculture

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Topeka office attention Adam Inman detailing the process that the location will be using to eliminate the need for a 3 compartment sink. Establishment will have approved variance or 3 compartment sink installed by 3/30/2011 followup. Establishment currently approved to use alternate method pending approval or install of 3 compartment sink.

46. NC-No sanitizer test kit available

48. * No hot water available due to hot water heater failure. COS-Hot water is only used for hand washing, establishment set up hot water in a rubbermaid for the purpose of hand washing using hot water.

49. NC-No hot water for hand washing COS-Alternate method set up for hand washing until water heater repaired/replaced.

49. NC-No mop service sink available Establishment must have a mop service sink installed by 3/30/2011. An variance for an alternate method such as swiffers can be approved for by writing a letter to the Kansas Department of Agriculture Topeka office attention Adam Inman detailing the process that the location will be using to eliminate the need for a mop service sink.

Temperatures in degree Fahrenheit (F) Refrigerator Eggs 35, OJ 43.

Facility approved for operation pending resolution of observed items. Facility is serving 6-8 kids for lunch during the school year.

Questions please call Kansas Department of Agriculture at 785-296-5600.

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