

Food Establishment Inspection Report - 83200

The Kansas Department of Agriculture Food Safety and Lodging Program 1320 Research Park Drive Manhattan, KS 66502	No. Of Priority Violations	0	Date: 8/17/2018 Time In: 11:15 AM Time Out: 12:15 PM Inspector Badge ID: KDA 38 Follow Up Required: No	
	No. Of Priority Foundation Violations	0		
Establishment: 12167 ATCHISON COUNTY COMMUNITY JUNIOR/SENIOR HIGH SCHOOL	Address: 908 TIGER RD	City/State: EFFINGHAM, KS	Zip: 66023	Telephone: 9138332240
License #: 12167	Permit Holder: OPAA! FOOD MANAGEMENT OF KANSAS LLC	Inspection Reason: Routine	Est. Type: Food Establishment	Risk Category: NSLP I(High Risk School)

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 kda.fsl@ks.gov, OR CALL (785) 564-6767.

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable (*) = Corrected on site during inspection (COS) R = Repeat violation

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS				
Supervision and Demonstration of Knowledge			13 Food separated and protected.	IN
1 Certification by accredited program, compliance with Code, or correct responses; Duties.			14 Food-contact surfaces: cleaned and sanitized	IN
Employee Health			15 Proper disposition of returned, previously served, reconditioned and unsafe food	N/O
2 Management awareness; policy present.			Temperature Control for Safety Time/Temperature	
3 Proper use of reporting, restriction and exclusion.			16 Proper cooking time and temperatures.	N/O
Good Hygienic Practices			17 Proper reheating procedures for hot holding.	IN
4 Proper eating, tasting, drinking, or tobacco use.			18 Proper cooling time and temperatures.	N/A
5 No discharge from eyes, nose and mouth.			19 Proper hot holding temperatures.	IN
Preventing Contamination by Hands			20 Proper cold holding temperatures.	IN
6 Hands clean and properly washed.			21 Proper date marking and disposition.	IN
7 No bare hand contact with RTE foods or approved alternate method properly followed.			22 Time as a public health control: procedures and record.	N/A
8 Adequate handwashing facilities supplied and accessible.			Consumer Advisory	
Approved Source			23 Consumer advisory provided for raw or undercooked foods.	N/A
9 Food obtained from approved source.			Highly Susceptible Populations	
10 Food received at proper temperature.			24 Pasteurized foods used; prohibited foods not offered.	N/A
11 Food in good condition, safe and unadulterated.			Chemical	
12 Required records available: shellstock tags, parasite destruction.			25 Food additives: approved and properly used.	N/A
Protection from Contamination			26 Toxic substances properly identified, stored and used.	IN
			Conformance with Approved Procedures	
			27 Compliance with variance, specialized process and HACCP plan.	N/A

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES			Proper Use of Utensils	
Safe Food and Water			41 In-use utensils: properly stored.	IN
28 Pasteurized eggs used where required.			42 Utensils, equipment and linens: properly stored, dried and handled.	IN
29 Water and ice from approved source.			43 Single-use and single-service articles: properly used.	IN
30 Variance obtained for specialized processing methods.			44 Gloves used properly.	IN
Food Temperature Control			Utensils, Equipment and Vending	
31 Proper cooling methods used; adequate equipment for temperature control.			45a Food and non-food contact surfaces cleanable, properly designed, constructed and used - Priority and Priority foundation items.	IN
32 Plant food properly cooked for hot holding.			45b Food and non-food contact surfaces cleanable, properly designed, constructed and used - Core items.	IN
33 Approved thawing methods used.			46 Warewashing facilities: installed, maintained and used; test strips.	IN
34 Thermometers provided and accurate.			47 Non-Food contact surfaces clean.	IN
Food Identification			Physical Facilities	
35 Food properly labeled; original container.			48 Hot and cold water available; adequate pressure.	IN
Prevention of Food Contamination			49 Plumbing installed; proper backflow devices.	IN
36 Insects, rodents and animals not present.			50 Sewage and waste water properly disposed.	IN
37 Contamination prevented during food preparation, storage and display.			51 Toilet facilities: properly constructed, supplied and clean.	OUT
38 Personal cleanliness.			52 Garbage and refuse properly disposed; facilities maintained.	IN
39 Wiping cloths: properly used and stored.			53 Physical facilities installed, maintained and clean.	IN
40 Washing fruits and vegetables.			54 Adequate ventilation and lighting; designated areas used.	OUT
			Administrative/Other	
			55 Other violations	IN

Non - Violative Comments

Item Number	Comment
19	All hot holding units were checked and temperatures were in compliance.
20	All cold holding units were checked and temperatures were in compliance.
31	Frozen food was held frozen solid in freezers.
46	Ware washing machine reached 160.

Priority Violations

Item Number	Violation of Code	Priority Level	Comment
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Priority Foundation Violations

Item Number	Violation of Code	Priority Level	Comment
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Core Violations

Item Number	Violation of Code	Priority Level	Comment
36	6-202.15(A)(3)	Core	Outer openings (Doors) Outer openings of a FOOD ESTABLISHMENT shall be protected against the entry of insects and rodents by solid, self-closing, tight-fitting doors. [There is a 1/2 inch gap at the threshold of the left door of the double doors opposite the Walk in freezer. This door opens to the outside.]
51	6-202.14	Core	Except where a toilet room is located outside a FOOD ESTABLISHMENT and does not open directly into the FOOD ESTABLISHMENT, such as a toilet room that is provided by the management of a shopping mall, a toilet room located on the PREMISES shall be completely enclosed and provided with a tight-fitting and self-closing door. [The door to the bathroom opens directly into the kitchen and is not self closing.]
54	6-202.11(A)	Core	Except as specified in ¶ 6-202.11(B), light bulbs shall be shielded, coated, or otherwise shatter resistant in areas where there is exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES. [Five pairs of fluorescent overhead lights in the kitchen do not have shields and are not coated.]

Inspection Published Comment:



Nicole Gilihan
Person In Charge



Emily Stephens
Inspector