

Food Establishment Inspection Report - 141462

Kansas Department of
Agriculture
Department Of Agriculture
Food Safety and Lodging Program
1320 Research Park Drive
Manhattan, KS 66502

No. Of Priority Violations	0
No. Of Priority Foundation Violations	0

Date: 10/5/2021
Time In: 12:20 PM
Time Out: 2:25 PM
Inspector Badge ID: KDA 148
Follow Up Required: No



Establishment: 24572 ATCHISON COUNTY COMMUNITY JR/SR HIGH SCHOOL	Address: 908 TIGER RD	City/State: Effingham, KS	Zip: 66023	Telephone: 913-833-2240
License #: 24572	Permit Holder: USD 377	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				
1	Certification by accredited program, compliance with Code, or correct responses; Duties.	IN	13 Food separated and protected.	IN
Employee Health			14 Food-contact surfaces: cleaned and sanitized	IN
2	Management awareness; policy present.	IN	15 Proper disposition of returned, previously served, reconditioned and unsafe food	IN
3	Proper use of reporting, restriction and exclusion.	IN	Temperature Control for Safety Time/Temperature	
Good Hygienic Practices			16 Proper cooking time and temperatures.	N/O
4	Proper eating, tasting, drinking, or tobacco use.	IN	17 Proper reheating for hot holding procedures.	N/O
5	No discharge from eyes, nose and mouth.	IN	18 Proper cooling time and temperatures.	N/O
Preventing Contamination by Hands			19 Proper hot holding temperatures.	IN
6	Hands clean and properly washed.	IN	20 Proper cold holding temperatures.	IN
7	No bare hand contact with RTE foods or approved alternate method properly followed.	IN	21 Proper date marking and disposition.	IN
8	Adequate handwashing facilities supplied and accessible.	IN	22 Time as a public health control: procedures and records.	N/A
Approved Source			Consumer Advisory	
9	Food obtained from approved source.	IN	23 Consumer advisory provided for raw or undercooked foods.	N/A
10	Food received at proper temperature.	N/O	Highly Susceptible Populations	
11	Food in good condition, safe and unadulterated.	IN	24 Pasteurized foods used; prohibited foods not offered.	N/A
12	Required records available: shellstock tags, parasite destruction.	N/A	Chemical	
Protection from Contamination			25 Food additives: approved and properly used.	N/A
			26 Toxic substances properly identified, stored and used.	IN
			Conformance with Approved Procedures	
			27 Compliance with variance, specialized process and HACCP plan.	IN

GOOD RETAIL PRACTICES

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

GOOD RETAIL PRACTICES		
Safe Food and Water		
28	Pasteurized eggs used where required.	N/A
29	Water and ice from approved source.	IN
30	Variance obtained for specialized processing methods.	N/A
Food Temperature Control		
31	Proper cooling methods used; adequate equipment for temperature control.	IN
32	Plant food properly cooked for hot holding.	N/O
33	Approved thawing methods used.	IN
34	Thermometers provided and accurate.	IN
Food Identification		
35	Food properly labeled; original container.	IN
Prevention of Food Contamination		
36	Insects, rodents and animals not present.	IN
37	Contamination prevented during food preparation, storage and display.	IN
38	Personal cleanliness.	IN
39	Wiping cloths: properly used and stored.	IN
40	Washing fruits and vegetables.	N/O

Proper Use of Utensils		
41	In-use utensils: properly stored.	IN
42	Utensils, equipment and linens: properly stored, dried and handled.	IN
43	Single-use and single-service articles: properly used.	IN
44	Gloves used properly.	IN
Utensils, Equipment and Vending		
45a	Food and non-food contact surfaces cleanable, properly designed, constructed and used - Priority and Priority foundation items.	IN
45b	Food and non-food contact surfaces cleanable, properly designed, constructed and used - Core items.	IN
46	Warewashing facilities: installed, maintained and used; test strips.	IN
47	Non-Food contact surfaces clean.	IN
Physical Facilities		
48	Hot and cold water available; adequate pressure.	IN
49	Plumbing installed; proper backflow devices.	IN
50	Sewage and waste water properly disposed.	IN
51	Toilet facilities: properly constructed, supplied and clean.	IN
52	Garbage and refuse properly disposed; facilities maintained.	IN
53	Physical facilities installed, maintained and clean.	IN
54	Adequate ventilation and lighting; designated areas used.	IN
Administrative/Other		
55	Other violations	IN

Non - Violative Comments

Item Number	Comment
19	Bosco stick 138F tornado 144F Spaghetti noodles 152F Spaghetti sauce 158F Refried beans 143F
20	Pepper jack cheese 38F - RIC#1 Ham 38F - RIC#4 Pizza sauce 38F - RIC#4
39	Sanitizer bucket 704PPM EcoLab Smart Power
46	EcoLab Smart Power sanitizer Test strips available Dish machine 164.5F

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
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Inspection Published Comment:

All cold-holding units were checked and all food temperatures were in compliance [except as noted].

All hot-holding units were checked and all food temperatures were in compliance [except as noted].

The following guidance documents have been issued:

Document Name	Description
Chemical Storage	Chemical Storage Handout
Cooling	Cooling
Cooling - Two-Stage	Two-Stage Cooling
Daily Self-Inspection Checklist	Daily Self-Inspection Checklist
Date Marking	Date Marking
Focus on Food Safety	Focus on Food Safety
Handwashing	Handwashing
Hot and Cold Holding	Hot and Cold Holding
Ice Bath Cooling	Ice Bath Cooling
Labeling	Labeling
No Bare-Hand Contact	No Bare-Hand Contact
Thermometer Use	Thermometer Use



Courtney Daniels
Person In Charge



Brandon Boos
Inspector

