

Food Establishment Inspection Report -

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

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

Date: 4/6/2017
Time In: 11:20 AM
Time Out: 12:20 PM
Inspector Badge ID: KDA 73
Follow Up Required: No



Establishment: 14211 ST JOSEPH SCHOOL ELEMENTARY	Address: 520 E NORTHVIEW	City/State: MCPHERSON, KS	Zip: 67460	Telephone: 620-241-3913
License #: 14211	Permit Holder: ST JOSEPH SCHOOL	Inspection Reason: Routine	Est. Type: Food Establishment	Risk Category: NSLP II (Medium 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 fsi@kda.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			
Demonstration of Knowledge			
1 Certification by accredited program, compliance with Code, or correct responses.	IN	13 Food separated and protected.	N/O
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.	N/O	17 Proper reheating procedures for hot holding.	IN
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 record.	N/O
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.	IN
12 Required records available: shellstock tags, parasite destruction.	N/A	Chemical	
Protection from Contamination		25 Food additives: approved and properly used.	IN
		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			
Safe Food and Water		Proper Use of Utensils	
28 Pasteurized eggs used where required.	N/A	41 In-use utensils: properly stored.	IN
29 Water and ice from approved source.	IN	42 Utensils, equipment and linens: properly stored, dried and handled.	IN
30 Variance obtained for specialized processing methods.	N/A	43 Single-use and single-service articles: properly used.	IN
Food Temperature Control		44 Gloves used properly.	IN
31 Proper cooling methods used; adequate equipment for temperature control.	IN	Utensils, Equipment and Vending	
32 Plant food properly cooked for hot holding.	N/O	45a Food and non-food contact surfaces cleanable, properly designed, constructed and used- P and Pf items.	IN
33 Approved thawing methods used.	N/O	45b Food and non-food contact surfaces cleanable, properly designed, constructed and used- Core items.	IN
34 Thermometers provided and accurate.	IN	46 Warewashing facilities: installed, maintained and used; test strips.	IN
Food Identification		47 Non-Food contact surfaces clean.	IN
35 Food properly labeled; original container.	IN	Physical Facilities	
Prevention of Food Contamination		48 Hot and cold water available; adequate pressure.	IN
36 Insects, rodents and animals not present.	IN	49 Plumbing installed; proper backflow devices.	IN
37 Contamination prevented during food preparation, storage and display.	IN	50 Sewage and waste water properly disposed.	IN
38 Personal cleanliness.	IN	51 Toilet facilities: properly constructed, supplied and clean.	IN
39 Wiping cloths: properly used and stored.	N/O	52 Garbage and refuse properly disposed; facilities maintained.	IN
40 Washing fruits and vegetables.	N/O	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
14	Dish machine sanitizing = 100 ppm
17	Reheat commercially prepared chicken nuggets 182F, chicken fried steak 200F.
19	Mashed potatoes on steam table 168.4F
20	True RIC - milk 39.2F Gibson RIC - 36 ambient Counter, iced - cut lettuce 41.4F Milk in iced pans 34F Freezer - food solid

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:

Note: pizza sauce, canned tomatoes/sauce/paste, salsa, picante sauce, BBQ sauce made or altered on site, cut leafy greens (lettuce, spinach, etc.), cut tomatoes, milk, and cream are considered potentially hazardous foods (PHF/TCS), which means they require time and temperature control for safety. PHF/TCS foods must be date-marked, may not be held in refrigeration longer than 7 days after opening/preparation, and must be kept at 41°F or lower. Always notify KDA if you have a power outage of more than 2-4 hours, sewage backup, no (or inadequate supply of) hot water, fire, flood, pest infestation, or other disaster/imminent health hazard.



Jackie Loecker
Person In Charge



Karla Appling
Inspector