

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	4
No. Of Priority Foundation Violations	2

Date: 3/17/2016
Time In: 2:40 PM
Time Out: 5:50 PM
Inspector Badge ID: KDA 101
Follow Up Required: Yes



Establishment: 18306 COMMUNITY SHELTER	Address: 3655 E 25th ST	City/State: Lawrence, KS	Zip: 66046	Telephone:
License/Permit#:	Permit Holder: COMMUNITY SHELTER	Inspection Reason: Complaint	Est. Type: FE Other	Risk Category:

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.	N/A	13 Food separated and protected.	IN
Employee Health		14 Food-contact surfaces: cleaned and sanitized	OUT, (*)
2 Management awareness; policy present.	IN	15 Proper disposition of returned, previously served, reconditioned and unsafe food	N/O
3 Proper use of reporting, restriction and exclusion.	N/O	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 procedures for hot holding.	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.	N/O
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.	OUT, (*)
8 Adequate handwashing facilities supplied and accessible.	IN	22 Time as a public health control: procedures and record.	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.	IN	Highly Susceptible Populations	
11 Food in good condition, safe and unadulterated.	OUT, (*)	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.	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.	IN	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.	OUT	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.	IN	52 Garbage and refuse properly disposed; facilities maintained.	IN
40 Washing fruits and vegetables.	IN	53 Physical facilities installed, maintained and clean.	OUT
		54 Adequate ventilation and lighting: designated areas used.	IN
		Administrative/Other	
		55 Other violations	OUT

Non - Violative Comments

Item Number	Comment
1	Critical (Critical); Non Critical Violation (NC); Corrected On Site (COS); Cold Hold (CH); Walk In Cooler (WIC); Person In Charge (PIC); Walk In Freezer (WIF); Steam Table (ST); Potentially Hazardous Food (PHF); Hot Hold (HH); Ready To Eat (RTE); Make Table (MT); Reach In Cooler (RIC); Voluntary Closure (VC); Bare Hand Contact (BHC); Chlorine (Cl); Parts Per Million (PPM); Voluntary Destruction (VD); Risk Control Plan (RCP); Reach In Freezer (RIF); Degrees Fahrenheit (F); Quaternary Compounds (QT); Notice of Non Compliance (NONC); Hot Box (HB)

Priority Violations

Item Number	Violation of Code	Priority Level	Comment
11	3-101.11	P	FOOD shall be safe, UNADULTERATED, and honestly presented. [In the warehouse there was a box of bread that had mold. COS- discarded]
21	3-501.18(A)(2)	P	P - RTE PHF/TCS, Disposition (discard if in a container w/out a date) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is not clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5°C (41°F) or less for a maximum of 7 days, with the day of preparation counted as Day 1. [In the WIC there was a plastic food container of ground beef without date marking, and a plastic food container of tomato sauce without date marking. PIC said they were cooked 3/15/16. COS- discarded]
36	6-501.111(A)	P	Pests (Prohibited) the PREMISES shall be maintained free of insects, rodents, and other pests. [There is 100-150 fresh rodent droppings throughout the kitchen on the floor, on pans and on boxes and bags of food items stored on shelves on the back wall of the kitchen. Pest control was called and arrived while I was there.]
55	8-404.11	P	A LICENSEE shall immediately discontinue operations and notify the regulatory AUTHORITY if an IMMINENT Health HAZARD may exist because of an emergency such as a fire, flood, extended interruption of electrical or WATER service, SEWAGE backup, misuse of POISONOUS or TOXIC MATERIALS, onset of an apparent foodborne illness outbreak, gross insanitary occurrence or condition, or other circumstance that may endanger Public health. a LICENSEE need not discontinue operations IN an area of an ESTABLISHMENT that is unaffected by the IMMINENT Health HAZARD. [Imminent health hazard due to rodent infestation in the kitchen on the clean dish shelving, on the food shelving, on the floor and the storage areas of the kitchen.]

Priority Foundation Violations

Item Number	Violation of Code	Priority Level	Comment
14	4-601.11(A)	Pf	Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [In the kitchen on clean dish rack there was 10 plastic and metal food containers that had rodent feces on the food contact surface. COS- removed for washing]
36	6-501.115(A)	Pf	Live Animals may not be allowed on the PREMISES of a FOOD ESTABLISHMENT. [There is 2 cats in the ware house to help with pest control.]


Core Violations

Item Number	Violation of Code	Priority Level	Comment
53	6-501.12(A)	Core	PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [There is an accumulation of food debris on the floor of the WIC, there is 200-250 old rodent droppings on the floor throughout the kitchen, there is 100-150 old rodent droppings on the floor throughout the warehouse.]

Inspection Published Comment:

FOOD DISPOSALS

Item	Disposal Type	Disposition Type	Amount	Description
Other	Trash	Voluntary	60lbs	rodent droppings on and around food



Trey Meyer
Person In Charge






Kansas Department of Agriculture
 Division of Food Safety and Lodging
 1320 Research Park Drive Manhattan, KS 66502
 (office) 785-564-6767 (fax)

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: March 17, 2016

Business ID: 18306

Inspection:

Business: COMMUNITY SHELTER

Store ID:

3655 E 25th ST
 Lawrence, KS 66046

Phone:

Inspector Badge ID: KDA 101

Reason: Complaint

Time In / Time Out

Date	In	Out
March 17, 2016	02:40 PM	05:50 PM

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations 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 food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A 65-619 et seq, licensees issues authority under Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785)564-6767 IF YOU HAVE ANY QUESTIONS

Follow up Scheduled: March 27, 2016

Inspection Report Number:

Inspection Report Date: March 17, 2016

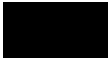
Establishment Name: COMMUNITY SHELTER

Physical Address: 3655 25th

City: Lawrence

Zip: 66046

Additional Notes and Comments



Inspector

Acknowledged Receipt:



Kansas Department of Agriculture
 Division of Food Safety and Lodging
 1320 Research Park Drive Manhattan, KS 66502
 (office) 785-564-6767 (fax)

VOLUNTARY CLOSURE STATEMENT

Insp Date: March 17, 2016

Business ID: 18306

Inspection:

Business: COMMUNITY SHELTER

Store ID:

3655 E 25th ST
 Lawrence, KS 66046

Phone:

Inspector Badge ID: KDA 101

Reason: Complaint

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March 17, 2016	02:40 PM	05:50 PM

VOLUNTARY CLOSURE STATEMENT

BECAUSE OF DEFICIENCIES NOTED ON THE ATTACHED KANSAS DEPARTMENT OF AGRICULTURE INSPECTION REPORT, I VOLUNTARILY AGREE TO CLOSE THIS ESTABLISHMENT AND CEASE OPERATION UNTIL NEEDED CORRECTIONS HAVE BEEN COMPLETED. I AGREE NOT TO REOPEN THIS ESTABLISHMENT PRIOR TO THE RE-INSPECTION BY THE FOOD, DRUG, AND LODGING SURVEYOR.

Reinspection is currently scheduled for: March 18, 2016

Inspection Report Number:

Inspection Report Date: March 17, 2016

Establishment Name: COMMUNITY SHELTER

Physical Address: 3655 25th

City: Lawrence

Zip: 66046

Additional Notes and Comments

Voluntary closure due to rodent infestation.



Inspector

Acknowledged Receipt:



Kansas Department of Agriculture
 Division of Food Safety and Lodging
 1320 Research Park Drive Manhattan, KS 66502
 (office) 785-564-6767 (fax)

VOLUNTARY DESTRUCTION REPORT

Insp Date: 03/17/2016 **Business ID:** 18306

Inspection:
Store ID:
Phone:
Inspector Badge ID: KDA 101
Reason: Complaint

Business: COMMUNITY SHELTER

 3655 E 25th ST
 Lawrence, KS 66046

Time In / Time Out

Date	In	Out	Notes
03/17/2016	02:40 PM	05:50 PM	

ACTIONS

Number of Products Voluntarily Destroyed: 1

VOLUNTARY DESTRUCTION REPORT

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

PRODUCT DISPOSAL				
Product	Disposal Type	Amount	Value	Description
Other	Trash	60lbs	100.00	rodent droppings on and around food



Inspector

Acknowledged Receipt: