

ATTENTION

This is a two-part document:
The bottom portion of this document is your OFFICIAL AUTHORIZATION from Kansas Department of Agriculture. Your license MUST be displayed in a conspicuous location at your place of business.

ST AGNES SCHOOL CAFETERIA
5130 MISSION RD
ROELAND PARK, KS 66205

Please Display License Below

Kansas Department of Agriculture, Manhattan, Kansas

certifies

ST AGNES SCHOOL CAFETERIA

License Number : 10673 - School Meal Program

5130 MISSION RD

ROELAND PARK, KS 66205

Owned by: ST AGNES CATHOLIC CHURCH

has met the requirements for

Licensing Under the Kansas Food, Drug and Cosmetic Act, KSA 65-619 et. seq.

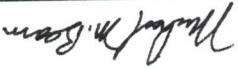
and is hereby granted

Authority to operate as a School Meal Program

Under Business Registration Number: 10673


Effective and Expiration Dates:
03-31-2021 03-31-2022

Mike Beam
Secretary of Agriculture



NOTICE: THIS LICENSE IS NOT TRANSFERABLE
Kansas Department of Agriculture, Food Safety and Lodging, 1320 Research Park Drive, Manhattan, KS 66502 (785)564-6733 www.agriculture.ks.gov

Food Establishment Inspection Report -

Kansas Department of Agriculture 	No. Of Priority Violations: 0 Date: 9/10/2021 Time In: 7:38 AM Time Out: 8:45 AM Inspector Badge ID: KDA 145 Follow Up Required: No	Kansas Department of Agriculture Agricultural Department Of Agriculture Food Safety and Lodging Program 1320 Research Park Drive Manhattan, KS 66502
	Establishment: 10673 ST AGNES SCHOOL Address: 5130 MISSION RD City/State: ROELAND PARK, KS Zip: 66205 Telephone: 9137669758	License #: 10673 Permit Holder: ST AGNES CATHOLIC CHURCH Inspection Reason: Routine Est. Type: Food Establishment Risk Category: NSLP (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, P=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.fsa@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	
1	Certification by accredited program, compliance with Code, or correct responses; Duties.
2	Management awareness; policy present.
3	Proper use of reporting, restriction and exclusion.
4	Proper eating, tasting, drinking, or tobacco use.
5	No discharge from eyes, nose and mouth.
6	Hands clean and properly washed.
7	No bare hand contact with RTE foods or approved alternate method properly followed.
8	Adequate handwashing facilities supplied and accessible.
9	Food obtained from approved source.
10	Food received at proper temperature.
11	Food in good condition, safe and unadulterated.
12	Required records available: shellstock tags, parasite destruction.
Protection from Contamination	
13	Food separated and protected.
14	Food-contact surfaces: cleaned and sanitized
15	Proper disposition of returned, previously served, reconditioned and unsafe food
Temperature Control for Safety Time/Temperature	
N/O	Proper cooking time and temperatures.
N/O	Proper reheating for hot holding procedures.
N/O	Proper cooling time and temperatures.
N/O	Proper hot holding temperatures.
N/O	Proper cold holding temperatures.
IN	Proper date marking and disposition.
IN	Time as a public health control: procedures and records.
Consumer Advisory	
N/A	Consumer advisory provided for raw or undercooked foods.
Highly Susceptible Populations	
N/A	Pasteurized foods used; prohibited foods not offered.
Chemical	
N/A	Food additives: approved and properly used.
N/A	Toxic substances properly identified, stored and used.
Conformance with Approved Procedures	
IN	Compliance with variance, specialized process and HACCP plan.
GOOD RETAIL PRACTICES <p align="center">Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.</p>	

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

Non - Violative Comments

Item Number

Comment

All cold holding equipment was checked. All cold holding foods are in compliance unless otherwise noted in this report.

20

Priority Violations

Item Number Violation of Code Priority Level Comment

Priority Foundation Violations

Item Number Violation of Code Priority Level Comment

Core Violations

Item Number Violation of Code Priority Level Comment

Inspection Published Comment:

Priority (P) items are requirements directly linked to causing foodborne illness. Priority Foundation (Pf) items are requirements that support Priority violations. P and Pf items were formerly "Critical" items. Core items are related to general sanitation, equipment design, facilities, and equipment design. Core items were formerly known as "Non-Critical" items.

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.

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.

The following guidance documents have been issued:

Document Name	Description
Focus on Food Safety	Focus on Food Safety
Safety	

Rayna Andrew
Person In Charge



Shana Guyton
Inspector

