

Kansas Department of Agriculture
Division of Food Safety and Lodging
 1320 Research Park Drive, Manhattan, KS 66502
 (office) 785-564-6767 (fax) 785-564-6779

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 7/26/2013 **Business ID:** 112873FE
Business: CINNAMON BAKERY & CAFFE

Inspection: 07002523
Store ID:
Phone: 3165588872
Inspector: KDA07
Reason: 01 Routine
Results: Follow-up

419 STATE ST
 AUGUSTA, KS 67010

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/26/13	09:00 AM	11:50 AM	2:50	1:00	3:50	0	
Total:			2:50	1:00	3:50	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Lic. Insp. No

Priority(P) Violations 1 Priority foundation(Pf) Violations 4

Certified Manager on Staff Address Verified p Actual Sq. Ft. 2500

Certified Manager Present

INSPECTION INFORMATION

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 fsl@kda.ks.gov, OR CALL (785) 296-5600.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Demonstration of Knowledge	Y	N	O	A	C	R
1. Certification by accredited program, compliance with Code, or correct responses.	p
Employee Health	Y	N	O	A	C	R
2. Management awareness; policy present.	p
3. Proper use of reporting, restriction and exclusion.	p
Good Hygienic Practices	Y	N	O	A	C	R

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Good Hygienic Practices			Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use			p
5. No discharge from eyes, nose and mouth.			p
Preventing Contamination by Hands			Y	N	O	A	C	R
6. Hands clean and properly washed.			p
7. No bare hand contact with RTE foods or approved alternate method properly followed.			p
8. Adequate handwashing facilities supplied and accessible.			..	p	p	..
<i>Fail Notes</i>	5-205.11(A)	<i>Pf - A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEE use. [In Kitchen south side by food preparation sink a chair , metal pans are blocking hand washing sink COS-Corrected on site chair and pans moved.]</i>						
	6-301.11	<i>Pf - Each HANDWASHING SINK or group of two adjacent HANDWASHING SINKS shall be provided with a supply of hand cleaning liquid, powder, or bar soap. [No hand soap was available at handwash sink on the south side of kitchen next to food preparation sink COS-Employee stocked hand soap]</i>						
Approved Source			Y	N	O	A	C	R
9. Food obtained from approved source.			p
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>								
10. Food received at proper temperature.			p
11. Food in good condition, safe and unadulterated.			p
12. Required records available: shellstock tags, parasite destruction.			p
Protection from Contamination			Y	N	O	A	C	R
13. Food separated and protected.			p
14. Food-contact surfaces: cleaned and sanitized.			p
15. Proper disposition of returned, previously served, reconditioned and unsafe food.			p
Potentially Hazardous Food Time/Temperature			Y	N	O	A	C	R
16. Proper cooking time and temperatures.			p
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>								
17. Proper reheating procedures for hot holding.			p
18. Proper cooling time and temperatures.			p
19. Proper hot holding temperatures.			p
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>								
20. Proper cold holding temperatures.			p
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>								
21. Proper date marking and disposition.			..	p	p	..

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Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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<i>Fail Notes</i>	3-501.18(A)(2) <i>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. [Following products were found to be without date marking located thru all refrigerators and reach in cooler in facility, Pork tenderloin, Chicken Breast, Pulled pork, pulled beef, cooked corn, Spagetti sauce, BBQ Pork, refried beans , chicken soup, and mashed potatoes, COS-Employee discarded VD Education]</i>
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22. Time as a public health control: procedures and record.	p
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Consumer Advisory	Y	N	O	A	C	R
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23. Consumer advisory provided for raw or undercooked foods.	p
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Highly Susceptible Populations	Y	N	O	A	C	R
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24. Pasteurized foods used; prohibited foods not offered.	p
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Chemical	Y	N	O	A	C	R
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25. Food additives: approved and properly used.	p
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26. Toxic substances properly identified, stored and used.	p
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Conformance with Approved Procedures	Y	N	O	A	C	R
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27. Compliance with variance, specialized process and HACCP plan.	p
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GOOD RETAIL PRACTICES

Safe Food and Water	Y	N	O	A	C	R
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28. Pasteurized eggs used where required.	p
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29. Water and ice from approved source.	p
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30. Variance obtained for specialized processing methods.	p
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Food Temperature Control	Y	N	O	A	C	R
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31. Proper cooling methods used; adequate equipment for temperature control.	p
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32. Plant food properly cooked for hot holding.	p
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33. Approved thawing methods used.	p
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34. Thermometers provided and accurate.	..	p
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<i>Fail Notes</i>	4-302.12(A) <i>Pf - Food Temperature Measuring Devices (Provided & Accessible) FOOD TEMPERATURE MEASURING DEVICES shall be provided and readily accessible for use in ensuring attainment and maintenance of required FOOD temperatures. [Facility has no thermometers for checking internal food temperatures Facility must have purchased a thermometer by 8/5/2013 followup NONC]</i>
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Food Identification	Y	N	O	A	C	R
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35. Food properly labeled; original container.	p
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Prevention of Food Contamination	Y	N	O	A	C	R
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36. Insects, rodents and animals not present.	p
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Prevention of Food Contamination		Y	N	O	A	C	R
	37. Contamination prevented during food preparation, storage and display.	p
	38. Personal cleanliness.	p
	39. Wiping cloths: properly used and stored.	p
	40. Washing fruits and vegetables.	p
Proper Use of Utensils		Y	N	O	A	C	R
	41. In-use utensils: properly stored.	p
	42. Utensils, equipment and linens: properly stored, dried and handled.	..	p
<i>Fail Notes</i>	<div style="border-left: 1px solid black; padding-left: 5px;"> <p>4-903.11(A) <i>Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored: In a clean, dry location; Where they are not exposed to splash, dust, or other contamination; and, At least 15 cm (6 inches) above the floor. [In north side storage room single use plates and cups stored on floor]</i></p> <p>4-903.11(B) <i>Clean EQUIPMENT and UTENSILS shall be stored as specified under ¶ (A) of this section and shall be stored: In a self-draining position that allows air drying; and, Covered or inverted. [At clean dish rack spoons and butter knives not stored inverted]</i></p> </div>						
	43. Single-use and single-service articles: properly used.	p
	44. Gloves used properly.	p
Utensils, Equipment and Vending		Y	N	O	A	C	R
	45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used- P and Pf items	p
	<i>This item has Notes. See Footnote 5 at end of questionnaire.</i>						
	45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Core items	p
	46. Warewashing facilities: installed, maintained, and used; test strips.	..	p
<i>Fail Notes</i>	<div style="border-left: 1px solid black; padding-left: 5px;"> <p>4-302.14 <i>Pf - A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [Facility has no test kit available for checking sanitizers Chlorine or Quaternary ammonia Facility must have purchased a test kit by 10 day followup or 8/5/2013 NONC]</i></p> </div>						
	47. Non-food contact surfaces clean.	..	p
<i>Fail Notes</i>	<div style="border-left: 1px solid black; padding-left: 5px;"> <p>4-601.11(C) <i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [Hood, and grill area non-food contact surfaces dirty with buildup of grease and dried on food particals., In back kitchen area floor fan has buildup of dirt and dust]</i></p> </div>						
Physical Facilities		Y	N	O	A	C	R
	48. Hot and cold water available; adequate pressure.	p
	49. Plumbing installed; proper backflow devices.	p
	50. Sewage and waste water properly disposed.	p
	51. Toilet facilities: properly constructed, supplied and cleaned.	p
	52. Garbage and refuse properly disposed; facilities maintained.	p
	53. Physical facilities installed, maintained and clean.	..	p

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Physical Facilities

Y N O A C R

<i>Fail Notes</i>	6-501.11	<i>PHYSICAL FACILITIES shall be maintained in good repair. [Tile floors in kitchen area missing tiles and other tiles cracked needing replaced]</i>
	6-501.114(A)	<i>Premises (Unnecessary items) The PREMISES shall be free of items that are unnecessary to the operation or maintenance of the establishment such as EQUIPMENT that is nonfunctional or no longer used. [IN 2 storage rooms old equipment stored creating possible pest harborage areas.]</i>

54. Adequate ventilation and lighting; designated areas used.

p

Administrative/Other

Y N O A C R

55. Other violations

p

EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #08</i>	<i>Date Marking</i>
	<i>Education Title #42</i>	<i>Daily Self-Inspection Checklist</i>

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

IN dining room facility selling jellies from A Taste of Country. Inspector could not find any reference to them being licensed in the State of Kansas a food processor. Please check with the owners of A Taste of Country and get proof of license.

Footnote 2

Notes:

Eggs 183

Footnote 3

Notes:

Eggs 170, Sausage cooked 135, Sausage Gravy 140,

Footnote 4

Notes:

Sliced ham 40, raw sausage 40, milk 38, eggs 45, 37.1, reach in coolers air 37.3, 38.4, 41.6, 42.8, 41.3, Freezers and frozen foods ok, Pork 38, hamburgers 43, pork tenderloin 38, Cut lettuce 38, 41, 42.3, pulled pork 39, chicken breast 39, 37, sausage 41, sliced ham 43, front line make tables 41.6, 42.4, 38.6, 38.3

Footnote 5

Notes:

Discussed storage containers used for cookies and cookie dough.

VOLUNTARY DESTRUCTION REPORT

Insp Date: 7/26/2013 **Business ID:** 112873FE
Business: CINNAMON BAKERY & CAFFE

Inspection: 07002523
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ACTIONS

Number of products Voluntarily Destroyed 7

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.

1. Product Pork Qty 15 Units lbs Value \$ 65.00

Description Pulled pork, pork tenderloin, BBQ Pork

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Pulled beef Qty 1 Units lbs Value \$ 6.00

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

3. Product Cooked corn Qty 1 Units lbs Value \$ 5.00

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

VOLUNTARY DESTRUCTION REPORT

VOLUNTARY DESTRUCTION REPORT

4. Product Spagetti sauce Qty 1 Units gal Value \$ 20.00

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

5. Product Chicken Breast Qty 2 Units lbs Value \$ 15.00

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

6. Product refried beans Qty 5 Units lbs Value \$ 20.00

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location _____ Embargo Hold Tag # N/A

7. Product Mashed Potatoes Qty 1 Units lbs Value \$ 3.00

Description

Reason Product Destroyed Adulterated Method Product Destroyed Dumpster

Disposal Location Firm Embargo Hold Tag # N/A