

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: 2/8/2012 **Business ID:** 112911FR
Business: MARIGOLD BAKERY & CAFE

Inspection: 12003664
Store ID:
Phone: 9133673858
Inspector: KDA12
Reason: 01 Routine
Results: No Follow-up

715 COMMERCIAL ST
 ATCHISON, KS 66002

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
02/08/12	11:10 AM	12:55 PM	1:45	0:10	1:55	0	
Total:			1:45	0:10	1:55	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Critical Violations 5 Lic. Insp. No

Sent Notification To _____

Address Verified p

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.

HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, CRITICAL=Critical Violation, SWING=Swing Violation (May be critical or non-critical), HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

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
4. Proper eating, tasting, drinking, or tobacco use	p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

		Y	N	O	A	C	R
Good Hygienic Practices							
5. No discharge from eyes, nose and mouth.		p
Preventing Contamination by Hands							
6. Hands clean and properly washed.		p
7. No bare hand contact with RTE foods or approved alternate method properly followed.		..	p	p	..
<i>Fail Notes</i>	3-301.11(B)*	<i>CRITICAL - No BHC w/ RTE food [Employee had hand laying on top of the bread that was taken out of the oven while she was cutting it. (Corrected-washed hands and put on glove, cut off bare hand contacted area of bread and threw it away.)]</i>					
8. Adequate handwashing facilities supplied and accessible.		..	p	p	..
<i>Fail Notes</i>	5-205.11(B)	<i>Handsink use prohibition [Refilling a customer glass with water from the hand sink. (Corrected-instructed)]</i>					
Approved Source							
9. Food obtained from approved source.		p
10. Food received at proper temperature.		p
11. Food in good condition, safe and unadulterated.		..	p	p	..
<i>Fail Notes</i>	3-101.11*	<i>CRITICAL - Safe, Unadulterated, & Honestly Presented [Corner of bread that employee touched with bare hands. (Corrected-thrown away).]</i>					
12. Required records available: shellstock tags, parasite destruction.		p
Protection from Contamination							
13. Food separated and protected.		p
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>							
14. Food-contact surfaces: cleaned and sanitized.		..	p	p	..
<i>Fail Notes</i>	4-501.114(A)*	<i>CRITICAL - Chemical Sanitization-Chlorine concentration [No detectable chlorine in the wiping cloth container. (Corrected)]</i>					
15. Proper disposition of returned, previously served, reconditioned and unsafe food.		p
Potentially Hazardous Food Time/Temperature							
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
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>							
19. Proper hot holding temperatures.		p
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>							
20. Proper cold holding temperatures.		..	p	p	..
<i>This item has Notes. See Footnote 5 at end of questionnaire.</i>							
<i>Fail Notes</i>	3-501.16(A)(2)(a)*	<i>CRITICAL - PHF Cold Holding-<41°F [Buttermilk that had been in the refrigerator since yesterday was 44F. (Corrected-turned the refrigerator to a colder setting)]</i>					
21. Proper date marking and disposition.		..	p	p	..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y N O A C R
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Fail Notes | 3-501.18(A)(2)* **CRITICAL - RTE PHF, Disposition-discard if in a container w/out a date**
 [No date marking on homemade southwest dressing and no date marking on pot pie filling that was prepared on Monday according to owner. (Corrected)]

22. Time as a public health control: procedures and record. p

Consumer Advisory	Y N O A C R
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23. Consumer advisory provided for raw or undercooked foods. p

Highly Susceptible Populations	Y N O A C R
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24. Pasteurized foods used; prohibited foods not offered. p

Chemical	Y N O A C R
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25. Food additives: approved and properly used. p

26. Toxic substances properly identified, stored and used. p

Conformance with Approved Procedures	Y N O A C R
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27. Compliance with variance, specialized process and HACCP plan. p

GOOD RETAIL PRACTICES

Safe Food and Water	Y N O A C R
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28. Pasteurized eggs used where required. p

29. Water and ice from approved source. p

30. Variance obtained for specialized processing methods. p

Food Temperature Control	Y N O A C R
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31. Proper cooling methods used; adequate equipment for temperature control. p

32. Plant food properly cooked for hot holding. p

33. Approved thawing methods used. p

This item has Notes. See Footnote 6 at end of questionnaire.

34. Thermometers provided and accurate. p

Food Identification	Y N O A C R
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35. Food properly labeled; original container. p

Prevention of Food Contamination	Y N O A C R
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36. Insects, rodents and animals not present; no unauthorized persons. p

37. Contamination prevented during food preparation, storage and display. .. p

This item has Notes. See Footnote 7 at end of questionnaire.

Fail Notes | 3-305.11(A)(3) **Food stored 6" above floor**
 [A box of potato chips and buckets of buld food were sitting directly on the floor.]

38. Personal cleanliness. p

39. Wiping cloths: properly used and stored. .. p

Fail Notes | 3-304.14(B)(1) **Wet wiping cloths stored in sanitizer**
 [Wet wiping cloth sitting on counter top. (Corrected)]

40. Washing fruits and vegetables. p

Proper Use of Utensils	Y N O A C R
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Proper Use of Utensils	Y N O A C R
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41. In-use utensils: properly stored. .. p p ..

Fail Notes | 3-304.12(B) *In-use utensil storage(non-PHF)-handles above food
[Small stainless cups were sitting directly on top of diced vegetables
(peppers, onions, and cheese) in the prep table. Corrected]*

42. Utensils, equipment and linens: properly stored, dried and handled. p

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
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45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-
Critical items p

45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-
non-critical items p

46. Warewashing facilities: installed, maintained, and used; test strips. .. p

This item has Notes. See Footnote 8 at end of questionnaire.

Fail Notes | 4-302.14 *Sanitizer test kit
[No test kit for sanitizer at this facility.]*

47. Non-food contact surfaces clean. p

Physical Facilities	Y N O A C R
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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

54. Adequate ventilation and lighting; designated areas used. p

Administrative/Other	Y N O A C R
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55. Other violations p

EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #06</i>	<i>Cooling</i>
	<i>Education Title #08</i>	<i>Date Marking</i>
	<i>Education Title #28</i>	<i>Ice Bath Cooling</i>
	<i>Education Title #45</i>	<i>Food Temperatures</i>

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Raw shell eggs stored on bottom shelf of the refrigerator. Raw bacon and sausage stored on the bottom shelf of the refrigerator.

Footnote 2

Notes:

Potato Bacon Soup 169F

Footnote 3

Notes:

The staff do not know the cooling code regulations. I spent time explaining this code to the staff.

Footnote 4

Notes:

Tomato Basil Soup 150F

Footnote 5

Notes:

Prep Table RIC (Reach in Cooler): corned beef 38F, tuna salad 39F, turkey 39F

Prep Table RIC 2: diced tomatoes 39F (diced this morning), shredded hard boiled eggs 40F, chicken chunks 41F

Refrigerator: milk 43F, pot pie mix 38F

Freezers were keeping all foods frozen

Footnote 6

Notes:

Thawing sausage in the RIC

Footnote 7

Notes:

Manager stated that she would get this changed.

Footnote 8

Notes:

Warewashing machine 150ppm chlorine in the dip well.

VOLUNTARY DESTRUCTION REPORT

Insp Date: 2/8/2012 **Business ID:** 112911FR
Business: MARIGOLD BAKERY & CAFE

Inspection: 12003664
Store ID:
Phone: 9133673858
Inspector: KDA12
Reason: 01 Routine

715 COMMERCIAL ST
 ATCHISON, KS 66002

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
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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.

1. Product Corner of bread loaf Qty 1 Units _____ Value \$ _____

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A