

**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 PROCESSING PLANT INSPECTION REPORT**

Violations cited in this report must be corrected immediately unless otherwise noted.

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.

**Insp Date:** 4/11/2012      **Business ID:** 110917FP  
**Business:** BAKER'S DOZEN

**Inspection:** 20003407  
**Store ID:**  
**Phone:** 3162180313  
**Inspector:** KDA20  
**Reason:** 12 Expired License  
**Results:** No Follow-up

213 W CENTRAL  
 ANDOVER, KS 67002

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
04/11/12	12:00 PM	12:50 PM	0:50	0:05	0:55	0	
<b>Total:</b>			0:50	0:05	0:55	0	

**PROCESSING PLANT PROFILE**

Updated Risk Category RAC# 02 Low Risk      Updated Sq. Footage \_\_\_\_\_  
 Insp. Notification Email      No. of Violations 5      Lic. Insp. Yes  
 Notification Sent To bakers.dozen0313@yahoo.com      Left Application Yes      Lic. Appr. Yes  
 Address Verified p

**BUILDING AND GROUNDS**

	Y	N	O	A	C	R
1. Are premises free of harborage which may attract rodents, insects and other pests?	p	..	..	..	..	..
2. Is adequate drainage provided to avoid contamination of facilities and products?	p	..	..	..	..	..
3. Is sufficient space provided for the placement of equipment, storage of materials and for production operations?	p	..	..	..	..	..
4. Are floors, walls and ceilings constructed of easily cleanable materials and kept clean and in good repair?	p	..	..	..	..	..
5. Are food and food contact surfaces protected from contamination in working areas?	p	..	..	..	..	..
6. Are food processing areas effectively separated from other operations which may cause contamination of food being processed?	p	..	..	..	..	..
7. Are food products and processing areas protected against contamination from breakage of light bulbs and other glass fixtures? Is interior lighting sufficient?	p	..	..	..	..	..
8. Is air quality and ventilation adequate to prevent contamination by dust and/or other airborne substances?	p	..	..	..	..	..
9. Are doors, windows and other openings protected to eliminate entry by insects, rodents and other pests?	p	..	..	..	..	..

**EQUIPMENT AND UTENSILS**

	Y	N	O	A	C	R

# KANSAS FOOD PROCESSING PLANT INSPECTION REPORT

EQUIPMENT AND UTENSILS
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Y   N   O   A   C   R

10. Are all utensils and equipment constructed of materials suitable for their intended use and easily cleanable? Is the equipment designed and used in a manner that precludes contamination with lubricants, metal fragments, or other sources? Is the equipment installed and maintained so as to facilitate the cleaning of equipment and adjacent areas?

p   "   "   "   "   "

11. Is non-food contact equipment in manufacturing or food-handling areas easily cleanable?

p   "   "   "   "   "

12. Are refrigerator/freezer units equipped with suitable thermometers?

p   "   "   "   "   "

SANITARY FACILITIES AND CONTROLS
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Y   N   O   A   C   R

13. Is the water supply from an approved source and adequate in quantity for its intended uses?

p   "   "   "   "   "

14. Are the water temperatures and pressures maintained at suitable levels for its intended use?

p   "   "   "   "   "

15. Is sewage disposed of through a public sewer system and/or an on site sewage disposal system that is operated and maintained according to applicable requirements?

p   "   "   "   "   "

16. Is the plumbing adequately designed, installed and maintained in a manner to prevent contamination including backflow, back siphonage and cross connection?

p   "   "   "   "   "

17. Are adequate toilet rooms provided, equipped and maintained clean and in good repair?

"   p   "   "   "   "

*Fail Notes* | 21 CFR 110.37(d)(4) *Toilet rooms-must not open directly into processing areas [Employee toilet room opens into east side of production area. ]*

18. Are adequate handwashing facilities provided and supplied with hot and cold water, soap and sanitary towels?

"   p   "   "   "   "

*Fail Notes* | 21 CFR 110.37(e)(3) *Handwashing facilities-hand drying aids [No hand drying provisions located at production hand sink. Corrected on site (COS) Owner supplied. ]*

19. Is all refuse properly stored and protected where necessary from insects, rodents and other pests and disposed of in an adequate manner?

p   "   "   "   "   "

SANITARY OPERATIONS
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Y   N   O   A   C   R

20. Is the facility kept clean and in good physical repair?

p   "   "   "   "   "

21. Are detergents, sanitizers, hazardous materials and other supplies used in a safe and effective manner, kept in original containers, and stored separate from raw materials?

"   p   "   "   p   "

*Fail Notes* | 21 CFR 110.35(B)(2) *Toxic materials identified and stored to prevent contamination [Stored on drainboard of 3 vat sink, spray bottles of Clorox Clean Up w/Bleach and degreaser, can of stainless steel cleaner and bottle of dishwashing liquid. Stored on drainboard of 3 vat sink, spray bottle containing green liquid with no label. COS Owner moved all chemicals below sink and labeled spray bottle as degreaser. ]*

22. Are all areas maintained free of insects, rodents, birds and other pests?

p   "   "   "   "   "

23. Are all utensils and equipment cleaned and sanitized, and at frequent enough intervals to avoid contamination of food products?

p   "   "   "   "   "

24. Are single use items stored, handled, dispensed, used and disposed of in a manner that prevents contamination?

p   "   "   "   "   "

25. Are clean utensils and portable equipment stored so as to protect them from splash, dust and other contamination?

"   "   p   "   "   "

PROCESSES AND CONTROLS
------------------------

Y   N   O   A   C   R

26. Is responsibility for overall plant sanitation specifically assigned to an individual and are chemical microbiological or extraneous material testing procedures used where necessary to identify sanitation failures or food contamination? Is the facility licensed?

"   p   "   "   "   "

*Fail Notes* | K.S.A. 65-689 *Operating without a food processing license [No current food processing license posted in facility. License posted is expired.]*

# KANSAS FOOD PROCESSING PLANT INSPECTION REPORT

<b>PROCESSES AND CONTROLS</b>	Y	N	O	A	C	R
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27. Are raw materials and ingredients adequately inspected and stored to assure that only clean, wholesome materials are used?      ..    p    ..    ..    ..    ..

*Fail Notes* | 21 CFR 110.80(a)(7)    *Bulk raw ingredients protected from contamination [Stored on floor by exterior door, one 50 lb. bag of powdered sugar and one 50 lb. bag of all-purpose flour. ]*

28. Is food processing conducted in a manner to prevent contamination and minimize harmful microbiological growth?      p    ..    ..    ..    ..    ..

***This item has Notes. See Footnote 1 at end of questionnaire.***  
*Fail Notes* | 21 CFR 110.80(b)(1)    *Equipment maintained in acceptable condition [Two door cooler in production area has ice build up and condensation dripping from drain line. ]*

29. Are packaging processes and materials adequate to prevent contamination?      ..    ..    p    ..    ..    ..

30. Are only approved food and/or color additives used?      ..    ..    ..    p    ..    ..

31. Are products coded to enable positive lot identification, and are records maintained in excess of expected shelf-life?      ..    ..    ..    p    ..    ..

32. Are weighing and measuring practices adequate to ensure the declared quantity of contents?      ..    ..    p    ..    ..    ..

33. Are labels of products covered during inspection in compliance (submit violative labels as exhibits)?      ..    ..    p    ..    ..    ..

34. Are finished products stored and shipped under conditions which will avoid contamination and deterioration?      p    ..    ..    ..    ..    ..

35. Does firm have a HACCP Plan?      ..    ..    ..    p    ..    ..

<b>PERSONNEL</b>	Y	N	O	A	C	R
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36. Are personnel with sores, infections, etc., restricted from handling food products?      p    ..    ..    ..    ..    ..

37. Do employees wear clean outer garments, use adequate hair restraints and remove excess jewelry when handling food?      p    ..    ..    ..    ..    ..

38. Do employees thoroughly wash hands as necessary?      p    ..    ..    ..    ..    ..

39. Do employees refrain from eating, drinking and smoking and observe good food handling techniques in processing areas?      ..    ..    p    ..    ..    ..

<b>TRANSPORTATION PRACTICES</b>	Y	N	O	A	C	R
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40. Are food delivery vehicles clean and in good repair?      ..    ..    p    ..    ..    ..

41. Are food stuffs loaded in the same vehicle with toxic chemicals or other potential contaminants?      ..    ..    p    ..    ..    ..

42. Are vehicles delivering refrigerated and/or frozen foods equipped to maintain temperatures specified?      ..    ..    ..    p    ..    ..

<b>EDUCATIONAL MATERIALS</b>
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The following educational materials were provided    ..

# KANSAS FOOD PROCESSING PLANT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

2 door cooler - eggs 41F

## VOLUNTARY CLOSURE STATEMENT

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 ANDOVER, KS 67002

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**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 RE-INSPECTION BY THE FOOD, DRUG, AND LODGING SURVEYOR.

Reinspection is currently scheduled for \_\_\_\_\_

Inspection Report Number 20003407      Inspection Report Date 04/11/12

Establishment Name BAKER'S DOZEN

Physical Address 213 W CENTRAL      City ANDOVER  
 \_\_\_\_\_ Zip 67002

Additional Notes Closed until food processing fees paid - \$180.00, and received in Topeka.