

**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:** 5/2/2012      **Business ID:** 108047FR  
**Business:** ALMA BAKERY & SWEET SHOPPE  
  
 118 W 3RD  
 ALMA, KS 66401

**Inspection:** 26000379  
**Store ID:**  
**Phone:** 7857652235  
**Inspector:** KDA26  
**Reason:** 01 Routine  
**Results:** No Follow-up

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
05/02/12	09:00 AM	10:35 AM	1:35	0:40	2:15	0	
<b>Total:</b>			1:35	0:40	2:15	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification      Email                        Critical Violations   3                        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**

<b>Demonstration of Knowledge</b>	Y	N	O	A	C	R
1. Certification by accredited program, compliance with Code, or correct responses.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
<b>Employee Health</b>	Y	N	O	A	C	R
2. Management awareness; policy present.	p	..	..	..	..	..
3. Proper use of reporting, restriction and exclusion.	p	..	..	..	..	..
<b>Good Hygienic Practices</b>	Y	N	O	A	C	R

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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	..	..	..	..	..
Approved Source	Y	N	O	A	C	R
9. Food obtained from approved source.	p	..	..	..	..	..
10. Food received at proper temperature.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>						
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	..	..	p	..
<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>						
<i>Fail Notes</i>	4-601.11A* <b>CRITICAL - Food Contact Clean to Sight and Touch</b> [There was a build up of dried dough through out the dough cutter in the kitchen. Owner stated it was last used on Saturday. COS-owner vacuumed out dough cutter machine. ]					
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	..	..	..
17. Proper reheating procedures for hot holding.	..	..	p	..	..	..
18. Proper cooling time and temperatures.	..	..	p	..	..	..
19. Proper hot holding temperatures.	..	..	p	..	..	..
20. Proper cold holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 4 at end of questionnaire.</i></b>						
21. Proper date marking and disposition.	..	p	..	..	p	..
<i>Fail Notes</i>	3-501.18(A)(2)* <b>CRITICAL - RTE PHF, Disposition-discard if in a container w/out a date</b> [Open gallon of milk in second reach in fridge had no date marking. Owner stated it was opened on Saturday, 4/28. Held over 24 hours w/out date marking. Corrected on site-date marked. ]					
22. Time as a public health control: procedures and record.	..	..	..	p	..	..
Consumer Advisory	Y	N	O	A	C	R
23. Consumer advisory provided for raw or undercooked foods.	..	..	..	p	..	..
Highly Susceptible Populations	Y	N	O	A	C	R
24. Pasteurized foods used; prohibited foods not offered.	..	..	..	p	..	..
Chemical	Y	N	O	A	C	R

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

<b>Chemical</b>	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   ..   ..   p   ..  |

<i>Fail Notes</i>	7-202.12(A)(2)*	<i>CRITICAL - Used per instructions/Approved for food establishments [Bottle of Great value rain scented bleach which owner stated was used for sanitizing dishes in the 3 compartment sink label does not state to use as sanitizer. Its states it is for cleaning and deodorizing, not sanitization of food contact surfaces. COS-owner went and bought approved sanitizer. ]</i>
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<b>Conformance with Approved Procedures</b>	Y   N   O   A   C   R
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| 27. Compliance with variance, specialized process and HACCP plan. | ..   ..   ..   p   ..   .. |
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<b>GOOD RETAIL PRACTICES</b>
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<b>Safe Food and Water</b>	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   ..   .. |

<b>Food Temperature Control</b>	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   ..   ..   .. |
| 34. Thermometers provided and accurate.                                      | p   ..   ..   ..   ..   .. |

<b>Food Identification</b>	Y   N   O   A   C   R
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|--|----------------------------|
| 35. Food properly labeled; original container. | ..   p   ..   ..   ..   .. |
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<i>Fail Notes</i>	3-302.12	<i>Food storage containers identified with common name of food [Plastic container of white ingredient found w/out common name label. Owner stated it was salt. Another plastic container w/ ingredient mix, no common name label stored on prep table. Owner stated it was cinnamon, sugar mix. Small hand held shaker w/ white powder in it stored on top of microwave w/ no common name label. Owner stated it was powdered sugar. ]</i>
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<b>Prevention of Food Contamination</b>	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   ..   ..   ..   ..   .. |
| 38. Personal cleanliness.   | p   ..   ..   ..   ..   .. |
| 39. Wiping cloths: properly used and stored.                              | ..   ..   p   ..   ..   .. |
| 40. Washing fruits and vegetables.  | ..   ..   p   ..   ..   .. |

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

<b>Utensils, Equipment and Vending</b>	Y   N   O   A   C   R
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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

<b>Utensils, Equipment and Vending</b>	Y	N	O	A	C	R
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|---|----|----|----|----|----|----|
| 45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-<br>Critical items     | p  | .. | .. | .. | .. | .. |
| 45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-<br>non-critical items | p  | .. | .. | .. | .. | .. |
| 46. Warewashing facilities: installed, maintained, and used; test strips.   | p  | .. | .. | .. | .. | .. |
| 47. Non-food contact surfaces clean.  | .. | p  | .. | .. | .. | .. |

<i>Fail Notes</i>	4-601.11(C)	<i>Nonfood contact surfaces of equipment clean [Bottom surface of RIF 1 had dried food spill and debris build up on it.]</i>
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<b>Physical Facilities</b>	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  | .. | .. | .. | .. |

<i>Fail Notes</i>	6-501.11	<i>Physical facilities maintained in good repair [There is a water stained ceiling tile in the restroom.]</i>
	6-501.12(A)	<i>Physical facilities clean [In the water heater room there was an accumulation of cobwebs along the wall, and dirt/debris build up along the base boards.]</i>

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

<b>Administrative/Other</b>	Y	N	O	A	C	R
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|----------------------|----|----|---|----|----|----|
| 55. Other violations | .. | .. | p | .. | .. | .. |
|----------------------|----|----|---|----|----|----|

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

*Material Distributed* | *Education Title #07*    *Corrective Actions*

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

**Notes:**

Inspection w/ KDA 60

## **Footnote 2**

**Notes:**

Received from food supplier: raw shell eggs 43 F.

## **Footnote 3**

**Notes:**

3 compartment sink not set up at time of inspection.

## **Footnote 4**

**Notes:**

Reach in fridge 1: milk 37 F.

RIF 2: sour cream 33 F.