

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:** 107269FR
Business: TRINITY WORSHIP CENTER

Inspection: 29000094
Store ID:
Phone: 6208564200
Inspector: KDA29
Reason: 01 Routine
Results: No Follow-up

225 E 16TH
 BAXTER SPRINGS, KS 66713

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
05/02/12	02:30 PM	03:45 PM	1:15	0:05	1:20	0	
Total:			1:15	0:05	1:20	0	

FOOD ESTABLISHMENT PROFILE

Updated Risk Category RAC# 06 High Risk Updated Sq. Footage Under 5,000 sq feet
 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

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R
 p

Employee Health

2. Management awareness; policy present.

Y N O A C R
 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
Approved Source	Y	N	O	A	C	R
9. Food obtained from approved source.	p
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	p	..
<i>Fail Notes</i> 3-302.11(A)(1)(b)* CRITICAL - Separation-Raw & cooked RTE [Raw shell eggs found stored directly on top of potato salad in reach in cooler. COS=moved.]						
14. Food-contact surfaces: cleaned and sanitized.	..	p	p	..
<i>Fail Notes</i> 4-601.11A* CRITICAL - Food Contact Clean to Sight and Touch [Blade of can opener had dried food debris on surface. COS=cleaned/sanitized]						
4-602.12(B) Microwaves-cavities and door seals once every 24 hours [Interior of microwave had an accumulation of dried food debris on the surface. COS=cleaned]						
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
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
21. Proper date marking and disposition.	..	p	p	..
<i>Fail Notes</i> 3-501.18(A)(1)* CRITICAL - RTE PHF, Disposition-discard if >7days at 41°F [One gallon ziploc bag full of cut lettuce found in reach in cooler and dated 4/24/12. COS=discarded]						
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

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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 p .. |

<i>Fail Notes</i>	7-102.11*	<i>CRITICAL - Common Name, Working Containers [Spray bottle containing a yellowish liquid was found without labeling in the kitchen. COS=identified and labeled]</i>
	7-206.12*	<i>CRITICAL - Rodent Bait Stations [Opened package of D-Con rodent bait found beside oven in kitchen. COS=discarded]</i>

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 |
| 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 |
| 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 |
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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; 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 |

Proper Use of Utensils	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 p .. |

<i>Fail Notes</i>	4-903.11(A)(3)	<i>Equipment/utensil/linen storage-6" above floor [Two cases of solo cups and several packages of foam trays were found stored on the floor. COS=elevated]</i>
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| 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 |

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Utensils, Equipment and Vending	Y	N	O	A	C	R
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46. Warewashing facilities: installed, maintained, and used; test strips. .. p

This item has Notes. See Footnote 2 at end of questionnaire.

<i>Fail Notes</i>	4-302.14	<i>Sanitizer test kit [No sanitizer test kit was available for testing quaternary ammonium solution concentration.]</i>
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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

<i>Fail Notes</i>	5-501.17	<i>Receptacle in women's toilet room covered [The receptacle in the women's restroom is not covered.]</i>
	6-202.14	<i>Toilet rooms completely enclosed-self closing door [The restrooms do not have self closing doors.]</i>

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

<i>Fail Notes</i>	6-202.11()	<i>Protective shielding on light bulbs over exposed food/utensils/equipment [Protective shielding is not present on the fluorescent lamps in the kitchen.]</i>
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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

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|-----------------------------|--|
| <i>Material Distributed</i> | <i>Education Title #06 Cooling</i> |
| | <i>Education Title #07 Corrective Actions</i> |
| | <i>Education Title #08 Date Marking</i> |
| | <i>Education Title #11 Employee Handwashing</i> |
| | <i>Education Title #24 Hand Sink Sign</i> |
| | <i>Education Title #43 Storing Food in WIC</i> |
| | <i>Education Title #46 Thermometer Use</i> |
| | <i>Education Title #49 Two-Stage Cooling</i> |

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Footnote 1

Notes:

42 F raw shell eggs in reach in cooler
41 F mashed potatoes in reach in cooler
41 F spaghetti and sauce in reach in cooler
42 F cooked chicken in reach in cooler

Footnote 2

Notes:

200 parts per million quaternary ammonium concentration recorded at the sanitizing basin