

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: 5/8/2012 **Business ID:** 101252FR
Business: BAXTER SPRINGS SENIOR SERVICES
 SEK
 4TH & W AVE
 BAXTER SPRINGS, KS 66713

Inspection: 29000108
Store ID:
Phone: 6208562450
Inspector: KDA29
Reason: 01 Routine
Results: No Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
05/08/12	11:05 AM	12:20 PM	1:15	0:10	1:25	0	
Total:			1:15	0:10	1:25	0	

FOOD ESTABLISHMENT PROFILE

Updated Risk Category _____ Updated Sq. Footage Under 5,000 sq feet
 Insp. Notification Print Critical Violations 1 Lic. Insp. No
 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

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

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Good Hygienic Practices	Y N O A C R
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5. No discharge from eyes, nose and mouth.	p
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Preventing Contamination by Hands	Y N O A C R
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6. Hands clean and properly washed.	p
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7. No bare hand contact with RTE foods or approved alternate method properly followed.	p
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8. Adequate handwashing facilities supplied and accessible.	p
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Approved Source	Y N O A C R
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9. Food obtained from approved source.	p
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10. Food received at proper temperature.	p
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This item has Notes. See Footnote 1 at end of questionnaire.

11. Food in good condition, safe and unadulterated.	p
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12. Required records available: shellstock tags, parasite destruction. p
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Protection from Contamination	Y N O A C R
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13. Food separated and protected.	p
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14. Food-contact surfaces: cleaned and sanitized.	p
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15. Proper disposition of returned, previously served, reconditioned and unsafe food.	p
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Potentially Hazardous Food Time/Temperature	Y N O A C R
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16. Proper cooking time and temperatures. p
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17. Proper reheating procedures for hot holding. p
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18. Proper cooling time and temperatures.	p
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19. Proper hot holding temperatures. p
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20. Proper cold holding temperatures.	p
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This item has Notes. See Footnote 2 at end of questionnaire.

21. Proper date marking and disposition.	.. p p ..
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<i>Fail Notes</i>	3-501.18(A)(2)*	CRITICAL - RTE PHF, Disposition-discard if in a container w/out a date <i>[Open container of milk found in reach in cooler without date marking. COS=operator identified open date as 5/7/12 and labeled appropriately]</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

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Safe Food and Water	Y	N	O	A	C	R
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
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
35. Food properly labeled; original container.	p
Prevention of Food Contamination	Y	N	O	A	C	R
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
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</i> [One case of solo cups and one package of hinged foam trays found stored on floor in hot water tank closet. COS=elevated]						
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- 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
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
47. Non-food contact surfaces clean.	p
Physical Facilities	Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.	p
49. Plumbing installed; proper backflow devices.	..	p
<i>Fail Notes</i> 5-203.13 <i>Service sink available for cleaning of mops & disposal of liquid waste</i> [A service sink is not present in the facility.]						
50. Sewage and waste water properly disposed.	p
51. Toilet facilities: properly constructed, supplied and cleaned.	..	p

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Physical Facilities	Y	N	O	A	C	R
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Fail Notes | 5-501.17 *Receptacle in women's toilet room covered
[The women's restroom does not have a covered receptacle.]*

52. Garbage and refuse properly disposed; facilities maintained. p " " " " "

53. Physical facilities installed, maintained and clean. " p " " " "

Fail Notes | 6-501.16 *Mops allowed to air dry after use
[Wet mops stored on floor and in mop bucket and not allowed to air dry.]*

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

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|-----------------------------|----------------------------|-----------------------------|
| <i>Material Distributed</i> | <i>Education Title #04</i> | <i>No Bare-Hand Contact</i> |
| | <i>Education Title #05</i> | <i>Clean Plate Sign</i> |
| | <i>Education Title #08</i> | <i>Date Marking</i> |
| | <i>Education Title #11</i> | <i>Employee Handwashing</i> |

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Footnote 1

Notes:

142 F hamburger steak
152 F gravy
134 F mashed potatoes
132 F peas

Footnote 2

Notes:

38 F milk in reach in cooler

Footnote 3

Notes:

100 parts per million chlorine used to sanitize dishware

Facility has variance for having a three vat sink and uses a separate tub for sanitizing.