

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: 5/9/2012 **Business ID:** 98240FR
Business: PIZZA HUT OF BAXTER SPRINGS

Inspection: 29000113
Store ID:
Phone: 6208562390
Inspector: KDA29
Reason: 01 Routine
Results: No Follow-up

1802 MILITARY
 BAXTER SPRINGS, KS 66713

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
05/09/12	01:45 PM	03:45 PM	2:00	0:05	2:05	0	
Total:			2:00	0:05	2:05	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Fax _____ Critical Violations 2 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

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Good Hygienic Practices	Y	N	O	A	C	R
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)* <i>CRITICAL - Separation-Raw & cooked RTE [Raw 'cook and serve' bacon pieces(with safe handling instructions on package) were found stored on a wire shelf above cooked beef and cooked sausage in the walk in cooler. COS=moved]</i>						
14. Food-contact surfaces: cleaned and sanitized.	..	p	p	..
<i>Fail Notes</i> 4-601.11A* <i>CRITICAL - Food Contact Clean to Sight and Touch [Dried food debris was found on the vegetable slicer and several scoops on the clean ware storage rack. Several of the bread stick dividers in the clean ware storage had dried, burnt cheese on the edges. COS=sent back to warewash area for cleaning]</i>						
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
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
20. Proper cold holding temperatures.	p
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
21. Proper date marking and disposition.	p
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
25. Food additives: approved and properly used.	p
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

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 p ..

<i>Fail Notes</i>	3-302.12	<i>Food storage containers identified with common name of food [Bulk containers stored below soda fountain were found without labeling. COS=contents were identified as Parmesan cheese, black pepper, salt, and sugar. Containers were labeled appropriately.]</i>
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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

This item has Notes. See Footnote 3 at end of questionnaire.

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 p ..

<i>Fail Notes</i>	3-304.12(B)	<i>In-use utensil storage(non-PHF)-handles above food [The handle of the spoon used to dispense Parmesan cheese was found stored in the bulk container in contact with the cheese. A paper cup being used to dispense black pepper was found stored in the pepper container. COS=removed spoon and cup from bulk containers]</i>
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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 [Five cases of paper cups were found stored on the floor near the walk in cooler. 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

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Utensils, Equipment and Vending	Y	N	O	A	C	R
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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 4 at end of questionnaire.

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

Fail Notes | 6-501.16 *Mops allowed to air dry after use*
[Wet mops found stored in the service sink and in the mop bucket.]

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

Material Distributed | *Education Title #43* *Storing Food in WIC*

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

145 F pan pizza on buffet
136 F cheese pan pizza on buffet

Footnote 2

Notes:

38 F boiled eggs on buffet
40 F sliced tomatoes on buffet
38 F pasta salad on buffet
41 F sliced ham in sandwich make table
41 F sliced tomatoes in sandwich make table
42 F Canadian bacon in pizza make table
40 F sliced tomatoes in walk in cooler

Footnote 3

Notes:

100 parts per million chlorine concentration in sanitizer buckets

Footnote 4

Notes:

100 parts per million chlorine concentration at the dishwasher