

**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:** 6/14/2012      **Business ID:** 97871FR  
**Business:** BAXTER SPRINGS SMOKEHOUSE

**Inspection:** 29000196  
**Store ID:**  
**Phone:** 6208563287  
**Inspector:** KDA29  
**Reason:** 01 Routine  
**Results:** No Follow-up

2320 S MILITARY AVE  
 BAXTER SPRINGS, KS 66713

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/14/12	11:15 AM	02:15 PM	3:00	0:20	3:20	0	
<b>Total:</b>			3:00	0:20	3:20	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification      Print      Critical Violations 5      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**

<b>Demonstration of Knowledge</b>	Y	N	O	A	C	R
1. Certification by accredited program, compliance with Code, or correct responses.	..	..	p	..	..	..
<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
4. Proper eating, tasting, drinking, or tobacco use	p	..	..	..	..	..
5. No discharge from eyes, nose and mouth.	p	..	..	..	..	..

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	Y	N	O	A	C	R
<b>Preventing Contamination by Hands</b>						
6. Hands clean and properly washed.	p	..	..	..	..	..
7. No bare hand contact with RTE foods or approved alternate method properly followed.	..	p	..	..	p	..
<i>Fail Notes</i>   3-301.11(B)* <i>CRITICAL - No BHC w/ RTE food</i> <i>[Employee handled a hamburger bun with bare hands to prepare a sandwich. COS=educate, discard bun]</i>						
8. Adequate handwashing facilities supplied and accessible.	p	..	..	..	..	..
<b>Approved Source</b>						
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	..	..
<b>Protection from Contamination</b>						
13. Food separated and protected.	..	p	..	..	p	..
<i>Fail Notes</i>   3-302.11(A)(1)(b)* <i>CRITICAL - Separation-Raw &amp; cooked RTE</i> <i>[Raw beef was found stored on a wire shelf above hot dogs in the reach in cooler. COS=moved]</i>						
14. Food-contact surfaces: cleaned and sanitized.	p	..	..	..	..	..
15. Proper disposition of returned, previously served, reconditioned and unsafe food.	p	..	..	..	..	..
<b>Potentially Hazardous Food Time/Temperature</b>						
16. Proper cooking time and temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
17. Proper reheating procedures for hot holding.	p	..	..	..	..	..
18. Proper cooling time and temperatures.	p	..	..	..	..	..
19. Proper hot holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>						
20. Proper cold holding temperatures.	..	p	..	..	p	..
<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>						
<i>Fail Notes</i>   3-501.16(A)(2)(a)* <i>CRITICAL - PHF Cold Holding-&lt;41°F</i> <i>[Diced tomatoes were found on the salad bar with a temperature of 55 F. COS=discarded, new product placed in stainless pan and ice added to food level]</i>						
21. Proper date marking and disposition.	..	p	..	..	p	..
<i>Fail Notes</i>   3-501.18(A)(2)* <i>CRITICAL - RTE PHF, Disposition-discard if in a container w/out a date</i> <i>[An opened package of hot dogs without date marking was found in the reach in cooler. COS=identified open date and date marked appropriately]</i>						
22. Time as a public health control: procedures and record.	..	..	..	p	..	..
<b>Consumer Advisory</b>						
23. Consumer advisory provided for raw or undercooked foods.	..	..	..	p	..	..
<b>Highly Susceptible Populations</b>						
24. Pasteurized foods used; prohibited foods not offered.	..	..	..	p	..	..
<b>Chemical</b>						
	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 .. .. .. ..

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
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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 .. .. .. ..

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 4 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 .. .. .. ..

42. Utensils, equipment and linens: properly stored, dried and handled.      .. p .. .. . p ..

*Fail Notes* | 4-903.11(A)(3) *Equipment/utensil/linen storage-6" above floor  
[Foam cups and foam trays were found being stored on the floor in  
the back storage area. 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
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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 .. .. .. ..

46. Warewashing facilities: installed, maintained, and used; test strips.      p .. .. .. ..

47. Non-food contact surfaces clean.      p .. .. .. ..

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Physical Facilities	Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.	p	..	..	..	..	..
49. Plumbing installed; proper backflow devices.	..	p	..	..	p	..
<div style="display: flex; border-left: 1px solid black; border-right: 1px solid black; padding: 5px;"> <div style="width: 15%; padding-right: 5px;"><i>Fail Notes</i></div> <div style="padding: 5px;">                     5-203.14* <i>CRITICAL - Backflow prevention device or air gap provided on plumbing fixtures as required [A hose was attached to the service sink faucet without a backflow prevention device. COS=owner purchased and installed device during inspection]</i> </div> </div>						
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	..	..	..	..	..
54. Adequate ventilation and lighting; designated areas used.	p	..	..	..	..	..
Administrative/Other	Y	N	O	A	C	R
55. Other violations	p	..	..	..	..	..

**EDUCATIONAL MATERIALS**

The following educational materials were provided      p

<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 #07</i>	<i>Corrective Actions</i>
	<i>Education Title #08</i>	<i>Date Marking</i>
	<i>Education Title #10</i>	<i>Did You Wash 'Em Sign / Sticker</i>
	<i>Education Title #25</i>	<i>Handwashing</i>
	<i>Education Title #27</i>	<i>Hot and Cold Holding</i>
	<i>Education Title #28</i>	<i>Ice Bath Cooling</i>
	<i>Education Title #36</i>	<i>Manual Cleaning Sanitizing</i>
	<i>Education Title #42</i>	<i>Daily Self-Inspection Checklist</i>
	<i>Education Title #43</i>	<i>Storing Food in WIC</i>
	<i>Education Title #47</i>	<i>Three-Compartment Sinks</i>
	<i>Education Title #49</i>	<i>Two-Stage Cooling</i>

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## **Footnote 1**

### **Notes:**

191 F hamburger from grill  
166 F chicken from grill

## **Footnote 2**

### **Notes:**

180 F green beans in steam table  
136 F baked beans in steam table

## **Footnote 3**

### **Notes:**

41 F shredded lettuce on salad bar  
36 F hot dogs in reach in cooler  
38 F ham in reach in cooler

## **Footnote 4**

### **Notes:**

100 parts per million chlorine in wiping cloth bucket