

**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:** 7/24/2012      **Business ID:** 98696FR  
**Business:** SIMPLE SIMONS PIZZA

**Inspection:** 29000276  
**Store ID:**  
**Phone:** 6208565300  
**Inspector:** KDA29  
**Reason:** 01 Routine  
**Results:** No Follow-up

2135 MILITARY AVE  
 BAXTER SPRINGS, KS 66713

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/24/12	01:00 PM	03:45 PM	2:45	0:30	3:15	0	
Total:			2:45	0:30	3:15	0	

**FOOD ESTABLISHMENT PROFILE**

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**

<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	..	..	..	..	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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	..	..	..	..	..
14. Food-contact surfaces: cleaned and sanitized.	..	p	..	..	..	..
<i>Fail Notes</i>   4-602.11(E)(4)(b)   <i>Non-PHF Food Contact Surface Cleaning Frequency-ice bins, soda nozzles-to preclude mold/soil build up [The interior of the ice chute on the Pepsi fountain has mold growth on the surface.]</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	..	..	p	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
<i>Fail Notes</i>   3-501.16(A)(1)*   <i>CRITICAL - PHF Hot Holding-&gt;135°F [Fried chicken was found being held at 114 F on the buffet. COS=reheat to 165 F, add water to steam table, increase thermostat temp of steam table, replace compact fluorescent lamp with heat lamp]</i>						
20. Proper cold holding temperatures.	..	p	..	..	p	..
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>						
<i>Fail Notes</i>   3-501.16(A)(2)(a)*   <i>CRITICAL - PHF Cold Holding-&lt;41°F [Shredded lettuce salad was found being held at 52 F on the salad bar. COS=added ice to food level around bowl  Ice cream mix was found being held at 80 F in the dispenser. COS=discard mix, owner took unit out of service for repairs  Sliced tomatoes and shredded lettuce were found being held at 55 F in the grill make table. COS=placed containers in ice bath]</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	..	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

<b>Highly Susceptible Populations</b>	Y N O A C R
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24. Pasteurized foods used; prohibited foods not offered.      .. .. . p .. ..

<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 ..

*Fail Notes* | 7-102.11\* *CRITICAL - Common Name, Working Containers*  
*[A chemical spray bottle containing a pink liquid was found without labeling at the wait station. COS=contents identified as sanitizer and bottle labeled appropriately]*

<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 .. ..

<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 .. . .. ..

*Fail Notes* | 4-204.112(B) *Integrated or affixed thermometer in equipment*  
*[The reach in cooler and make tables do not have thermometers present.]*

<b>Food Identification</b>	Y N O A C R
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35. Food properly labeled; original container.      p .. .. . .. ..

<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 .. . .. ..

*Fail Notes* | 3-305.11(A)(3) *Food stored 6" above floor*  
*[Several sacks of potatoes and onions were observed being stored on the floor near the clean ware shelving.]*

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

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	..	..	p	..
<i>Fail Notes</i>   4-202.11(A)(2)* <i>CRITICAL - Food-contact surface cleanability-free of imperfections [Two silicone spatulas were found in the clean ware area with cracked and rough working edges. COS=owner discarded]</i>						
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	..	..	..	..
<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>						
<i>Fail Notes</i>   4-302.14 <i>Sanitizer test kit [Test strips for measuring chlorine concentration were not available in the facility.]</i>						
47. Non-food contact surfaces clean.	..	p	..	..	..	..
<i>Fail Notes</i>   4-601.11(C) <i>Nonfood contact surfaces of equipment clean [The area behind the soda nozzles on the Pepsi fountain has an accumulation of syrup and mold growth. The sides of the fryer, grill, and oven have an accumulation of grease and food debris on the surface. The area around the mounted can opener has an accumulation of dried food debris.]</i>						
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	..
<i>Fail Notes</i>   5-203.13 <i>Service sink available for cleaning of mops &amp; disposal of liquid waste [A service sink is not installed in the facility. Mop water is disposed of in the toilet.]</i>						
5-203.14* <i>CRITICAL - Backflow prevention device or air gap provided on plumbing fixtures as required [The food prep sink does not have an air gap installed in the drain line. COS=continue food prep on grill above flood rim of basin]</i>						
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 [A covered receptacle is not provided in the women's restroom.]</i>						
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 [A three inch gap was noted at the base of the back door. Six ceiling tiles are missing from above the pizza oven and from above the dishwash area. Several floor tiles are broken or missing from under the grill/fryer, walk in cooler, and storage area.]</i>						
6-501.12(A) <i>Physical facilities clean [Food debris and grease were observed along the edges of the floor, under equipment, and around equipment in the kitchen. Food debris and fryer oil were found collecting in the areas of the missing floor tiles near the fryer/grill.]</i>						
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 was absent from the fluorescent lamps above the grill make table and chicken breeding table.]</i>						
Administrative/Other	Y	N	O	A	C	R

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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 #07</i>	<i>Corrective Actions</i>
	<i>Education Title #25</i>	<i>Handwashing</i>
	<i>Education Title #27</i>	<i>Hot and Cold Holding</i>

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

147 F green beans on buffet  
156 F chicken and noodles on buffet  
184 F mashed potatoes on buffet  
167 F pizza on buffet

## **Footnote 2**

### **Notes:**

41 F sliced melon in reach in cooler  
40 F sliced melon on salad bar  
41 F sausage crumbles in pizza make table  
41 F sliced ham in pizza make table

## **Footnote 3**

### **Notes:**

50 parts per million chlorine at dishwasher

## VOLUNTARY DESTRUCTION REPORT

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**ACTIONS**

Number of products Voluntarily Destroyed   1  

**VOLUNTARY DESTRUCTION REPORT**

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product Frostline ice cream mix Qty 1 Units ea Value \$ 9

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A