

**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:** 4/24/2013      **Business ID:** 98696FE  
**Business:** SIMPLE SIMONS PIZZA

**Inspection:** 29000641  
**Store ID:**  
**Phone:** 6208565300  
**Inspector:** KDA29  
**Reason:** 03 Complaint  
**Results:** Follow-up

2135 MILITARY AVE  
 BAXTER SPRINGS, KS 66713

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
04/24/13	03:05 PM	05:45 PM	2:40	0:45	3:25	0	
<b>Total:</b>			2:40	0:45	3:25	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Print      Lic. Insp. No  
 Priority(P) Violations 5      Priority foundation(Pf) Violations3  
 Certified Manager on Staff         Certified Manager Present         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.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

PLEASE CALL (785) 296-5600 OR VISIT [www.ksda.gov/food\\_safety/](http://www.ksda.gov/food_safety/) 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
<b>Demonstration of Knowledge</b>						
1. Certification by accredited program, compliance with Code, or correct responses.	..	..	p	..	..	..
<b>Employee Health</b>						
2. Management awareness; policy present.	p	..	..	..	..	..
3. Proper use of reporting, restriction and exclusion.	p	..	..	..	..	..
<b>Good Hygienic Practices</b>						
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	..	..	p	..			
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%; border-right: 1px solid black; padding-right: 5px;"><i>Fail Notes</i></td> <td style="padding-left: 5px;">4-601.11A</td> <td style="padding-left: 10px;"><i>Pf - Food Contact Clean to Sight and Touch [Dried food debris was observed on the food contact surfaces of the slicer located in the prep area. Owner stated that the unit was last used this morning and had been cleaned. COS=employee cleaned/sanitized slicer  Dried food debris was found on several(stopped counting at five) pizza pans in the clean pan storage area. COS=owner removed all pans and returned to warewashing for cleaning]</i></td> </tr> </table>	<i>Fail Notes</i>	4-601.11A	<i>Pf - Food Contact Clean to Sight and Touch [Dried food debris was observed on the food contact surfaces of the slicer located in the prep area. Owner stated that the unit was last used this morning and had been cleaned. COS=employee cleaned/sanitized slicer  Dried food debris was found on several(stopped counting at five) pizza pans in the clean pan storage area. COS=owner removed all pans and returned to warewashing for cleaning]</i>						
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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	..	..	..	..	..			
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>									
20. Proper cold holding temperatures.	..	p	..	..	p	..			
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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	..	..			

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

<b>Chemical</b>	<b>Y N O A C R</b>
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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	<p><i>Pf - Common Name, Working Containers</i>  <i>[An unlabeled chemical squirt bottle was found containing a pink liquid at the pre-wash station. COS=owner identified contents as dish soap and labeled appropriately</i></p> <p><i>An unlabeled chemical spray bottle was found containing a pink liquid at the wait station. COS=employee identified contents as diluted dish soap and labeled bottle appropriately]</i></p>
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<b>Conformance with Approved Procedures</b>	<b>Y N O A C R</b>
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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>	<b>Y N O A C R</b>
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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>	<b>Y N O A C R</b>
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|--|-------------------|
| 31. Proper cooling methods used; adequate equipment for temperature control. | . . p . . . p . . |
|--|-------------------|

<i>Fail Notes</i>	4-301.11	<p><i>Pf - Cooling, heating, &amp; holding equipment sufficient in number &amp; capacity (in good repair)</i>  <i>[The East True make table is not maintaining potentially hazardous foods at 41F or below. COS=owner cleaned condenser on unit, owner has ceased use for potentially hazardous foods until repairs can be made]</i></p>
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- |   |                 |
|---|-----------------|
| 32. Plant food properly cooked for hot holding. | p . . . . .     |
| 33. Approved thawing methods used.              | p . . . . .     |
| 34. Thermometers provided and accurate.         | . . p . . . . . |

<i>Fail Notes</i>	4-204.112(B)	<p><i>Integrated or affixed thermometer in equipment</i>  <i>[Thermometers are not present in the two make tables nor in the reach in cooler.]</i></p>
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<b>Food Identification</b>	<b>Y N O A C R</b>
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|--|-------------|
| 35. Food properly labeled; original container. | p . . . . . |
|--|-------------|

<b>Prevention of Food Contamination</b>	<b>Y N O A C R</b>
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- |   |                 |
|---|-----------------|
| 36. Insects, rodents and animals not present.                             | 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 . . . . |

<b>Proper Use of Utensils</b>	<b>Y N O A C R</b>
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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 . . . . . |

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

<b>Proper Use of Utensils</b>	Y	N	O	A	C	R
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44. Gloves used properly. p    ..    ..    ..    ..    ..

<b>Utensils, Equipment and Vending</b>	Y	N	O	A	C	R
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45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-  
P and Pf items ..    p    ..    ..    p    ..

- |                   |          |   |
|-------------------|----------|---|
| <i>Fail Notes</i> | 4-101.11 | <i>P - Utensils/food-contact surfaces of safe materials<br/>[Sliced onions and chicken were found stored in Sterilite totes. The foods were in direct contact with the plastic. COS=owner moved foods to food grade containers]</i>                                   |
|                   | 4-102.11 | <i>P - Single-service/use items made of safe &amp; clean materials<br/>[Pizza dough was found stored in a trash can liner on the pizza prep table. The dough was in direct contact with the can liner. COS=educated, owner moved dough to a food grade container]</i> |

45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-  
Core items ..    p    ..    ..    ..    ..

- |                   |            |  |
|-------------------|------------|--|
| <i>Fail Notes</i> | 4-501.11() | <i>Equipment in good repair/adjustment<br/>[The door seals on the True reach in cooler are damaged and have been repaired with duct tape. The latch is missing from the walk in freezer and the door is held closed with a screwdriver.]</i> |
|-------------------|------------|--|

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

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

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

- |                   |             |  |
|-------------------|-------------|--|
| <i>Fail Notes</i> | 4-601.11(C) | <i>Nonfood contact surfaces of equipment clean<br/>[There is an accumulation of grease and food debris on the sides of the grill, fryer, make tables, prep tables, and reach in cooler in the kitchen. ]</i> |
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<b>Physical Facilities</b>	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    ..    ..    ..    ..

- |                   |          |  |
|-------------------|----------|--|
| <i>Fail Notes</i> | 5-203.13 | <i>Service sink available for cleaning of mops &amp; disposal of liquid waste<br/>[The facility does not have a service sink.]</i>   |
|                   | 5-203.14 | <i>P - Backflow prevention device or air gap provided on plumbing fixtures as required<br/>[A hose was found connected to a hose bibb under the dishwasher. The hose bibb did not have a back flow prevention device. COS=owner disconnected hose]</i> |

50. Sewage and waste water properly disposed. ..    p    ..    ..    ..    ..

- |                   |          |   |
|-------------------|----------|---|
| <i>Fail Notes</i> | 5-402.11 | <i>P - Backflow prevention present to prevent back siphonage<br/>[The three vat sink being used for food preparation is not indirectly plumbed. A colander containing raw chicken was observed draining in one of the basins upon arrival.]</i> |
|-------------------|----------|---|

51. Toilet facilities: properly constructed, supplied and cleaned. ..    p    ..    ..    ..    ..

- |                   |          |  |
|-------------------|----------|--|
| <i>Fail Notes</i> | 6-202.14 | <i>Toilet rooms completely enclosed-self closing door<br/>[The men's restroom door is not self-closing.]</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<br/>[Fourteen floor tiles are damaged and/or missing below the grill. Two ceiling tiles are missing from above the clean ware shelving. Several ceiling tiles are sagging and falling from the hangers above the prep area.]</i> |
|-------------------|----------|---|

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities
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Y   N   O   A   C   R

<i>Fail Notes</i>	6-501.12(A)	<i>Physical facilities clean [An accumulation of grease and food debris was observed under equipment in the kitchen. The dining room carpeting is stained and packed with grease in the high traffic areas. ]</i>
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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 absent from the fluorescent lamps in the kitchen, dry storage, and walk in chicken storage room.]</i>
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Administrative/Other
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Y   N   O   A   C   R

55. Other violations p   ..   ..   ..   ..   ..

EDUCATIONAL MATERIALS
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The following educational materials were provided p

<i>Material Distributed</i>	Education Title #22	<i>Focus On Food Safety Manual (on the Website) [available]</i>
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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

149 F mashed potatoes in steam table  
153 F gravy in steam table  
156 F baked beans in steam table

## **Footnote 2**

### **Notes:**

41 F shredded cheese in True reach in cooler  
40 F cottage cheese in True reach in cooler  
39 F sliced tomatoes in West True make table  
41 F shredded lettuce in West True make table  
36 F raw chicken in ice chest  
41 F raw breaded chicken in ice chest  
41 F shredded lettuce on salad bar

## **Footnote 3**

### **Notes:**

50 parts per million chlorine at dishwasher

## VOLUNTARY DESTRUCTION REPORT

**Insp Date:** 4/24/2013      **Business ID:** 98696FE  
**Business:** SIMPLE SIMONS PIZZA

2135 MILITARY AVE  
 BAXTER SPRINGS, KS 66713

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**Time In / Time Out**

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Total:			2:40	0:45	3:25	0	

**ACTIONS**

Number of products Voluntarily Destroyed   3  

**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 pepperoni Qty 3 Units lbs Value \$ 10

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Canadian bacon Qty 3 Units lbs Value \$ 10

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

3. Product pasta Qty 1 Units lbs Value \$ 1

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A



