

**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:** 10/1/2012      **Business ID:** 97360FR  
**Business:** GAMBINO'S PIZZA

**Inspection:** 32000181  
**Store ID:**  
**Phone:** 9133674100  
**Inspector:** KDA32  
**Reason:** 01 Routine  
**Results:** No Follow-up

610 COMMERCIAL STREET PO BOX 117  
 ATCHISON, KS 66002

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
10/01/12	01:25 PM	03:00 PM	1:35	0:20	1:55	0	
<b>Total:</b>			1:35	0:20	1:55	0	

**FOOD ESTABLISHMENT PROFILE**

Physical Address 610 COMMERCIAL STREET PO BOX 117 City ATCHISON  
 Zip 66002

Owner TAYLOR-GILL INC License Type FSR

Risk Category RAC# 06 High Risk RAC/Size Confirmed  Sq. Footage \_\_\_\_\_

Updated Risk Category RAC# 06 High Risk Updated Sq. Footage Under 5,000 sq feet

Insp. Notification Print Critical Violations 3 Lic. Insp. No

Address Verified

**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 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**

Demonstration of Knowledge	Y	N	O	A	C	R
1. Certification by accredited program, compliance with Code, or correct responses.			p			

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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	..	..	..	..	..
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	..
<i>Fail Notes</i>   4-601.11A* <b>CRITICAL - Food Contact Clean to Sight and Touch</b> [Stainless steel pan found stored as clean with food debris on inside cavity COS: stainless steel pan was washed]						
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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>						
21. Proper date marking and disposition.	..	p	..	..	p	..
<i>Fail Notes</i>   3-501.18(A)(2)* <b>CRITICAL - RTE PHF, Disposition-discard if in a container w/out a date</b> [Open bag of lettuce salad found with no date marking, PIC stated bag was opened on Saturday COS: bag of lettuce was discarded in trash]						
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

Chemical	Y	N	O	A	C	R
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
27. Compliance with variance, specialized process and HACCP plan.	..	..	..	p	..	..
GOOD RETAIL PRACTICES						
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. <b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>	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. <i>Fail Notes</i>   3-304.12(B) <i>In-use utensil storage(non-PHF)-handles above food [Single service container with no handle used as scoop in container of croutons ]</i>	..	p	..	..	..	..
42. Utensils, equipment and linens: properly stored, dried and handled. <i>Fail Notes</i>   4-901.11(A) <i>Equipment/utensils air dried after washing, rinsing &amp; sanitizing [Stainless steel pans found stacked wet on storage shelves in kitchen area]</i>	..	p	..	..	..	..
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	..	..	..	..	..

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending	Y   N   O   A   C   R
---------------------------------	-----------------------

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
---------------------	-----------------------

48. Hot and cold water available; adequate pressure.	p   ..   ..   ..   ..   ..
------------------------------------------------------	----------------------------

49. Plumbing installed; proper backflow devices.	..   p   ..   ..   p   ..
--------------------------------------------------	---------------------------

*Fail Notes* | 5-205.15(B) *SWING - Plumbing system maintained in good repair*  
*[Critical: drain for pop machine clogged COS: drain was opened]*

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

*Material Distributed* | *Education Title #08*    *Date Marking*

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Pizza at Buffet: 135.9F

## **Footnote 2**

### **Notes:**

Top of MT:

Cooked Sausage: 41.6F

cooked hamburger crumbles: 42.4F

canadian bacon: 41.4F

Bottom of MT:

Canadian Bacon: 36.4F

Sliced tomatoes: 39.6F

refried beans: 39.1F

sliced canadian bacon: 37.8F

In WIC: potato salad: 40.2F

At Salad Bar:

Potato salad: 37.4F

Cut lettuce salad: 41.4F

Coke RIC: 39.1F (No PHF stored)

## **Footnote 3**

### **Notes:**

American Exterminators

## **Footnote 4**

### **Notes:**

150PPM chlorine