

Kansas Department of Agriculture
Division of Food Safety and Lodging
 1320 Research Park Drive, Manhattan, KS 66502
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 2/9/2013 **Business ID:** 112911fe
Business: MARIGOLD BAKERY & CAFE

Inspection: 32000341
Store ID:
Phone: 9133673858
Inspector: KDA32
Reason: 02 Follow-up
Results: Follow-up

715 COMMERCIAL ST
 ATCHISON, KS 66002

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
02/09/13	08:50 AM	10:30 AM	1:40	0:20	2:00	0	
Total:			1:40	0:20	2:00	0	

FOOD ESTABLISHMENT PROFILE

Updated Risk Category RAC# 06 High Risk Updated Sq. Footage 1. Under 5,000 sq feet
 Insp. Notification Print Lic. Insp. No
 Priority(P) Violations 4 Priority foundation(Pf) Violations0
 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/ 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

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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
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
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
17. Proper reheating procedures for hot holding.	p
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
18. Proper cooling time and temperatures.	p
19. Proper hot holding temperatures.	p
20. Proper cold holding temperatures.	..	p	p	..
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
Fail Notes	3-501.16(A)(2)(a) P - PHF Cold Holding-<41°F [At start of inspection, carton containing 4 raw shell eggs observed on the preparation table in the kitchen area; Internal temperature of egg was 68.4F; PIC stated that eggs had been out of cold holding for approximately 45 minutes COS: eggs were returned to RIC -Education: eggs should be held at 41F with a maximum temperature of 45F unless in continuous use]					
21. Proper date marking and disposition.	..	p	p	..
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>						
Fail Notes	3-501.18(A)(2) P - RTE PHF, Disposition-discard if in a container w/out a date [Open package of spinach leaves found in RIC with no open date and one container of spinach leaves found in MT with no open/transfer date; PIC stated that contents of container were from open bag in RIC and that bag was opened on 2/7 COS: bag was dated 2/7]					
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

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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
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
<i>This item has Notes. See Footnote 5 at end of questionnaire.</i>						
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.	p
37. Contamination prevented during food preparation, storage and display.	p
38. Personal cleanliness.	p
39. Wiping cloths: properly used and stored.	p
<i>This item has Notes. See Footnote 6 at end of questionnaire.</i>						
40. Washing fruits and vegetables.	p
<i>This item has Notes. See Footnote 7 at end of questionnaire.</i>						
Proper Use of Utensils	Y	N	O	A	C	R
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
Utensils, Equipment and Vending	Y	N	O	A	C	R
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items	..	p

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Utensils, Equipment and Vending	Y	N	O	A	C	R
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Fail Notes | 4-101.11 P - Utensils/food-contact surfaces of safe materials
 [In RIC: frosting stored in 9 unapproved, non-commercial food grade containers; IN MT: enchilada sauce, salsa, cucumbers, pepperjack cheese; bacon bits, onions, sunflower seeds, walnuts, parmesan cheese, cranberry and egg yolk found stored in unapproved, non-commercial food grade containers]

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

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

This item has Notes. See Footnote 8 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

This item has Notes. See Footnote 9 at end of questionnaire.

Fail Notes | 5-402.11 P - Backflow prevention present to prevent back siphonage
 [No clear break between ice machine drain and receiver drain; it was not clear if ice machine drain was indirectly plumbed or not]

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

Fail Notes | 6-202.14 Toilet rooms completely enclosed-self closing door
 [No self closing mechanism located on men's or women's toilet room doors]

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
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55. Other violations p

EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #06</i>	<i>Cooling</i>
	<i>Education Title #08</i>	<i>Date Marking</i>
	<i>Education Title #11</i>	<i>Employee Handwashing</i>
	<i>Education Title #40</i>	<i>When The Power Is Out</i>

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Footnote 1

Notes:

Sausage: 165F

Raw shell eggs: 156F

Footnote 2

Notes:

Note: PIC stated that gravy is taken from cold holding and placed in crock pot to reheat; if an order for biscuits and gravy is placed, individual portions are taken from crockpot and rapidly reheated in the microwave- no temperatures are taken

Education- All product being reheated need to reach and hold at 165F for at least 15 seconds; best practice would be to microwave gravy and then place it in the crockpot to hot hold;

-If common practice continues, individual portions will need to be temped to ensure 165 was reached before being served

-No violation cited due to no orders of bisuits and gravy being served during inspection

Footnote 3

Notes:

Butter/Margarine spread: 40.2F

Spinach: 42.1F

Cut Lettuce: 40.2F

Diced Tomato: 40.0

SLiced Ham: 40.0F

Sliced Turkey: 39.8F

Made On-site Chicken Salad: 40.4F

Footnote 4

Notes:

Note: only enough spinach is removed from open bag to last the course of the day

Footnote 5

Notes:

Packages of sliced meats observed thawing in bottom of MT

Footnote 6

Notes:

Chlorine solution in sanitizer bucket: 10PPM

Footnote 7

Notes:

Facility has a 3 vat sink that is directly plumbed however all food preparation is done using the aid of a colander; no food ever touches the sides of the sink cavity

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Footnote 8

Notes:

Chlorine concentration present in residual warewash water: 50PPM

Footnote 9

Notes:

Note: owner will consult plumber