

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: 2/1/2012 **Business ID:** 112873FR
Business: CINNAMON BAKERY & CAFFE

Inspection: 33001538
Store ID:
Phone: 3165588872
Inspector: KDA33
Reason: 01 Routine
Results: Follow-up

419 STATE ST
 AUGUSTA, KS 67010

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
02/01/12	09:45 AM	03:00 PM	5:15	0:25	5:40	0	
Total:			5:15	0:25	5:40	0	

FOOD ESTABLISHMENT PROFILE

Updated Risk Category RAC# 06 High Risk Updated Sq. Footage _____
 Insp. Notification Print Critical Violations 17 Lic. Insp. _____
 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

	Y	N	O	A	C	R
Demonstration of Knowledge						
1. Certification by accredited program, compliance with Code, or correct responses.	p
Employee Health						
2. Management awareness; policy present.	p
3. Proper use of reporting, restriction and exclusion.	p
Good Hygienic Practices						
4. Proper eating, tasting, drinking, or tobacco use	..	p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y N O A C R
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Fail Notes | 2-401.11* **CRITICAL - Eating, Drinking, or Using Tobacco**
[Open employee drink sitting on food prep counter, bottle of gatorade sitting on food prep counter, and open package of Nutty Bars sitting on food prep counter.]

5. No discharge from eyes, nose and mouth. p

Preventing Contamination by Hands	Y N O A C R
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6. Hands clean and properly washed. .. p

Fail Notes | 2-301.14(E)* **CRITICAL - When to Wash Hands - After handling soiled equipment or utensils**
[Dishwasher sprayed off dirty dishes and loaded them in dishmachine and then put away the clean dishes without washing hands.]

2-301.14(F)* **CRITICAL - When to Wash Hands - As needed between tasks**
[Cook cracked raw shell eggs and then grabbed clean plate without washing hands after handling raw eggs.]

2-301.14(H)* **CRITICAL - When to Wash Hands - Before donning gloves for working with food**
[Prep cook donned gloves to handle ready to eat lettuce without washing hands before donning the gloves.]

2-301.14(I)* **CRITICAL - When to Wash Hands - After engaging in other activities that contaminate the hands**
[Cook, with gloved hands, wiped off soiled counter with wet wiping cloth and then grabbed clean plate and put biscuit on it without changing gloves and washing hands]

7. No bare hand contact with RTE foods or approved alternate method properly followed. .. p

Fail Notes | 3-301.11(B)* **CRITICAL - No BHC w/ RTE food**
[Employee was slicing onions with bare hands.]

8. Adequate handwashing facilities supplied and accessible. .. p

Fail Notes | 5-205.11(A) **Handsink Accessible**
[Chair stored in front of handsink in kitchen making it not easily accessible.]

5-205.11(B) **Handsink use prohibition**
[Clean cutting board stored in handsink in kitchen and knife stored in handsink in front area. Corrected on site(COS)]

6-301.11 **Handwash cleanser provided**
[No hand soap provided at handsink by mop sink.]

6-301.12 **Hand Drying Provision.**
[No hand towels provided at handsink by mop sink.]

Approved Source	Y N O A C R
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9. Food obtained from approved source. .. p

Fail Notes | 3-201.11(A)* **CRITICAL -Food from approved source**
[Owner stated that some of their raw shell eggs are obtained from local farmers.]

10. Food received at proper temperature. p

11. Food in good condition, safe and unadulterated. .. p

Fail Notes | 3-101.11* **CRITICAL - Safe, Unadulterated, & Honestly Presented**
[Reach in cooler(RIC) 2, visible spoilage on goat cheese.]

12. Required records available: shellstock tags, parasite destruction. p .. .

Protection from Contamination	Y N O A C R
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13. Food separated and protected. .. p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Protection from Contamination	Y	N	O	A	C	R
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Fail Notes | 3-302.11(A)(1)(b)* *CRITICAL - Separation-Raw & cooked RTE
[Upright RIC #1, raw ground sausage stored next to fully cooked ham and raw beef stored on top of fully cooked ham.]*

3-302.11(A)(2)(b)* *CRITICAL - Species Separation-separation in equipment
[Upright RIC #1, raw beef and raw ground sausage stored next to each other.]*

14. Food-contact surfaces: cleaned and sanitized. p

This item has Notes. See Footnote 1 at end of questionnaire.

15. Proper disposition of returned, previously served, reconditioned and unsafe food. p

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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16. Proper cooking time and temperatures. p

This item has Notes. See Footnote 2 at end of questionnaire.

17. Proper reheating procedures for hot holding. . . . p . . .

18. Proper cooling time and temperatures. . . . p . . .

19. Proper hot holding temperatures. . . p

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

Fail Notes | 3-501.16(A)(1)* *CRITICAL - PHF Hot Holding->135°F
[Hot holding unit, pan of mashed potatoes at 123.]*

20. Proper cold holding temperatures. . . p

This item has Notes. See Footnote 4 at end of questionnaire.

Fail Notes | 3-501.16(A)(2)(a)* *CRITICAL - PHF Cold Holding-<41°F
[Packages of butter sitting on prep table at 70 and pan of sausage stored on table next to grill at 66.]*

3-501.16(B) *CRITICAL - Raw shell eggs stored in refrigerated equipment with ambient air temperature of 45 °F or less
[Raw shell eggs sitting in back storage room at 57 and raw shell eggs sitting in top of open make table at 52.]*

21. Proper date marking and disposition. . . p

Fail Notes | 3-501.18(A)(2)* *CRITICAL - RTE PHF, Disposition-discard if in a container w/out a date
[Make table, all of the following made on 1/29 not marked with date prepared: chicken, tomatoes, hamburger meat, gravy, green beans, steak, tomato soup and commercially prepared sliced ham and turkey opened on 1/29 not marked with date opened. Front RIC's, made on site caesar and ranch dressings not marked with date prepared and whipped topping not marked with date opened. Back upright RIC's, sliced ham not marked with date prepared and chicken not marked with date prepared.]*

22. Time as a public health control: procedures and record. p . .

Consumer Advisory	Y	N	O	A	C	R
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23. Consumer advisory provided for raw or undercooked foods. p

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

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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Chemical	Y N O A C R
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| <i>Fail Notes</i> | <p>7-201.11(A)* <i>SWING - Separation, Storage-spacing/partitioning</i>
 <i>[Under front counter, stainless steel cleaner stored next to single use containers, bleach stored next to box of tea bags, and windex stored next to coffee bags, and in warewashing area, box of raw bacon stored on table next to box of dishwashing soap.]</i></p> <p>7-204.11* <i>CRITICAL - Sanitizers, Criteria</i>
 <i>[Wiping clothes stored in bucket of chlorine sanitizer at greater than 200ppm. COS-added water]</i></p> <p>7-207.11(B)* <i>CRITICAL - Necessary medicines-labeled/stored</i>
 <i>[Bottle of pills stored on food prep counter.]</i></p> |
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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

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
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|-------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <i>Fail Notes</i> | <p>3-302.12 <i>Food storage containers identified with common name of food</i>
 <i>[Containers of flour not labeled with common name, and food storage containers throughout reach in coolers not labeled with common name.]</i></p> |
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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
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|-------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <i>Fail Notes</i> | <p>3-304.14(B)(1) <i>Wet wiping cloths stored in sanitizer</i>
 <i>[Wet wiping cloths laying on food prep tables throughout kitchen and no sanitizer detected in wet wiping cloth bucket in kitchen.]</i></p> |
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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
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|-------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <i>Fail Notes</i> | <p>3-304.12(E) <i>In-use utensil storage (non-PHF)-clean, protected location</i>
 <i>[Ice scoop stored on top of ice machine in warewash room.]</i></p> <p>3-304.12(F) <i>In-use utensil storage-135°F water</i>
 <i>[In-use knives and spoon stored in bucket of water at 71.]</i></p> |
|-------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
42. Utensils, equipment and linens: properly stored, dried and handled.

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Proper Use of Utensils	Y	N	O	A	C	R
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<i>Fail Notes</i>	4-903.11(A)(2)	<i>Equipment/utensil/linen storage-protected from contamination [Clean pans and food storage containers stored on shelf below dirty dishes.]</i>
	4-903.11(B)(2)	<i>Equipment/utensil/linen storage-covered or inverted [Clean dessert forks stored in tray not stored inverted to prevent contamination.]</i>

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

<i>Fail Notes</i>	4-302.14	<i>Sanitizer test kit [No sanitizer test kits available to test the concentration of sanitizers.]</i>
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47. Non-food contact surfaces clean.	p
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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
51. Toilet facilities: properly constructed, supplied and cleaned.	..	p

<i>Fail Notes</i>	5-501.17	<i>Receptacle in women's toilet room covered [No covered trash receptacle in womens toilet room.]</i>
	6-202.14	<i>Toilet rooms completely enclosed-self closing door [Men's toilet room door is not self closing.]</i>

52. Garbage and refuse properly disposed; facilities maintained.	..	p
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<i>Fail Notes</i>	5-501.19()	<i>Refuse storage areas located separate from food/utensils/equipment & not creating a nuisance [In warewash room, a trash bag is tied hanging on rack where clean dishes are stored.]</i>
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53. Physical facilities installed, maintained and clean.	..	p
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<i>Fail Notes</i>	6-501.16	<i>Mops allowed to air dry after use [Mop stored in dirty water in mop bucket, not stored hanging up to air dry.]</i>
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54. Adequate ventilation and lighting; designated areas used.	..	p
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<i>Fail Notes</i>	6-202.11()	<i>Protective shielding on light bulbs over exposed food/utensils/equipment [No cover on lights in warewashing room above clean dishes and food prep table.]</i>
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Administrative/Other	Y	N	O	A	C	R
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55. Other violations	p
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EDUCATIONAL MATERIALS

The following educational materials were provided ..

<i>Material Distributed</i>	<i>Education Title #08</i>	<i>Date</i>	<i>Marking</i>
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EDUCATIONAL MATERIALS

<i>Material Distributed</i>	<i>Education Title #09</i>	<i>Did You Wash 'Em Flier</i>
	<i>Education Title #27</i>	<i>Hot and Cold Holding</i>
	<i>Education Title #43</i>	<i>Storing Food in WIC</i>

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Footnote 1

Notes:

Chlorine sanitizer in dishmachine 50ppm

Footnote 2

Notes:

Stovetop: chicken 185

Footnote 3

Notes:

Grill: gravy 163, diced potatoes 147

Footnote 4

Notes:

On food prep table on ice: tomatoes 31
Make table: onions 39, chicken 34, tomatoes 34, gravy 43,
Make table: lettuce 27, ranch 27, lettuce 37, pasta 32
RIC #1: lettuce 39, sour cream 40
RIC #2: caesar dressing 37, ranch 40
RIC #3: butter 39
RIC #4: milk 35, whipping cream 35
Upright RIC #1: ham 37
Upright RIC #2: milk 28, lettuce 31
Upright RIC #3: chicken 34
Freezers okay

