

**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:** 2/15/2012      **Business ID:** 112873FR  
**Business:** CINNAMON BAKERY & CAFFE

**Inspection:** 33001557  
**Store ID:**  
**Phone:** 3165588872  
**Inspector:** KDA33  
**Reason:** 02 Follow-up  
**Results:** Administrative Review

419 STATE ST  
 AUGUSTA, KS 67010

**Time In / Time Out**

| Date          | In       | Out      | Insp | Travel | Total | Mileage | Notes: |
|---------------|----------|----------|------|--------|-------|---------|--------|
| 02/15/12      | 09:35 AM | 01:20 PM | 3:45 | 0:35   | 4:20  | 0       |        |
| <b>Total:</b> |          |          | 3:45 | 0:35   | 4:20  | 0       |        |

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification      Print      Critical Violations 5      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  |
|---|----|----|----|----|----|----|
| <b>Demonstration of Knowledge</b>   |    |    |    |    |    |    |
| 1. Certification by accredited program, compliance with Code, or correct responses. | .. | .. | .. | .. | .. | .. |
| <b>Employee Health</b>  |    |    |    |    |    |    |
| 2. Management awareness; policy present.  | .. | .. | .. | .. | .. | .. |
| 3. Proper use of reporting, restriction and exclusion.                              | .. | .. | .. | .. | .. | .. |
| <b>Good Hygienic Practices</b>  |    |    |    |    |    |    |
| 4. Proper eating, tasting, drinking, or tobacco use                                 | p  | .. | .. | .. | .. | .. |
| 5. No discharge from eyes, nose and mouth.  | .. | .. | .. | .. | .. | .. |

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

| 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  | .. | .. | p  | p  |
| <i>Fail Notes</i>  | 6-301.11 <i>Handwash cleanser provided</i><br><i>[No hand cleanser at handsink in warewash area. Corrected on site(COS)-put soap at sink]</i> |    |    |    |    |    |    |
|  | 6-301.12 <i>Hand Drying Provision.</i><br><i>[No hand drying provisions at handsink in warewash area. COS-put towels at sink]</i>             |    |    |    |    |    |    |

| Approved Source  |  | Y  | N  | O  | A  | C  | R  |
|--|--|----|----|----|----|----|----|
| 9. Food obtained from approved source.                                     |  | p  | .. | .. | .. | .. | .. |
| <b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b> |  | .. | .. | .. | .. | .. | .. |
| 10. Food received at proper temperature.                                   |  | .. | .. | .. | .. | .. | .. |
| 11. Food in good condition, safe and unadulterated.                        |  | p  | .. | .. | .. | .. | .. |
| 12. Required records available: shellstock tags, parasite destruction.     |  | .. | .. | .. | .. | .. | .. |

| Protection from Contamination   |  | Y  | N  | O  | A  | C  | R  |
|---|--|----|----|----|----|----|----|
| 13. Food separated and protected.   |  | .. | p  | .. | .. | .. | p  |
| <i>Fail Notes</i>   | 3-302.11(A)(1)(b)* <b>CRITICAL - Separation-Raw &amp; cooked RTE</b><br><i>[West Kenmore RIC in back storage area, wrapped package of raw beef stored in pan with wrapped cooked chicken and wrapped packages of commercially prepared sliced ham. COS-moved beef. East Kenmore RIC in back storage, raw bacon stored on top of package of fully cooked ham. ]</i> |    |    |    |    |    |    |
|   | 3-302.11(A)(2)(a)* <b>CRITICAL - Species Separation-separate equipment</b><br><i>[East Kenmore RIC in back storage area, package of raw chicken stored on top of package of raw beef. ]</i>  |    |    |    |    |    |    |
| 14. Food-contact surfaces: cleaned and sanitized.                                     |  | .. | .. | .. | .. | .. | .. |
| 15. Proper disposition of returned, previously served, reconditioned and unsafe food. |  | .. | .. | .. | .. | .. | .. |

| Potentially Hazardous Food Time/Temperature                                |  | Y  | N  | O  | A  | C  | R  |
|--|--|----|----|----|----|----|----|
| 16. Proper cooking time and temperatures.                                  |  | .. | .. | .. | .. | .. | .. |
| 17. Proper reheating procedures for hot holding.                           |  | .. | .. | .. | .. | .. | .. |
| <b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b> |  | .. | .. | .. | .. | .. | .. |
| 18. Proper cooling time and temperatures.                                  |  | .. | .. | .. | .. | .. | .. |
| 19. Proper hot holding temperatures.                                       |  | p  | .. | .. | .. | .. | .. |
| <b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b> |  |    |    |    |    |    |    |
| 20. Proper cold holding temperatures.                                      |  | p  | .. | .. | .. | .. | .. |
| <b><i>This item has Notes. See Footnote 4 at end of questionnaire.</i></b> |  |    |    |    |    |    |    |
| 21. Proper date marking and disposition.                                   |  | .. | p  | .. | .. | .. | p  |

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|   |   |   |   |   |   |   |
|---|---|---|---|---|---|---|
| Potentially Hazardous Food Time/Temperature | Y | N | O | A | C | R |
|---|---|---|---|---|---|---|

|                   |  |
|-------------------|--|
| <i>Fail Notes</i> | 3-501.18(A)(2)* <i>CRITICAL - RTE PHF, Disposition-discard if in a container w/out a date<br/>[Large make table, pan of mashed potatoes made on Sunday, per cook, not marked with date prepared. West Kenmore RIC in back storage room, cooked chicken made on Friday, per cook, not marked with date prepared and commercially prepared fully cooked ham opened and sliced on Sunday, per cook, not marked with date opened. Small make table in kitchen, commercially prepared fully cooked sliced ham and turkey, open and sliced on Sunday, per cook, not marked with the date opened, roast beef made on Sunday, per cook, not marked with date prepared, and pan of gravy made on Sunday, per cook, not marked with date prepared. ]</i> |
|-------------------|--|

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

|                   |   |   |   |   |   |   |
|-------------------|---|---|---|---|---|---|
| Consumer Advisory | Y | N | O | A | C | R |
|-------------------|---|---|---|---|---|---|

23. Consumer advisory provided for raw or undercooked foods. .. .. . . . . .

|                                |   |   |   |   |   |   |
|--------------------------------|---|---|---|---|---|---|
| Highly Susceptible Populations | Y | N | O | A | C | R |
|--------------------------------|---|---|---|---|---|---|

24. Pasteurized foods used; prohibited foods not offered. .. .. . . . . .

|          |   |   |   |   |   |   |
|----------|---|---|---|---|---|---|
| Chemical | Y | N | O | A | C | R |
|----------|---|---|---|---|---|---|

25. Food additives: approved and properly used. .. .. . . . . .

26. Toxic substances properly identified, stored and used. .. p .. .. . . p

|                   |   |
|-------------------|---|
| <i>Fail Notes</i> | 7-201.11(A)* <i>SWING - Separation, Storage-spacing/partitioning<br/>[On shelf of table in waitstation area, bleach and spray bottle of Windex stored next to boxes of coffee and tea packets and on table in warewashing area box of dishwashing soap stored next to package of flour and pans of muffins. ]</i> |
| 7-204.11*         | <i>CRITICAL - Sanitizers, Criteria<br/>[Concentration of chlorine sanitizer in wiping cloth bucket in kitchen at &gt;200ppm, wiping cloths are used to wipe food contact surfaces in kitchen. COS-diluted ]</i>   |

|                                      |   |   |   |   |   |   |
|--------------------------------------|---|---|---|---|---|---|
| Conformance with Approved Procedures | Y | N | O | A | C | R |
|--------------------------------------|---|---|---|---|---|---|

27. Compliance with variance, specialized process and HACCP plan. .. .. . . . . .

|                       |
|-----------------------|
| GOOD RETAIL PRACTICES |
|-----------------------|

|                     |   |   |   |   |   |   |
|---------------------|---|---|---|---|---|---|
| Safe Food and Water | Y | N | O | A | C | R |
|---------------------|---|---|---|---|---|---|

28. Pasteurized eggs used where required. .. .. . . . . .

29. Water and ice from approved source. .. .. . . . . .

30. Variance obtained for specialized processing methods. .. .. . . . . .

|                          |   |   |   |   |   |   |
|--------------------------|---|---|---|---|---|---|
| Food Temperature Control | Y | N | O | A | C | R |
|--------------------------|---|---|---|---|---|---|

31. Proper cooling methods used; adequate equipment for temperature control. .. .. . . . . .

32. Plant food properly cooked for hot holding. .. .. . . . . .

33. Approved thawing methods used. .. .. . . . . .

34. Thermometers provided and accurate. .. .. . . . . .

|                     |   |   |   |   |   |   |
|---------------------|---|---|---|---|---|---|
| Food Identification | Y | N | O | A | C | R |
|---------------------|---|---|---|---|---|---|

35. Food properly labeled; original container. .. p .. .. . . p

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

|                     |   |   |   |   |   |   |
|---------------------|---|---|---|---|---|---|
| Food Identification | Y | N | O | A | C | R |
|---------------------|---|---|---|---|---|---|

*Fail Notes* | 3-302.12 *Food storage containers identified with common name of food  
[Food storage containers throughout reach in coolers not labeled with  
common name.]*

|                                  |   |   |   |   |   |   |
|----------------------------------|---|---|---|---|---|---|
| Prevention of Food Contamination | Y | N | O | A | C | R |
|----------------------------------|---|---|---|---|---|---|

36. Insects, rodents and animals not present; no unauthorized persons.     ..   ..   ..   ..   ..   ..

37. Contamination prevented during food preparation, storage and display.   ..   p   ..   ..   ..   ..

*Fail Notes* | 3-305.11(A)(3) *Food stored 6" above floor  
[Two bags of onions stored on floor in warewash room.]*

38. Personal cleanliness.     ..   ..   ..   ..   ..   ..

39. Wiping cloths: properly used and stored.     ..   p   ..   ..   ..   p

***This item has Notes. See Footnote 5 at end of questionnaire.***

*Fail Notes* | 3-304.14(B)(1) *Wet wiping cloths stored in sanitizer  
[Four wet wiping clothes stored on make table in kitchen.]*

40. Washing fruits and vegetables.     ..   ..   ..   ..   ..   ..

|                        |   |   |   |   |   |   |
|------------------------|---|---|---|---|---|---|
| Proper Use of Utensils | Y | N | O | A | C | R |
|------------------------|---|---|---|---|---|---|

41. In-use utensils: properly stored.     ..   p   ..   ..   ..   p

*Fail Notes* | 3-304.12(F) *In-use utensil storage-135°F water  
[In-use knives in kitchen stored in bucket of water at 67.]*

42. Utensils, equipment and linens: properly stored, dried and handled.   ..   ..   ..   ..   ..   ..

43. Single-use and single-service articles: properly used.     ..   ..   ..   ..   ..   ..

44. Gloves used properly.     ..   ..   ..   ..   ..   ..

|                                 |   |   |   |   |   |   |
|---------------------------------|---|---|---|---|---|---|
| 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     ..   ..   ..   ..   ..   ..

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

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

*Fail Notes* | 4-302.14 *Sanitizer test kit  
[No chlorine sanitizer test kit available to test concentration of sanitizer.]*

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

|                     |   |   |   |   |   |   |
|---------------------|---|---|---|---|---|---|
| Physical Facilities | Y | N | O | A | C | R |
|---------------------|---|---|---|---|---|---|

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

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

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

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

*Fail Notes* | 5-501.17 *Receptacle in women's toilet room covered  
[No covered trash receptacle in women's toilet room.]*

6-202.14 *Toilet rooms completely enclosed-self closing door  
[Men's toilet room door is not self closing.]*

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   ..   ..   ..   p

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|                     |                       |
|---------------------|-----------------------|
| Physical Facilities | Y   N   O   A   C   R |
|---------------------|-----------------------|

|                   |            |  |
|-------------------|------------|--|
| <i>Fail Notes</i> | 6-202.11() | <i>Protective shielding on light bulbs over exposed food/utensils/equipment<br/>[No cover on lights in warewashing room above clean dishes and food prep table.]</i> |
|-------------------|------------|--|

|                      |                       |
|----------------------|-----------------------|
| Administrative/Other | Y   N   O   A   C   R |
|----------------------|-----------------------|

|                      |                       |
|----------------------|-----------------------|
| 55. Other violations | p   .   .   .   .   . |
|----------------------|-----------------------|

|                              |
|------------------------------|
| <b>EDUCATIONAL MATERIALS</b> |
|------------------------------|

The following educational materials were provided

|                             |                            |  |
|-----------------------------|----------------------------|--|
| <i>Material Distributed</i> | <i>Education Title #08</i> | <i>Date Marking</i>                    |
|                             | <i>Education Title #42</i> | <i>Daily Self-Inspection Checklist</i> |
|                             | <i>Education Title #43</i> | <i>Storing Food in WIC</i>             |

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Owner states that the approximately 15 cartons of farm eggs stored in the back storage room and in reach in cooler(RIC) in back storage are for personal use only. All eggs that are not used in the facility need to be removed. The eggs in the make table in kitchen and in large case in RIC in back storage are from Ben E. Keith.

## **Footnote 2**

### **Notes:**

Grill: sausage 178

## **Footnote 3**

### **Notes:**

Hot holding unit: chicken 147, 148

Grill: gravy 141, burgers 142, potatoes 133

## **Footnote 4**

### **Notes:**

Make table: lettuce 40, tomatoes 37, chicken salad 35

On ice on counter: tomatoes 40, lettuce 43

Top of make table: pan of raw shell eggs 47, half and half in ice 40

## **Footnote 5**

### **Notes:**

Chlorine sanitizer at waitstation at 200ppm

