

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: 1/8/2013 **Business ID:** 3330081E
Business: Sweetly Scrumptious
 213 W Central

 Andover, Ks 67002

Inspection: 33002082
Store ID:
Phone: 3162609100
Inspector: KDA33
Reason: 10 Licensing
Results: No Follow-up

Time In / Time Out

| Date | In | Out | Insp | Travel | Total | Mileage | Notes: |
|---------------|----------|----------|------|--------|-------|---------|--------|
| 01/08/13 | 03:50 PM | 05:15 PM | 1:25 | 0:05 | 1:30 | 0 | |
| Total: | | | 1:25 | 0:05 | 1:30 | 0 | |

| | | | |
|-----------------------------------|-------|---------------------------|---|
| FOOD ESTABLISHMENT PROFILE | | | |
| Insp. Notification | Email | Critical (P) Violations 0 | Critical (Pf) Violations 0 Lic. Insp. Yes |
| Sent Notification To | | Left App. Yes | Lic. Approved Yes |
| 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.

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/ 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 |
| 4. Proper eating, tasting, drinking, or tobacco use | p | .. | .. | .. | .. | .. |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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| Good Hygienic Practices | Y | N | O | A | C | R |
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| 5. No discharge from eyes, nose and mouth. | p | .. | .. | .. | .. | .. |
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| Preventing Contamination by Hands | Y | N | O | A | C | R |
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| 6. Hands clean and properly washed. | p | .. | .. | .. | .. | .. |
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| 7. No bare hand contact with RTE foods or approved alternate method properly followed. | p | .. | .. | .. | .. | .. |
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| 8. Adequate handwashing facilities supplied and accessible. | .. | p | .. | .. | .. | .. |
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| <i>Fail Notes</i> | 6-301.11 | <i>Handwash cleanser provided [No hand cleanser at handsink in kitchen. Corrected on site(COS)]</i> |
| | 6-301.14 | <i>Handwashing signage [No handwashing signage at handsink in kitchen. COS]</i> |

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| Approved Source | Y | N | O | A | C | R |
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| 9. Food obtained from approved source. | p | .. | .. | .. | .. | .. |
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| 10. Food received at proper temperature. | .. | .. | p | .. | .. | .. |
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| 11. Food in good condition, safe and unadulterated. | p | .. | .. | .. | .. | .. |
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| 12. Required records available: shellstock tags, parasite destruction. | .. | .. | .. | p | .. | .. |
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| Protection from Contamination | Y | N | O | A | C | R |
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| 13. Food separated and protected. | p | .. | .. | .. | .. | .. |
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| 14. Food-contact surfaces: cleaned and sanitized. | p | .. | .. | .. | .. | .. |
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This item has Notes. See Footnote 1 at end of questionnaire.

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| 15. Proper disposition of returned, previously served, reconditioned and unsafe food. | p | .. | .. | .. | .. | .. |
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| Potentially Hazardous Food Time/Temperature | Y | N | O | A | C | R |
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| 16. Proper cooking time and temperatures. | .. | .. | .. | p | .. | .. |
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| 17. Proper reheating procedures for hot holding. | .. | .. | .. | p | .. | .. |
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| 18. Proper cooling time and temperatures. | .. | .. | .. | p | .. | .. |
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| 19. Proper hot holding temperatures. | .. | .. | .. | p | .. | .. |
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| 20. Proper cold holding temperatures. | p | .. | .. | .. | .. | .. |
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This item has Notes. See Footnote 2 at end of questionnaire.

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| 21. Proper date marking and disposition. | .. | .. | p | .. | .. | .. |
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| 22. Time as a public health control: procedures and record. | .. | .. | .. | p | .. | .. |
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| Consumer Advisory | Y | N | O | A | C | R |
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| 23. Consumer advisory provided for raw or undercooked foods. | .. | .. | .. | p | .. | .. |
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| Highly Susceptible Populations | Y | N | O | A | C | R |
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| 24. Pasteurized foods used; prohibited foods not offered. | .. | .. | .. | p | .. | .. |
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| Chemical | Y | N | O | A | C | R |
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| 25. Food additives: approved and properly used. | p | .. | .. | .. | .. | .. |
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| 26. Toxic substances properly identified, stored and used. | 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 | .. | .. |
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| GOOD RETAIL PRACTICES | | | | | | |
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| 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 | .. | .. | .. | .. |
| <i>Fail Notes</i> 3-602.11(B) <i>Label information (packaged in establishment)</i> <i>[Packaged muffins on display on counter lack ingredient information and weight.]</i> | | | | | | |
| Prevention of Food Contamination | Y | N | O | A | C | R |
| 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 | .. | .. | .. | .. |
| <i>Fail Notes</i> 3-304.14(B)(1) <i>Wet wiping cloths stored in sanitizer</i> <i>[Wet wiping cloths stored on counter.]</i> | | | | | | |
| 40. Washing fruits and vegetables. | .. | .. | .. | p | .. | .. |
| Proper Use of Utensils | Y | N | O | A | C | R |
| 41. In-use utensils: properly stored. | .. | p | .. | .. | .. | .. |
| <i>Fail Notes</i> 3-304.12(B) <i>In-use utensil storage(non-PHF)-handles above food</i> <i>[Handle of flour scoop is stored down in the flour.]</i> | | | | | | |
| 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- 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</i> <i>[No sanitizer test kit available to test concentration of sanitizer.]</i> | | | | | | |
| 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 | .. | .. | .. | .. | .. |

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

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| <i>Fail Notes</i> | K.S.A. 65-689(a) | <i>Operating without a food establishment license [Facility is operating without a Food Establishment license. Left application and spoke with owner about sending in fees and application immediately.]</i> |
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| EDUCATIONAL MATERIALS |
|------------------------------|

The following educational materials were provided ..

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Footnote 1

Notes:

Warewash sink was not set up at time of inspection, but no sanitizer is available for use. Informed employees that they must sanitize all food contact surfaces after cleaning. Employee stated that they would get more sanitizer before cleaning dishes and utensils.

Footnote 2

Notes:

RIC: ambient air 41