

**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:** 6/25/2013      **Business ID:** 111556FE  
**Business:** CITY OF BASEHOR FIELD OF DREAMS

**Inspection:** 40000301  
**Store ID:**  
**Phone:** 9137242000  
**Inspector:** KDA40  
**Reason:** 01 Routine  
**Results:** Follow-up

14333 FAIRMONT RD  
 BASEHOR, KS 66007

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/25/13	06:35 PM	08:20 PM	1:45	0:25	2:10	0	
<b>Total:</b>			1:45	0:25	2:10	0	

**FOOD ESTABLISHMENT PROFILE**

Updated Risk Category RAC# 05 High Risk      Updated Size Range 1. Under 5,000 sq feet  
 Insp. Notification Print      Lic. Insp. No  
 Priority(P) Violations 2      Priority foundation(Pf) Violations 1  
 Certified Manager on Staff ..      Address Verified p      Actual Sq. Ft. \_\_\_\_\_  
 Certified Manager Present ..

**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).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT [www.agriculture.ks.gov](http://www.agriculture.ks.gov), EMAIL [fsl@kda.ks.gov](mailto:fsl@kda.ks.gov), OR CALL (785) 296-5600.

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	..	..	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices		Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use		p				p	
<i>Fail Notes</i>	<p>2-401.11 <i>EMPLOYEES shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection cannot result.</i>  <i>[Open beverage on service counter. COS-removed.]</i></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				
<i>Fail Notes</i>	<p>4-501.115 <i>Manual Warewashing Equipment, Detergent Sanitizers - If a detergent-SANITIZER is used to SANITIZE in a cleaning and SANITIZING procedure where there is no distinct water rinse between the washing and SANITIZING steps, the agent applied in the SANITIZING step shall be the same detergent-SANITIZER that is used in the washing step.</i>  <i>[No sanitizer being used in manual warewashing process. COS-employee left establishment to obtain bleach. He returned. Inspector set up the 3 vat sink and prepared sanitizer buckets. Utensils and equipment washed. ]</i></p> <p>4-602.12(B) <i>Cleaning Microwaves - The cavities and door seals of microwave ovens shall be cleaned at least every 24 hours by using the manufacturer's recommended cleaning procedure.</i>  <i>[Interior of microwave was encrusted with dried food splatter. Employee said it had been cleaned sometime yesterday, longer than 24 hours. ]</i></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			
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					

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Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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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 .. . p ..

<i>Fail Notes</i>	7-102.11	<i>Pf - Common Name (Working Containers) Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. [Two spray bottles of what employee identified as PineSol were not labeled. COS-labeled. ]</i>
	7-201.11(A)	<i>P - Chemical Storage (spacing/partitioning) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by separating the POISONOUS OR TOXIC MATERIALS by spacing or partitioning. [A bottle of windex and a bottle of degreaser were stored in food/equipment pantry in direct contact with bottle of popcorn buttery flavor and above beverage mix and candy. COS-employee removed. ]</i>

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
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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 .. . p ..

<i>Fail Notes</i>	3-302.12	<i>Food storage containers (Common Name) Except for containers holding FOOD that can be readily and unmistakably recognized such as dry pasta, working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD. [Two spray bottles containing what employee identified as water were not labeled. COS-labeled. ]</i>
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Prevention of Food Contamination	Y	N	O	A	C	R
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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. .. p .. .. ..

<i>Fail Notes</i>	6-202.15(A)(3)	<i>Outer openings (Doors) Outer openings of a FOOD ESTABLISHMENT shall be protected against the entry of insects and rodents by solid, self-closing, tight-fitting doors. [The outer door to the kitchen and storage area was left open as ball park employees entered and exited. On two occasions, the door was left open while employees engaged in conversation. Several flies were observed flying about kitchen and food prep areas. ]</i>
	6-501.111(A)	<i>P - Pests (Prohibited) The PREMISES shall be maintained free of insects, rodents, and other pests. [The outer door to the establishment is frequently opened. There are no insect pest control measures in place and kitchen had several flies. ]</i>

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

<i>Fail Notes</i>	3-305.11(A)(1)	<i>Food storage - Except as specified in ¶¶ (B) and (C) of 3-305.11, FOOD shall be protected from contamination by storing the FOOD: in a clean, dry location; where it is not exposed to splash, dust, or other contamination; and at least 15 cm (6 inches) above the floor. [Containers of cheese sauce and chili sauce were stored on the floor. COS-employee moved. ]</i>
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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
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41. In-use utensils: properly stored. p .. .. ..

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

<i>Fail Notes</i>	4-903.11(A)	<i>Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored: In a clean, dry location; Where they are not exposed to splash, dust, or other contamination; and, At least 15 cm (6 inches) above the floor. [Box containing single service beverage cups was stored on floor. COS-employee moved. ]</i>
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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- P and Pf items p .. .. ..

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 .. .. ..

<i>Fail Notes</i>	4-302.14	<i>Pf - A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [No sanitizer test kit available in establishment. ]</i>
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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 .. .. ..

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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

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

<i>Fail Notes</i>	6-501.12(A) <i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [The counters of the kitchen service area and kitchen food prep area were soiled with dried food debris. Employees indicated the establishment is cleaned once a day. ]</i>
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|---|---|----|----|----|----|----|
| 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
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The following educational materials were provided      p

- |                             |  |
|-----------------------------|--|
| <i>Material Distributed</i> | <i>Education Title #07    Corrective Actions</i>                           |
|                             | <i>Education Title #10    Did You Wash 'Em Sign / Sticker</i>              |
|                             | <i>Education Title #22    Focus On Food Safety Manual (on the Website)</i> |
|                             | <i>Education Title #37    Manual Dishwashing Procedures Sign</i>           |

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

**Notes:**

cooked hamburger at 190 degrees.

## **Footnote 2**

**Notes:**

In Frigidaire RIC: cheese slices at 39 degrees. In Pepsi RIC: cheese slices at 40 degrees.

## **Footnote 3**

**Notes:**

Inspector educated employees on need to keep kitchen area clean of food debris and spills. Inspector educated employees about the need to store wipe cloths in sanitizer and use them frequently to clean food contact and non food contact surfaces.

