

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: 4/30/2014 **Business ID:** 106393FE
Business: SIMPLE SIMONS PIZZA

Inspection: 40000863
Store ID:
Phone: 9137244141
Inspector: KDA40
Reason: 01 Routine
Results: No Follow-up

15302 BRIAR RD
 BASEHOR, KS 66007

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
04/30/14	02:30 PM	04:15 PM	1:45	0:10	1:55	0	
Total:			1:45	0:10	1:55	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Sent Notification To _____ Lic. Insp. No
 Priority(P) Violations 2 Priority foundation(Pf) Violations 3
 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, EMAIL 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
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	p	..
<i>Fail Notes</i> 2-401.11 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. [open beverage stored on dough press. COS-removed.]						
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	p	..
<i>Fail Notes</i> 4-601.11(A) Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [The seals of the lowboy prep tables were soiled with dried food debris. COS-cleaned.]						
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
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
19. Proper hot holding temperatures.	p
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
20. Proper cold holding temperatures.	p
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
21. Proper date marking and disposition.	p
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
24. Pasteurized foods used; prohibited foods not offered.	p
Chemical	Y	N	O	A	C	R

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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>	7-201.11(B)	<i>P - Chemical Storage (Not Above Food, etc.) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES. [In the kitchen, there was a container of sanitizer and a plastic cup which had been used to dispense sanitizer and had sanitizer concentrate in it. Both the container and the cup were stored above clean equipment. COS-removed.]</i>
	7-207.11(B)	<i>P - Except for medicines that are stored or displayed for retail sale, Medicines that are in a FOOD ESTABLISHMENT for the EMPLOYEES' use shall be labeled as specified under § 7-101.11 and located to prevent the contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES. [Stored on a shelf directly above the dough mixer, there was an assortment of employee personal medicattion. COS-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 . . |
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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 |
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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 |
| 37. Contamination prevented during food preparation, storage and display. | p |
| 38. Personal cleanliness. | p |
| 39. Wiping cloths: properly used and stored. | . p . . . p . |

<i>Fail Notes</i>	3-304.14(B)(1)	<i>Wiping cloths (Storage) Cloths in-use for wiping counters and other EQUIPMENT surfaces shall be held between uses in a chemical sanitizer solution at an appropriate concentration. [wet wipe cloth stored on prep table. COS-removed.]</i>
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| 40. Washing fruits and vegetables. | .. . p . . . |
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Proper Use of Utensils	Y N O A C R
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Proper Use of Utensils	Y	N	O	A	C	R
41. In-use utensils: properly stored.	..	p	p	..
<i>Fail Notes</i> 3-304.12(A) <i>In-use utensil storage (Handles above top of container) Except as specified under 3-304.12(B), during pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored in the FOOD with their handles above the top of the FOOD and the container. [In a container of sugar, there was a single use plastic ramekin and a plastic cup, both without handles stored in contact with food. COS-removed.]</i>						
42. Utensils, equipment and linens: properly stored, dried and handled.	p
43. Single-use and single-service articles: properly used.	..	p	p	..
<i>Fail Notes</i> 4-502.13(A) <i>SINGLE-SERVICE and SINGLE-USE ARTICLES may not be reused. [single use ramekin was stored in a container of strudel mix and another one stored in a container of sugar. COS-discarded.]</i>						
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	p	..
<i>Fail Notes</i> 4-202.11(A)(2) <i>Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. [Seven rubber spatulas were damage with cracks and pits. COS-discarded.]</i>						
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items	..	p
<i>Fail Notes</i> 4-501.11(B) <i>EQUIPMENT components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications. [Two doors of the back prep table had seals which were split and peeling away from the doors.]</i>						
46. Warewashing facilities: installed, maintained, and used; test strips.	..	p	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. [stablishment uses both quat and chlorine. There was no test kit available for chlorine. COS-employee left and returned with test strips.]</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
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>						
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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Administrative/Other

Y N O A C R

Fail Notes | 8-304.11(A) *Upon issuance of the LICENSE by the REGULATORY AUTHORITY, the LICENSEE shall post the LICENSE in a location in the FOOD ESTABLISHMENT that is conspicuous to CONSUMERS. [current license not posted in a conspicuous location.]*

EDUCATIONAL MATERIALS

The following educational materials were provided p

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

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Footnote 1

Notes:

baked chicken at 475F, according to PIC, was removed from oven and placed in WIC after a few minutes of cooling time. After approximately 4 hours, according to PIC, in the WIC, the internal temperature was 60F.

Footnote 2

Notes:

marinara sauce at 137F.

Footnote 3

Notes:

Front prep: canadian bacon at 39F, hard boiled eggs at 39F, chicken wings at 41F.
back prep: cooked chicken at 35F, sausage crumbles at 25F, slice cheese at 38F, BBQ beef at 40F.
WIC: deli turkey at 38F.

Footnote 4

Notes:

Front hand sink hot water temperature achieved 109F. Back kitchen hand sink hot water temperature achieved 108F.

Footnote 5

Notes:

5 keys to food safety poster.

FIELD WARNING LETTER

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Business: SIMPLE SIMONS PIZZA

15302 BRIAR RD
BASEHOR, KS 66007

Inspection: 40000863
Store ID:
Phone: 9137244141
Inspector: KDA40
Reason: 01 Routine

Reference:

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FIELD WARNING LETTER

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012, K.S.A. 65-619 *et seq.* and regulations promulgated pursuant thereto, grants the Kansas Department of Agriculture authority to regulate food establishments and food processing plants. The Kansas Food Code is adopted and amended by K.A.R. 4-28-8 through 15.

During the inspection today of the Food Establishment listed above, violations of the Kansas Food Code were observed. The violations are documented in the attached Kansas Food Establishment Inspection Report.

Although we will not take further action at this time based on this inspection report, repeated violations observed during future inspections may result in:

- Embargo of non-compliant products;
- immediate closure of your establishment;
- civil penalties of up to \$1,000.00 per violation;
- denial of license renewal;
- modification, suspension and/or revocation of any license or authority issued pursuant to the Kansas Food, Drug and Cosmetic Act;
- and/or any other penalty authorized by law.

Future inspections will be initiated during the next routine inspection cycle, unless we receive a complaint about the food establishment.