

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: 4/6/2015 **Business ID:** 106393FE
Business: SIMPLE SIMONS PIZZA

Inspection: 40001393
Store ID:
Phone: 9137244141
Inspector: KDA40
Reason: 01 Routine
Results: Follow-up

15302 BRIAR RD
 BASEHOR, KS 66007

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
04/06/15	01:35 PM	04:50 PM	3:15	0:15	3:30	0	
04/06/15	04:50 PM		0:00	0:35	0:35	0	rtn to office
Total:			3:15	0:50	4:05	0	

FOOD ESTABLISHMENT PROFILE

Updated Risk Category RAC# 06 High Risk Updated Size Range 1. Under 5,000 sq feet
 Insp. Notification Print Lic. Insp. No
 Priority(P) Violations 3 Priority foundation(Pf) Violations 2
 Certified Manager on Staff .. Address Verified p Actual Sq. Ft. 0
 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) 564-6767.

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

Fail Notes 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.
[Two open employee beverages stored on prep table while food in preparation. Open employee beverage on side counter above pizza boxes. COS-removed.]*

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 p ..

Fail Notes 2-301.14(F) *P - Wash Hands (Prevent Cross Contamination) FOOD EMPLOYEES shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in FOOD preparation including working with exposed FOOD, clean EQUIPMENT and UTENSILS, and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES and during FOOD preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks
[Employee was handed a set of keys from a person who had entered the back area from a side door. She took the keys to the front of the establishment, returned to the kitchen food prep area and began cutting RTE bell peppers. She did not wash her hands. COS-peppers discarded, hands washed.]*

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
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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
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13. Food separated and protected. p

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

Fail Notes 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.
[There were three food containers stored as clean that were soiled with dried food debris and sticker residue. COS-removed for washing. The seals on the pizza prep, salad prep and sandwich prep tables are soiled with dried foo 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
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16. Proper cooking time and temperatures. p

17. Proper reheating procedures for hot holding. p

18. Proper cooling time and temperatures. p

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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
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19. Proper hot holding temperatures. p

20. Proper cold holding temperatures. p

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

21. Proper date marking and disposition. .. p p ..

<i>Fail Notes</i>	3-501.18(A)(2) <i>P - RTE PHF/TCS, Disposition (discard if in a container w/out a date) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is not clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5°C (41°F) or less for a maximum of 7 days, with the day of preparation counted as Day 1. [In the pizza prep table: open bag of precooked sausage and open bag of precooked hamburger. No date marking. PIC indicated the bags had been opened on 4/4. COS-dated In sandwich prep table: three open bags of commercially prepared chicken wings. No date marking. PIC indicated the bags had been opened on 4/4. COS-dated. In salad prep table: container of hard boiled eggs, peeled. No date marking. PIC indicated the eggs had been cooked on 4/4. COS-dated.]</i>
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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

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

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

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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination	Y	N	O	A	C	R					
36. Insects, rodents and animals not present.	p					
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>											
37. Contamination prevented during food preparation, storage and display.	p					
38. Personal cleanliness.	..	p	p	..					
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39. Wiping cloths: properly used and stored.	..	p	p	..					
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40. Washing fruits and vegetables.	p					
Proper Use of Utensils	Y	N	O	A	C	R					
41. In-use utensils: properly stored.	..	p	p	..					
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42. Utensils, equipment and linens: properly stored, dried and handled.	..	p	p	..					
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43. Single-use and single-service articles: properly used.	..	p	p	..					
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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					

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending	Y	N	O	A	C	R
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45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Core items .. p

Fail Notes 4-501.11(B) *EQUIPMENT components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications. [The seals on the doors of the pizza prep table are held together with duct tape.]*

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

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

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

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

Fail Notes 5-402.11 *P - Except for floor drains that originate in refrigerated spaces that are constructed as an integral part of the building, a direct connection may not exist between the SEWAGE system and a drain originating from EQUIPMENT in which FOOD is placed. [Stored in the basin of the utility sink, a colendar of mushrooms. COS-removed from basin.]*

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

Fail Notes 6-202.14 *Except where a toilet room is located outside a FOOD ESTABLISHMENT and does not open directly into the FOOD ESTABLISHMENT, such as a toilet room that is provided by the management of a shopping mall, a toilet room located on the PREMISES shall be completely enclosed and provided with a tight-fitting and self-closing door. [The door to the unisex employee restroom 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

Administrative/Other	Y	N	O	A	C	R
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55. Other violations .. p

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. [license not posted in a conspicuous location.]*

EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #22</i>	<i>Focus On Food Safety Manual (on the Website)</i>
	<i>Education Title #40</i>	<i>When The Power Is Out</i>

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Cooked chicken at 44F after cooling, according to PIC, for 4 hours.

Footnote 2

Notes:

WIC: canadian bacon at 40F, ham at 41F.

Sandwich prep: ham at 42F, cut lettuce at 41F, chicken wings at 41F.

Salad prep: hardboiled eggs at 36F, cut tomatoes at 33F.

pizza prep: hamburger at 32F, sausage at 35F, chicken at 34F, 38F.

Footnote 3

Notes:

True RIC: ambient temperature at 33F.

Footnote 4

Notes:

PIC indicated the establishment is serviced on a monthly basis by a pest control company. Owner indicated last service was 4/2.

Footnote 5

Notes:

front hand sink hot water achieved 106F. Kitchen hand sink hot water achieved 126F.

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 4/6/2015 **Business ID:** 106393FE
Business: SIMPLE SIMONS PIZZA

15302 BRIAR RD
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NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations 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 food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 04/16/15

Inspection Report Number 40001393 Inspection Report Date 04/06/15

Establishment Name SIMPLE SIMONS PIZZA

Physical Address 15302 BRIAR RD City BASEHOR

Zip 66007

Additional Notes
and Instructions