

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: 3/13/2014 **Business ID:** 78364FE
Business: BALDWIN CITY MARKET INC

Inspection: 46004707
Store ID:
Phone: 7855943321
Inspector: KDA46
Reason: 01 Routine
Results: Follow-up

112 N 8TH PO BOX 555
 BALDWIN, KS 66006

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
03/13/14	11:00 AM	02:15 PM	3:15	0:10	3:25	0	
Total:			3:15	0:10	3:25	0	

FOOD ESTABLISHMENT PROFILE	
Updated Risk Category <u>RAC# 06 High Risk</u>	Updated Size Range <u>1. Under 5,000 sq feet</u>
Insp. Notification <u>Print</u>	Lic. Insp. <u>No</u>
Priority(P) Violations <u>4</u> Priority foundation(Pf) Violations <u>3</u>	
Certified Manager on Staff <input type="checkbox"/>	Address Verified <input checked="" type="checkbox"/>
Certified Manager Present <input type="checkbox"/>	Actual Sq. Ft. _____

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.

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

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

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		Y	N	O	A	C	R
Good Hygienic Practices							
4. Proper eating, tasting, drinking, or tobacco use		p
5. No discharge from eyes, nose and mouth.		p
Preventing Contamination by Hands							
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							
9. Food obtained from approved source.		..	p	p	..
<i>Fail Notes</i>	3-201.11(C)	<i>Pf - PACKAGED FOOD shall be labeled as specified in LAW. [There was a container of almonds being sold in the establishment that did not have any label information present on the packaging. Corrected on site(COS), had the staff pull the almonds from the inventory.]</i>					
10. Food received at proper temperature.		p
11. Food in good condition, safe and unadulterated.		..	p	p	..
<i>Fail Notes</i>	3-202.15	<i>Pf - FOOD packages shall be in good condition and protect the integrity of the contents so that the FOOD is not exposed to ADULTERATION or potential contaminants. [There was a container of cookies stored on the shelf that were crushed, and opened. (COS), had the staff discard the package.]</i>					
12. Required records available: shellstock tags, parasite destruction.		p
Protection from Contamination							
13. Food separated and protected.		..	p	p	..
<i>Fail Notes</i>	3-302.11(A)(1)(b)	<i>P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from Cooked READY-TO-EAT FOOD. [In the meat cooler unit there was raw bacon stored directly next to ready-to-eat hotdogs. In the same refrigeration unit, there was raw bacon stored next to fully cooked diced ham. (COS), had the staff place dividers in the unit.]</i>					
	3-302.11(A)(2)	<i>P - Cross Contamination by type (separate equipment) - FOOD shall be protected from cross contamination by separating types of raw animal FOODS from each other such as beef, FISH, lamb, pork, and POULTRY during storage, preparation, holding, and display by: using separate EQUIPMENT for each type; arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented; or, preparing each type of FOOD at different times or in separate areas [In the meat walk in cooler there was raw chicken stored over raw beef. (COS), had the staff move the chicken to the bottom shelf.]</i>					
14. Food-contact surfaces: cleaned and sanitized.		p
15. Proper disposition of returned, previously served, reconditioned and unsafe food.		p
Potentially Hazardous Food Time/Temperature							
16. Proper cooking time and temperatures.		p
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>							
17. Proper reheating procedures for hot holding.		p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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18. Proper cooling time and temperatures. p

19. Proper hot holding temperatures. p

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

20. Proper cold holding temperatures. p

This item has Notes. See Footnote 4 at end of questionnaire.

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
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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 ..

Fail Notes 7-206.12 *P - Rodent bait shall be contained in a covered, tamper-resistant bait station. [In the back storage area towards the far right corner area there was a box of Decon. (COS), had the staff pull and discard.]*

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

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

Fail Notes 3-602.11(B)(1) *Label information (packaged in establishment - Common Name) Label information shall include the common name of the FOOD, or absent a common name, an adequately descriptive identity statement. [There was 10-15 packages of almonds being sold with no common name.]*

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Food Identification	Y	N	O	A	C	R
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|-------------------|----------------|---|
| <i>Fail Notes</i> | 3-602.11(B)(2) | <p><i>Label information (packaged in establishment - Ingredients) Label information shall include, if made from two or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the FOOD.</i>
 <i>[There was 10-15 packages of almonds being sold with no ingredients on package.]</i></p> |
| | 3-602.11(B)(3) | <p><i>Label information (packaged in establishment - Net Contents) Label information shall include an accurate declaration of the quantity of contents.</i>
 <i>[There was 10-15 packages of almonds, and comb honey being sold with no net contents.]</i></p> |
| | 3-602.11(B)(4) | <p><i>Label information (packaged in establishment - Business Information) Label information shall include the name and place of business of the manufacturer, packer, or distributor.</i>
 <i>[There was 10-15 packages of almonds being sold with no business information.]</i></p> |
| | 3-602.11(B)(5) | <p><i>Pf - Label information (packaged in establishment - Food Allergens) Label information shall include the name of the FOOD source for each MAJOR FOOD ALLERGEN contained in the FOOD unless the FOOD source is already part of the common or usual name of the respective ingredient.</i>
 <i>[There was 10-15 packages of almonds, and comb honey being sold with no food allergen information.]</i></p> |
| | 3-602.11(B)(6) | <p><i>Label information (packaged in establishment - Nutrition Information) Label information shall include except as exempted, nutrition labeling as specified in 21 CFR 101 - Food Labeling and 9 CFR 317 Subpart B Nutrition Labeling.</i>
 <i>[There was 10-15 packages of almonds, and comb honey being sold with no nutrition information listed on the packages.]</i></p> |
| | 3-602.11(C) | <p><i>Bulk food - self service (Labeling) Bulk FOOD that is available for CONSUMER self-dispensing shall be prominently labeled with the following information in plain view of the CONSUMER: the manufacturer's or processor's label that was provided with the FOOD; or, a card, sign, or other method of notification that includes the common name of the FOOD, a list of the ingredients in descending order by predominance of weight, and the name of the FOOD source for each MAJOR FOOD ALLERGEN contained in the FOOD unless the FOOD source is already part of the common or usual name of the respective ingredient.</i>
 <i>[There is a large bin of cookies that is not labeled accordingly.]</i></p> |

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) | <p><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.</i>
 <i>[East exit in the back storage area has gaps along the bottom of the door.]</i></p> | | | | |
| | 6-501.112 | <p><i>Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the PREMISES at a frequency that prevents their accumulation, decomposition, or the attraction of pests.</i>
 <i>[In the back storage area there is a build-up of dead bugs in the corners throughout the back area.]</i></p> | | | | |
| 37. Contamination prevented during food preparation, storage and display. | p | .. | .. | .. | .. | .. |
| 38. Personal cleanliness. | p | .. | .. | .. | .. | .. |
| 39. Wiping cloths: properly used and stored. | .. | .. | p | .. | .. | .. |
| 40. Washing fruits and vegetables. | .. | .. | p | .. | .. | .. |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Proper Use of Utensils	Y	N	O	A	C	R		
41. In-use utensils: properly stored.	p		
42. Utensils, equipment and linens: properly stored, dried and handled.	p		
43. Single-use and single-service articles: properly used.	..	p		
<table border="0" style="width: 100%;"> <tr> <td style="width: 10%; vertical-align: top;"><i>Fail Notes</i></td> <td style="border-left: 1px solid black; padding-left: 5px; vertical-align: top;"> 4-903.11(C) <i>SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored as specified under ¶ 4-903.11(A) and shall be kept in the original protective PACKAGE or stored by using other means that afford protection from contamination until used. [In the back storage area there was about 5-10 plastic trays stored on the shelf with not protective covering.]</i> </td> </tr> </table>	<i>Fail Notes</i>	4-903.11(C) <i>SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored as specified under ¶ 4-903.11(A) and shall be kept in the original protective PACKAGE or stored by using other means that afford protection from contamination until used. [In the back storage area there was about 5-10 plastic trays stored on the shelf with not protective covering.]</i>						
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44. Gloves used properly.	p
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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
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

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

47. Non-food contact surfaces clean.	..	p		
<table border="0" style="width: 100%;"> <tr> <td style="width: 10%; vertical-align: top;"><i>Fail Notes</i></td> <td style="border-left: 1px solid black; padding-left: 5px; vertical-align: top;"> 4-601.11(C) <i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [The deli area where the stove is located has a smoker that is covered with debris accumulation. The shelf the smoker sits on is covered with debris. In the meat room the fans are covered with dust accumulation.]</i> </td> </tr> </table>	<i>Fail Notes</i>	4-601.11(C) <i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [The deli area where the stove is located has a smoker that is covered with debris accumulation. The shelf the smoker sits on is covered with debris. In the meat room the fans are covered with dust accumulation.]</i>						
<i>Fail Notes</i>	4-601.11(C) <i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [The deli area where the stove is located has a smoker that is covered with debris accumulation. The shelf the smoker sits on is covered with debris. In the meat room the fans are covered with dust accumulation.]</i>							

Physical Facilities	Y	N	O	A	C	R		
48. Hot and cold water available; adequate pressure.	p		
49. Plumbing installed; proper backflow devices.	..	p	p	..		
<table border="0" style="width: 100%;"> <tr> <td style="width: 10%; vertical-align: top;"><i>Fail Notes</i></td> <td style="border-left: 1px solid black; padding-left: 5px; vertical-align: top;"> 5-202.13 <i>P - An air gap between the water supply inlet and the flood level rim of the PLUMBING FIXTURE, EQUIPMENT, or nonFOOD EQUIPMENT shall be at least twice the diameter of the water supply inlet and may not be less than 25 mm (1 inch). [There was a hose attached to the faucet that was stored below the flood rim. (COS) had staff wrap up hose.]</i> </td> </tr> </table>	<i>Fail Notes</i>	5-202.13 <i>P - An air gap between the water supply inlet and the flood level rim of the PLUMBING FIXTURE, EQUIPMENT, or nonFOOD EQUIPMENT shall be at least twice the diameter of the water supply inlet and may not be less than 25 mm (1 inch). [There was a hose attached to the faucet that was stored below the flood rim. (COS) had staff wrap up hose.]</i>						
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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		

<i>Fail Notes</i>	6-501.113 <i>Maintenance tools such as brooms, mops, vacuum cleaners, and similar items shall be: Stored so they do not contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES; and, Stored in an orderly manner that facilitates cleaning the area used for storing the maintenance tools. [In the deli area by the smoker unit there was maintenance tools stored under the area where the smoker is located.]</i>
	6-501.12(A) <i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [In the back storage area there was several spider webs throughout the back area on the ceiling and in the corners.]</i>

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities	Y N O A C R
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<i>Fail Notes</i>	6-501.16	<i>After use, mops shall be placed in a position that allows them to air-dry without soiling walls, EQUIPMENT, or supplies. [There was a mop in the back that was stored in a bucket after use and not allowed to air dry.]</i>
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54. Adequate ventilation and lighting; designated areas used. .. p

<i>Fail Notes</i>	6-501.14(A)	<i>Intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination by dust, dirt, and other materials. [The exhaust hood in the deli kitchen area has debris accumulation present.]</i>
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Administrative/Other	Y N O A C R
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55. Other violations p

EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #07</i>	<i>Corrective Actions</i>
	<i>Education Title #10</i>	<i>Did You Wash 'Em Sign / Sticker</i>
	<i>Education Title #43</i>	<i>Storing Food in WIC</i>

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

owner: Baldwin City Market Inc.

Footnote 2

Notes:

Spare ribs 205.0F

Footnote 3

Notes:

Chicken

Footnote 4

Notes:

meat unit
25.7F roast beef
32.4F beef bologna
35.3F cotto salam

Unit#1
39.3F salsa

Unit#2
41.8F lettuce
Meat unit#2
35.7F chicken
37.2F beef
38.9F beef
Milk unit
37.9F yogart
33.2F milk

Footnote 5

Notes:

3-vat sink was set-up: They are using bleach with a concentration level of 50 parts per million.

