

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: 4/7/2014 **Business ID:** 97360FE
Business: GAMBINO'S PIZZA

Inspection: 48001184
Store ID:
Phone: 9133674100
Inspector: KDA48
Reason: 03 Complaint
Results: Follow-up

610 COMMERCIAL STREET PO BOX 117
 ATCHISON, KS 66002

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
04/07/14	04:05 PM	06:35 PM	2:30	0:05	2:35	0	
Total:			2:30	0:05	2:35	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Lic. Insp. No

Priority(P) Violations 1 Priority foundation(Pf) Violations 4

Certified Manager on Staff .. Address Verified p Actual Sq. Ft. 2400

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

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 | .. | .. | .. | .. | .. |
| 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 | .. | .. | .. | .. | .. |
| 7. No bare hand contact with RTE foods or approved alternate method properly followed. | | p | .. | .. | .. | .. | .. |
| 8. Adequate handwashing facilities supplied and accessible. | | .. | p | .. | .. | p | .. |

Fail Notes | 5-205.11(B) Pf - A HANDWASHING SINK may not be used for purposes other than handwashing.
 [Employee filled up a plastic container with water from the hand sink. Corrected on site (COS) by educating staff on hand sink protocol.]

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 | .. | .. | .. | .. |

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

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.
 [The pizza dough sheeter had a buildup of brown debris on the white plastic boards.

The door seals of the 3 door/pizza make table were found with heavy accumulation of food debris and grime.]

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|---|--|---|----|----|----|----|----|
| 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 | .. | .. | .. |
| 19. Proper hot holding temperatures. | | .. | .. | p | .. | .. | .. |
| 20. Proper cold holding temperatures. | | p | .. | .. | .. | .. | .. |

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

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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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Fail Notes	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 sandwich make table, deli ham with no date marking and deli turkey with no date marking. Employee stated both meats were opened on Saturday. Corrected on site (COS) by date marking both items.]</i>
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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

Safe Food and Water	Y	N	O	A	C	R
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28. Pasteurized eggs used where required.	p
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29. Water and ice from approved source.	p
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30. Variance obtained for specialized processing methods.	p
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Food Temperature Control	Y	N	O	A	C	R
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31. Proper cooling methods used; adequate equipment for temperature control.	p
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This item has Notes. See Footnote 3 at end of questionnaire.

32. Plant food properly cooked for hot holding.	p
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33. Approved thawing methods used.	p
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34. Thermometers provided and accurate.	p
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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
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37. Contamination prevented during food preparation, storage and display.	p
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38. Personal cleanliness.	p
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39. Wiping cloths: properly used and stored.	p
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This item has Notes. See Footnote 4 at end of questionnaire.

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination		Y	N	O	A	C	R
40. Washing fruits and vegetables.		p
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
<i>Fail Notes</i>	<p>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. [Pizza boxes found stored on the floor in the north end of the kitchen.</i></p> <p style="text-align: center;"><i>On the west side of the kitchen, in the drawer attached to the metal table, clean kitchen utensils being stored in dirt and food debris.]</i></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- P and Pf items		..	p	p	..
<i>Fail Notes</i>	<p>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.</i></p> <p style="text-align: center;"><i>[In the lower portion of the pizza make table, one plastic container storing sausage pizza topping with a large crack through the container. COS by discarding the container.]</i></p>						
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Core items		..	p
<i>Fail Notes</i>	<p>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.</i></p> <p style="text-align: center;"><i>[Two of the three seals on the three door pizza make table are broken and torn.]</i></p>						
46. Warewashing facilities: installed, maintained, and used; test strips.		..	p
<i>This item has Notes. See Footnote 5 at end of questionnaire.</i>							
<i>Fail Notes</i>	<p>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.</i></p> <p style="text-align: center;"><i>[Location uses quat sanitizer in their sanitizer buckets but could not supply quat test strips.]</i></p>						
47. Non-food contact surfaces clean.		..	p
<i>Fail Notes</i>	<p>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.</i></p> <p style="text-align: center;"><i>[The pizza staging racks had heavy accumulation of dirt, food and grease debris.</i></p> <p style="text-align: center;"><i>The hood above the pizza oven had heavy accumulation of dark brown debris.</i></p> <p style="text-align: center;"><i>The metal conveying rack of the pizza oven had heavy accumulation of burnt on food debris.</i></p> <p style="text-align: center;"><i>In the 3 door/pizza make table, the bottom of the inside of the cooler had heavy accumulation of food debris.</i></p> <p style="text-align: center;"><i>The bottom shelf of the metal table where the sheeter is as an accumulation of dirt and food debris.</i></p> <p style="text-align: center;"><i>]</i></p>						

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities			Y	N	O	A	C	R
48.	Hot and cold water available; adequate pressure.		p
49.	Plumbing installed; proper backflow devices.		p
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>	<p>6-501.11 <i>PHYSICAL FACILITIES shall be maintained in good repair. [In the north end of the kitchen, above the metal storage shelves, there is a large(10-12 inch) hole in the wall.</i></p> <p style="padding-left: 20px;"><i>In the ware washing area, the floor is worn down to bare wood in a 6-7 inch area.]</i></p> <p>6-501.114(A) <i>Premises (Unnecessary items) The PREMISES shall be free of items that are unnecessary to the operation or maintenance of the establishment such as EQUIPMENT that is nonfunctional or no longer used. [There is an empty space below the salad bar that is filled with various items including paint cans and plastic containers.]</i></p> <p>6-501.12(A) <i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [The floor of the walk in cooler has a build-up of black grime.]</i></p>							
54.	Adequate ventilation and lighting; designated areas used.		p

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

EDUCATIONAL MATERIALS

The following educational materials were provided p

Material Distributed | Education Title #08 Date Marking

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Low temp dish machine using chlorine sanitizer was measured at 75 ppm.

Footnote 2

Notes:

Pizza make table, shredded mozzarella cheese 42 F . Lower portion of make table, beef pizza topping 34 F
Sandwich make table, ham 36 F
walk in cooler, sausage pizza topping 37 F
Salad bar, cut lettuce 40 F

Footnote 3

Notes:

Freezer items were frozen solid.

Footnote 4

Notes:

Wet wiping cloths stored in a quat sanitizer solution of 250ppm. Within manufacturer limits.

Footnote 5

Notes:

Location uses chlorine sanitizer in the low temp dish machine; chlorine test strips provided.

