

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: 12/29/2014 **Business ID:** 119403FE
Business: DAYLIGHT DONUTS AND BAKERY
 714 Commercial St.
 714 COMMERCIAL ST
 ATCHISON, KS 66002

Inspection: 48001544
Store ID:
Phone: 9133671399
Inspector: KDA48
Reason: 10 Licensing
Results: No Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
12/29/14	01:00 PM	04:05 PM	3:05	0:00	3:05	0	
Total:			3:05	0:00	3:05	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print _____ Lic. Insp. Yes _____
 Priority(P) Violations 0 _____ Priority foundation(Pf) Violations 2 _____ Left App. _____ Lic. Approved Yes _____
 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.

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

Employee Health	Y	N	O	A	C	R
2. Management awareness; policy present.
3. Proper use of reporting, restriction and exclusion.

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				
5. No discharge from eyes, nose and mouth.				
Preventing Contamination by Hands	Y	N	O	A	C	R				
6. Hands clean and properly washed.				
7. No bare hand contact with RTE foods or approved alternate method properly followed.				
8. Adequate handwashing facilities supplied and accessible.	p				
Approved Source	Y	N	O	A	C	R				
9. Food obtained from approved source.				
10. Food received at proper temperature.				
11. Food in good condition, safe and unadulterated.				
12. Required records available: shellstock tags, parasite destruction.				
Protection from Contamination	Y	N	O	A	C	R				
13. Food separated and protected.				
14. Food-contact surfaces: cleaned and sanitized.	..	p	p	..				
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%;"><i>Fail Notes</i></td> <td style="width: 15%; border-left: 1px solid black; border-right: 1px solid black;">4-601.11(A)</td> <td style="border-right: 1px solid black;"><i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch.</i></td> <td><i>[Three metal donut-roller cut outs had dried on flour and dough on the food contact surfaces. Also one cake donut batter dispenser with excessive hard water build-up on the inside surfaces. Corrected on site (COS) items set in the three compartment sink to be cleaned.]</i></td> </tr> </table>	<i>Fail Notes</i>	4-601.11(A)	<i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch.</i>	<i>[Three metal donut-roller cut outs had dried on flour and dough on the food contact surfaces. Also one cake donut batter dispenser with excessive hard water build-up on the inside surfaces. Corrected on site (COS) items set in the three compartment sink to be cleaned.]</i>						
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15. Proper disposition of returned, previously served, reconditioned and unsafe food.				
Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R				
16. Proper cooking time and temperatures.				
17. Proper reheating procedures for hot holding.				
18. Proper cooling time and temperatures.				
19. Proper hot holding temperatures.				
20. Proper cold holding temperatures.	p				
21. Proper date marking and disposition.				
22. Time as a public health control: procedures and record.				
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.				
Chemical	Y	N	O	A	C	R				
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				
27. Compliance with variance, specialized process and HACCP plan.				

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GOOD RETAIL PRACTICES

Safe Food and Water	Y	N	O	A	C	R
28. Pasteurized eggs used where required.
29. Water and ice from approved source.	p
30. Variance obtained for specialized processing methods.

Food Temperature Control	Y	N	O	A	C	R
31. Proper cooling methods used; adequate equipment for temperature control.	p
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
32. Plant food properly cooked for hot holding.
33. Approved thawing methods used.
34. Thermometers provided and accurate.	..	p

<i>Fail Notes</i>	4-204.112(B) <i>Temperature Measuring Devices (Integrated or Affixed) Cold or hot holding EQUIPMENT used for POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be designed to include and shall be equipped with at least one integral or permanently affixed TEMPERATURE MEASURING DEVICE that is located to allow easy viewing of the device's temperature display. [The two cold holding units do not have an integrated or affixed thermometer.]</i>
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Food Identification	Y	N	O	A	C	R
35. Food properly labeled; original container.	p

Prevention of Food Contamination	Y	N	O	A	C	R
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.
40. Washing fruits and vegetables.

Proper Use of Utensils	Y	N	O	A	C	R
41. In-use utensils: properly stored.
42. Utensils, equipment and linens: properly stored, dried and handled.	p
43. Single-use and single-service articles: properly used.
44. Gloves used properly.

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>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
<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. [Ten rubber spatulas, 10 rubber scrappers and 4 wood spoons were cracked, chipped and pitted. COS, all items discarded.]</i>					
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 4 at end of questionnaire.

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Utensils, Equipment and Vending	Y	N	O	A	C	R
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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

<i>Fail Notes</i>	5-203.13(A) <i>At least 1 service sink or 1 curbed cleaning facility equipped with a floor drain shall be provided and conveniently located for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water and similar liquid waste. [Location does not have a service sink or curbed cleaning facility. Field approval was given to dump mop water down the toilet.]</i>
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50. Sewage and waste water properly disposed. p

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

<i>Fail Notes</i>	6-202.14 <i>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 women's restroom door is not self closing.]</i>
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52. Garbage and refuse properly disposed; facilities maintained. p

53. Physical facilities installed, maintained and clean. .. p

<i>Fail Notes</i>	6-501.11 <i>PHYSICAL FACILITIES shall be maintained in good repair. [The wall behind the frying station has several small dents and tairs (in the dry wall.) Also, there is a hole in the wall above the three compartment sink; the hole is covered with duct tape.]</i>
	6-501.12(A) <i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [There is a small amount of black mold growing underneath the three compartment sink, against the wall. Also, there is a 2 inch gap behind the donut case that is full of donut debris.]</i>

54. Adequate ventilation and lighting; designated areas used. p

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

EDUCATIONAL MATERIALS

The following educational materials were provided p

Material Distributed | Education Title #22 Focus On Food Safety Manual (on the Website)

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Footnote 1

Notes:

Location not in operation.

Footnote 2

Notes:

1 door Pepsi had an ambient of 37.0 F
Frigidaire reach in cooler had an ambient of 34.2 F

Footnote 3

Notes:

Two grey plastic bowls, not in use, new owner thought the old owner used as a food contact surface. These bowls are not food grade and cannot be used for food.

Footnote 4

Notes:

Location will use quat tablets; quat test strips provided.