

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: 8/11/2014 **Business ID:** 4942231R
Business: Pretzel Place (The)

Inspection: 49000986
Store ID:
Phone:
Inspector: KDA49
Reason: 10 Licensing
Results: No Follow-up

, KS

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
08/11/14	02:45 PM	04:35 PM	1:50	0:10	2:00	0	
Total:			1:50	0:10	2:00	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Sent Notification To _____ Lic. Insp. Yes
 Priority(P) Violations 1 Priority foundation(Pf) Violations 2 Left App. Yes 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.	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
	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	p	..
<i>Fail Notes</i>	<p>6-301.11 <i>Pf - Each HANDWASHING SINK or group of two adjacent HANDWASHING SINKS shall be provided with a supply of hand cleaning liquid, powder, or bar soap. [There was no hand soap at the kitchen hand sink. COS-supplied]</i></p> <p>6-301.12 <i>Pf - Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with: Individual, disposable towels; a continuous towel system that supplies the user with a clean towel; a heated-air hand drying device; or a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures. [There were no hand drying provisions at the kitchen hand sink. COS-supplied]</i></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	p	..
<i>Fail Notes</i>	<p>3-101.11 <i>P - FOOD shall be safe, UNADULTERATED, and honestly presented. [In the RIC there was an open package of hot dogs, an open jar of spaghetti sauce and individual containers of jalapeno cheese sauce lacking a date mark. The PIC was unsure when the items were opened. COS-VD.]</i></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
	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
	19. Proper hot holding temperatures.	p
	<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
	20. Proper cold holding temperatures.	p
	<i>This item has Notes. See Footnote 2 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

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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
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.		p
GOOD RETAIL PRACTICES							
Safe Food and Water		Y	N	O	A	C	R
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
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
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.		p
40. Washing fruits and vegetables.		p
Proper Use of Utensils		Y	N	O	A	C	R
41. In-use utensils: properly stored.		..	p
<i>Fail Notes</i>	<p>3-304.12(B) <i>In-use utensil storage (Non-PHF/TCS-handles above food) During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored in FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon.</i></p> <p><i>[There is a container without a handle, used as a scoop in the flour. The handle of the measuring cup in the sugar was in contact with the sugar.]</i></p>						
42. Utensils, equipment and linens: properly stored, dried and handled.		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

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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
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
<div style="display: flex; border-left: 1px solid black; border-right: 1px solid black; padding: 0 10px;"> <div style="width: 15%; font-size: small; padding-right: 5px;"><i>Fail Notes</i></div> <div style="width: 15%; font-size: small; padding-right: 5px;">5-203.13(A)</div> <div style="flex-grow: 1; font-size: small;"> <p><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.</i></p> <p><i>[The mop sink is not installed to drain mop water.]</i></p> </div> </div>						
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	p	..
<div style="display: flex; border-left: 1px solid black; border-right: 1px solid black; padding: 0 10px;"> <div style="width: 15%; font-size: small; padding-right: 5px;"><i>Fail Notes</i></div> <div style="width: 15%; font-size: small; padding-right: 5px;">K.S.A. 65-689(a)</div> <div style="flex-grow: 1; font-size: small;"> <p><i>It shall be unlawful for any person to engage in the business of conducting a food establishment or food processing plant unless such person shall have in effect a valid license therefor issued by the secretary.</i></p> <p><i>[The establishment was purchased by the new owners on Tuesday of last week. The establishment operated without a valid license for 7 days. COS-the owner submitted application and credit card form to the KDA office.]</i></p> </div> </div>						

EDUCATIONAL MATERIALS

The following educational materials were provided ..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Hot holding display
cheese sauce 147F

Footnote 2

Notes:

RIC
hot dog 40.4F

VOLUNTARY DESTRUCTION REPORT

Insp Date: 8/11/2014 **Business ID:** 4942231R
Business: Pretzel Place (The)

Inspection: 49000986
Store ID:
Phone:
Inspector: KDA49
Reason: 10 Licensing

, KS

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
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ACTIONS

Number of products Voluntarily Destroyed 3

VOLUNTARY DESTRUCTION REPORT

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product hot dog Qty 1 Units _____ Value \$ _____

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product spaghetti sauce Qty 1 Units _____ Value \$ _____

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

3. Product cheese sauce Qty 10 Units _____ Value \$ _____

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A