

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 PROCESSING PLANT INSPECTION REPORT

Violations cited in this report must be corrected immediately unless otherwise noted.

PLEASE CALL (785) 296-5600 OR VISIT www.ksda.gov/food_safety/ IF YOU HAVE ANY QUESTIONS.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

Insp Date: 9/19/2012 **Business ID:** 101712FP
Business: OUR DAILY BREAD

23 N CENTER ST
 BARNES, KS 66933

Inspection: 57002217
Store ID:
Phone: 7857634269
Inspector: KDA57
Reason: 01 Routine
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
09/19/12	12:25 PM	01:40 PM	1:15	0:05	1:20	0	
Total:			1:15	0:05	1:20	0	

PROCESSING PLANT PROFILE

Updated Risk Category RAC# 02 High Risk Updated Sq. Footage Less than 1,000 sq. feet
 Insp. Notification Print No. of Violations 3 Lic. Insp. No

Address Verified p

BUILDING AND GROUNDS

	Y	N	O	A	C	R
1. Are premises free of harborage which may attract rodents, insects and other pests?	p
2. Is adequate drainage provided to avoid contamination of facilities and products?	p
3. Is sufficient space provided for the placement of equipment, storage of materials and for production operations?	p
4. Are floors, walls and ceilings constructed of easily cleanable materials and kept clean and in good repair?	p
5. Are food and food contact surfaces protected from contamination in working areas?	p
6. Are food processing areas effectively separated from other operations which may cause contamination of food being processed?	p
7. Are food products and processing areas protected against contamination from breakage of light bulbs and other glass fixtures? Is interior lighting sufficient?	p
8. Is air quality and ventilation adequate to prevent contamination by dust and/or other airborne substances?	p
9. Are doors, windows and other openings protected to eliminate entry by insects, rodents and other pests?	p

EQUIPMENT AND UTENSILS

	Y	N	O	A	C	R
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EQUIPMENT AND UTENSILS

Y N O A C R

10. Are all utensils and equipment constructed of materials suitable for their intended use and easily cleanable? Is the equipment designed and used in a manner that precludes contamination with lubricants, metal fragments, or other sources? Is the equipment installed and maintained so as to facilitate the cleaning of equipment and adjacent areas?

p

11. Is non-food contact equipment in manufacturing or food-handling areas easily cleanable?

p

12. Are refrigerator/freezer units equipped with suitable thermometers?

p

SANITARY FACILITIES AND CONTROLS

Y N O A C R

13. Is the water supply from an approved source and adequate in quantity for its intended uses?

p

14. Are the water temperatures and pressures maintained at suitable levels for its intended use?

p

15. Is sewage disposed of through a public sewer system and/or an on site sewage disposal system that is operated and maintained according to applicable requirements?

p

16. Is the plumbing adequately designed, installed and maintained in a manner to prevent contamination including backflow, back siphonage and cross connection?

.. p

Fail Notes | 21 CFR 110.37(b)(3) *Plumbing-must not be a source of contamination [There is a water leak at the elbow pipe located under the mechanical dishwasher.]*

17. Are adequate toilet rooms provided, equipped and maintained clean and in good repair?

p

18. Are adequate handwashing facilities provided and supplied with hot and cold water, soap and sanitary towels?

p

19. Is all refuse properly stored and protected where necessary from insects, rodents and other pests and disposed of in an adequate manner?

p

SANITARY OPERATIONS

Y N O A C R

20. Is the facility kept clean and in good physical repair?

p

21. Are detergents, sanitizers, hazardous materials and other supplies used in a safe and effective manner, kept in original containers, and stored separate from raw materials?

.. p

Fail Notes | 21 CFR 110.35(B)(2) *Toxic materials identified and stored to prevent contamination [There is an open rodent bait station (bait block) found on the floor under downstairs wire racks.]*

22. Are all areas maintained free of insects, rodents, birds and other pests?

.. p

Fail Notes | 21 CFR 110.35(c) *No pests allowed in any area of a food plant [There are 10-15 fresh rodent droppings on the plastic containers located downstairs in the wire racks. There are 10-20 fresh rodents droppings on the floor located by the stairs.]*

23. Are all utensils and equipment cleaned and sanitized, and at frequent enough intervals to avoid contamination of food products?

p

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

24. Are single use items stored, handled, dispensed, used and disposed of in a manner that prevents contamination?

p

25. Are clean utensils and portable equipment stored so as to protect them from splash, dust and other contamination?

p

PROCESSES AND CONTROLS

Y N O A C R

26. Is responsibility for overall plant sanitation specifically assigned to an individual and are chemical microbiological or extraneous material testing procedures used where necessary to identify sanitation failures or food contamination? Is the facility licensed?

p

27. Are raw materials and ingredients adequately inspected and stored to assure that only clean, wholesome materials are used?

p

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PROCESSES AND CONTROLS

Y N O A C R

28. Is food processing conducted in a manner to prevent contamination and minimize harmful microbiological growth? p

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

29. Are packaging processes and materials adequate to prevent contamination? p

30. Are only approved food and/or color additives used? p

31. Are products coded to enable positive lot identification, and are records maintained in excess of expected shelf-life? p

32. Are weighing and measuring practices adequate to ensure the declared quantity of contents? p

33. Are labels of products covered during inspection in compliance (submit violative labels as exhibits)? p

34. Are finished products stored and shipped under conditions which will avoid contamination and deterioration? p

35. Does firm have a HACCP Plan? p

PERSONNEL

Y N O A C R

36. Are personnel with sores, infections, etc., restricted from handling food products? p

37. Do employees wear clean outer garments, use adequate hair restraints and remove excess jewelry when handling food? p

38. Do employees thoroughly wash hands as necessary? p

39. Do employees refrain from eating, drinking and smoking and observe good food handling techniques in processing areas? p

TRANSPORTATION PRACTICES

Y N O A C R

40. Are food delivery vehicles clean and in good repair? p

41. Are food stuffs loaded in the same vehicle with toxic chemicals or other potential contaminants? p

42. Are vehicles delivering refrigerated and/or frozen foods equipped to maintain temperatures specified? p

EDUCATIONAL MATERIALS

The following educational materials were provided ..

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Footnote 1

Notes:

3 vat sink not set up for wash, rinse, or sanitize.

100 parts per million chlorine was being used as a food contact surface sanitizer in the mechanical dishwasher.

Footnote 2

Notes:

milk 37.9F/hot point refrigerator; sour cream 38.2F/green hot point; cream cheese 41.4F/glass 4 door reach in cooler

