

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: 3/8/2012 **Business ID:** 110651FR
Business: BALDWIN DINER (THE)

 516 AMES
 BALDWIN CITY, KS 66006

Inspection: 66002201
Store ID:
Phone: 7855943123
Inspector: KDA66
Reason: 01 Routine
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
03/08/12	08:30 AM	10:30 AM	2:00	0:15	2:15	0	
Total:			2:00	0:15	2:15	0	

FOOD ESTABLISHMENT PROFILE

Updated Risk Category RAC# 06 High Risk Updated Sq. Footage _____
 Insp. Notification Print Critical Violations 12 Lic. Insp. No
 Address Verified p

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.

HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, CRITICAL=Critical Violation, SWING=Swing Violation (May be critical or non-critical), HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

PLEASE CALL (785) 296-5600 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.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

	Y	N	O	A	C	R
Demonstration of Knowledge						
1. Certification by accredited program, compliance with Code, or correct responses.	p
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
Employee Health						
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

	Y	N	O	A	C	R
Good Hygienic Practices	Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use	..	p	p	..
<i>Fail Notes</i> 2-401.11* CRITICAL - Eating, Drinking, or Using Tobacco [Waiter drinking from an open cup set on a food prep table behind the counter. cos - used a travel mug.]						
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
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
12. Required records available: shellstock tags, parasite destruction.	p
Protection from Contamination	Y	N	O	A	C	R
13. Food separated and protected.	..	p	p	..
<i>Fail Notes</i> 3-302.11(A)(1)(b)* CRITICAL - Separation-Raw & cooked RTE [Raw shell eggs and raw egg dip over cooked chicken and cooked ham in the ric. Egg dip over salad lettuce in the mt. cos - moved raw eggs.]						
14. Food-contact surfaces: cleaned and sanitized.	p
This item has Notes. See Footnote 2 at end of questionnaire.						
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	p	..
This item has Notes. See Footnote 3 at end of questionnaire.						
<i>Fail Notes</i> 3-501.16(A)(1)* CRITICAL - PHF Hot Holding->135°F [cooked hash browns 101.3, cooked hash browns 74.1/both containers alongside the stove with no temp control. cos - reheated.]						
20. Proper cold holding temperatures.	..	p	p	..
This item has Notes. See Footnote 4 at end of questionnaire.						
<i>Fail Notes</i> 3-501.16(A)(2)(a)* CRITICAL - PHF Cold Holding-<41°F [raw sausage 46.5, roast beef 49.2, ground beef 45.3/cooler drawers below the grill with an ambient temp of 41. Raw ground sausage 46.1, deli ham 51.1, chorizo 48.4/piled up out of the bins in the make table which has an ambient temp of 40. cos - cooled to 41.]						
21. Proper date marking and disposition.	..	p	p	..
<i>Fail Notes</i> 3-501.18(A)(1)* CRITICAL - RTE PHF, Disposition-discard if >7days at 41°F [Cooked shredded beef is dated 2-24/ric. cos - discarded.]						

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)* **CRITICAL - RTE PHF, Disposition-discard if in a container w/out a date**
[The following prepared on site foods have no date mark/ric: salsa, cooked rice, chili. The following commercially prepared foods have no date mark/ric and are in new or opened containers: hash browns. cos - dated.]

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

Fail Notes | 3-603.11* **CRITICAL -Consumer Advisory for Raw or Undercooked Food**
[The PIC said that this restaurant will cook eggs, steak, and burgers to the customers order. No consumer food safety advisory is posted.]

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 | 7-202.12(A)(1)* **CRITICAL - Used according to law**
[Chlorine tested over label use concentration by turning the sanitizer test strips black. cos - diluted.]

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

Fail Notes | 3-401.13 **Vegetables cooked to 135°F for hot holding**
[green beans 170/hot hold]

33. Approved thawing methods used. .. p

Fail Notes | 3-501.13 **Proper thawing methods used for PHF**
[Raw chicken is being thawed at room temperature (78) in the sink with no running water.]

34. Thermometers provided and accurate. .. p

Fail Notes | 4-302.12 **Food thermometers provided & accessible; Appropriate thermometer for measuring thin foods provided**
[This facility has no thermometer to measure food temperatures.]

Food Identification	Y N O A C R
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35. Food properly labeled; original container. p

Prevention of Food Contamination	Y N O A C R
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36. Insects, rodents and animals not present; no unauthorized persons. .. p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination	Y	N	O	A	C	R
<p><i>Fail Notes</i> 6-501.111(C)* <i>CRITICAL - Effective pest control measures in place [There are 25-35 fresh mouse droppings and rodent nesting materials on the floor in the outside shed in which plastic cups and food trays and other single service food related supplies are kept. There was no pest control measures seen in this shed. The PIC said that pest control is monthly by a company.]</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
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
44. Gloves used properly.	p
Utensils, Equipment and Vending	Y	N	O	A	C	R
<p>45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Critical items</p> <p><i>Fail Notes</i> 4-101.11* <i>CRITICAL - Utensils/food-contact surfaces of safe materials [Cooked foods stored in the ric are in direct contact with Sterlite containers of non food grade plastic.]</i></p>	..	p
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- non-critical items	p
46. Warewashing facilities: installed, maintained, and used; test strips.	..	p
<p><i>Fail Notes</i> 4-302.14 <i>Sanitizer test kit [Facility has no test strips for sanitizer detection.]</i></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
<p><i>Fail Notes</i> 5-103.12* <i>CRITICAL - Water Pressure [There is no hot water to the left side faucet of the 2 compartment service sink.]</i></p>						
49. Plumbing installed; proper backflow devices.	..	p
<p><i>Fail Notes</i> 5-202.13* <i>CRITICAL - Air gap provided between water supply inlet & flood level rim of plumbing fixture [The rinse head of the dishwasher lies below the flood rim of the basin. cos - moved the head higher.]</i></p> <p>5-205.15(B) <i>SWING - Plumbing system maintained in good repair [Non critical. Condensate water drips onto the floor in the food storage room.]</i></p>						
50. Sewage and waste water properly disposed.	p
51. Toilet facilities: properly constructed, supplied and cleaned.	..	p
<p><i>Fail Notes</i> 6-202.14 <i>Toilet rooms completely enclosed-self closing door [The mens toilet room door self closer is broken so that the door is not self closing.]</i></p>						

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Physical Facilities	Y	N	O	A	C	R
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Fail Notes | 6-501.19 *Toilet room doors kept closed except during cleaning/maintenance
[The mens toilet door is open to the dining area.]*

52. Garbage and refuse properly disposed; facilities maintained. p " " " " "

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

Fail Notes | 6-501.11 *Physical facilities maintained in good repair
[The wall is deteriorating and crumbling in a single place behind the food
prep line.]*

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

Fail Notes | 6-303.11() *Lighting intensity adequate in food prep, storage & service areas
[The light bulb is burned out in the refrig.]*

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

EDUCATIONAL MATERIALS

The following educational materials were provided "

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Approved Abbreviations

cos - corrected on site

PHF - Potentially Hazardous Food

ST - Steam Table

MT - Make Table

RCP - Risk Control Plan

VD - Voluntary Destruction

NC - Non Critical Violation

PPM - Parts Per Million

mos - made on site

RTE - Ready To Eat

WIC - Walk-In Cooler

RIC - Reach-in Cooler

HH - Hot Holding

NONC - Notice of Non Compliance

VC - Voluntary Closure

PIC - Person In Charge

QT - Quaternary Compounds

F - Fahrenheit

WIF - Walk-In Freezer

RIF - Reach-in Freezer

BHC - Bare Hand Contact

CI - Chlorine

Footnote 2

Notes:

rinse dishwasher is 100 ppm chlorine

Footnote 3

Notes:

green beans 176, mash potatoes 143/hot hold

Footnote 4

Notes:

eggs and egg dip 38/on ice

deli ham 41, pork tender 42/pull drawer cooler below the grill

roast beef 41, tuna salad 40, chicken salad 40/mt

eggs 36, egg dip 36, cut tomato 36, shredded beef 36, hash browns 36, chili 38, salsa 36/ric

cooked rice 36, garlic in butter 37, ham 38, salsa 37/refrig in pantry

VOLUNTARY DESTRUCTION REPORT

Insp Date: 3/8/2012 **Business ID:** 110651FR
Business: BALDWIN DINER (THE)

516 AMES
 BALDWIN CITY, KS 66006

Inspection: 66002201
Store ID:
Phone: 7855943123
Inspector: KDA66
Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
03/08/12	08:30 AM	10:30 AM	2:00	0:15	2:15	0	
Total:			2:00	0:15	2:15	0	

ACTIONS

Number of products Voluntarily Destroyed 1

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 shredded cooked beef Qty 3 Units lbs Value \$ 10

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

