

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y	N	O	A	C	R
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
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 2 at end of questionnaire.</i>						
20. Proper cold holding temperatures.	..	p	p	..
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
<i>Fail Notes</i> 3-501.16(A)(2)(a)* CRITICAL - PHF Cold Holding-<41°F [east mt: tuna salad 46, deli turkey 47, roast beef 52, pastrami 49, cut cooked chicken 57, teryaki chicken 60, BBQ chicken 50, bologna 50. Ambient temp at the bottom of the plastic bins is 48.7. cos: discarded. ric under the counter: cooked egg 75, teryaki chicken 71, cooked turkey 70. Ambient temp is 70.8. cos: discarded.]						
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
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

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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			
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%; vertical-align: top;"><i>Fail Notes</i></td> <td style="width: 15%; vertical-align: top;">4-301.11</td> <td style="vertical-align: top;"> <i>SWING - Cooling, heating, & holding equipment sufficient in number & capacity (in good repair) [CRITICAL. The ric under the counter is not keeping phf at 41 or colder. Ambient temp is 70.8. The east mt is not keeping phf at 41 or colder. Ambient temp at the bottom of the plastic bin is 48.7.</i> </td> </tr> </table>	<i>Fail Notes</i>	4-301.11	<i>SWING - Cooling, heating, & holding equipment sufficient in number & capacity (in good repair) [CRITICAL. The ric under the counter is not keeping phf at 41 or colder. Ambient temp is 70.8. The east mt is not keeping phf at 41 or colder. Ambient temp at the bottom of the plastic bin is 48.7.</i>						
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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; no unauthorized persons.	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
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Critical items	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
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

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Physical Facilities	Y	N	O	A	C	R
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<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 3 compartment warewash sink lies into and within the flood rim of the basin.]</i>
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- | | | | | | | |
|--|---|----|----|----|----|----|
| 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
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|----------------------|---|----|----|----|----|----|
| 55. Other violations | p | .. | .. | .. | .. | .. |
|----------------------|---|----|----|----|----|----|

EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #26 Hot and Cold Holding Sign</i>
	<i>Education Title #27 Hot and Cold Holding</i>

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Footnote 1

Notes:

Get the "FOCUS ON FOOD SAFETY" book by going to the Kansas Department of Agriculture website, Food Safety, Publications, and then Focus on Food Safety.

Approved Abbreviations:

cos - corrected on site	RTE - Ready To Eat	F - Fahrenheit
PHF - Potentially Hazardous Food	WIC - Walk-In Cooler	WIF - Walk-In Freezer
ST - Steam Table	RIC - Reach-in Cooler	RIF - Reach-in Freezer
MT - Make Table	HH - Hot Holding	BHC - Bare Hand Contact
RCP - Risk Control Plan	NONC - Notice of Non Compliance	
VD - Voluntary Destruction	VC - Voluntary Closure	
NC - Non Critical Violation	PIC - Person In Charge	CI - Chlorine
PPM - Parts Per Million		
mos - made on site	QT - Quaternary Compounds	

Footnote 2

Notes:

meat balls 150/hot hold

Footnote 3

Notes:

drink cooler: milk 35
wic: cooked chicken 38, roast beef 38, ham 37
west mt: cut tomatoes 33, shredded lettuce 38

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 8/6/2012 **Business ID:** 100620FR
Business: SUBWAY #40539-229

Inspection: 66002476
Store ID:
Phone:
Inspector: KDA66
Reason: 01 Routine

810 AMES
BALDWIN, KS 66006

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
08/06/12	04:00 PM	05:30 PM	1:30	0:30	2:00	0	
Total:			1:30	0:30	2:00	0	

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Food Establishments. The Kansas Food Code, Section 8-405.11(B) as adopted and amended by K.A.R. 4-28-8 through 15, requires that all critical violations shall be corrected no later than 10 days after this inspection and all noncritical violations shall be corrected no later than 90 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-655 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate mobile retail ice cream vendors; food establishments; food vending machines; and food processing plants.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 08/16/12

Inspection Report Number 66002476 Inspection Report Date 08/06/12

Establishment Name SUBWAY #40539-229

Physical Address 810 AMES City BALDWIN

Zip 66006

Additional Notes
and Instructions

VOLUNTARY DESTRUCTION REPORT

Insp Date: 8/6/2012 **Business ID:** 100620FR
Business: SUBWAY #40539-229

810 AMES
 BALDWIN, KS 66006

Inspection: 66002476
Store ID:
Phone:
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08/06/12	04:00 PM	05:30 PM	1:30	0:30	2:00	0	
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ACTIONS

Number of products Voluntarily Destroyed 8

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 tuna salad Qty 1 Units gal Value \$ 5

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product deli turkey Qty 5 Units lbs Value \$ 20

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

VOLUNTARY DESTRUCTION REPORT

VOLUNTARY DESTRUCTION REPORT

3. Product roast beef Qty 3 Units lbs Value \$ 9

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

4. Product pastrami Qty 3 Units lbs Value \$ 6

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

5. Product chicken Qty 7 Units lbs Value \$ 25

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

6. Product cooked eggs Qty 1 Units lbs Value \$ 2

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

7. Product bbq chicken Qty 2 Units lbs Value \$ 8

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

8. Product bologna Qty 4 Units lbs Value \$ 10

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A