

**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:** 10/19/2012      **Business ID:** 6622921R  
**Business:** Antonucci's  
 519 Ames  
  
 Baldwin City, KS 66006

**Inspection:** 66002622  
**Store ID:**  
**Phone:** 785 393 5527  
**Inspector:** KDA66  
**Reason:** 10 Licensing  
**Results:** Follow-up

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
10/19/12	01:45 PM	02:30 PM	0:45	0:15	1:00	0	
<b>Total:</b>			0:45	0:15	1:00	0	

FOOD ESTABLISHMENT PROFILE			
Insp. Notification	Fax _____	Critical Violations <u>2</u>	Lic. Insp. <u>Yes</u>
Sent Notification To _____	Left App. <u>No</u>	Lic. Approved <u>No</u>	
Address Verified <u>p</u>			

**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 OR VISIT [www.ksda.gov/food\\_safety/](http://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.

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

	Y	N	O	A	C	R
<b>Demonstration of Knowledge</b>						
1. Certification by accredited program, compliance with Code, or correct responses.	..	..	p	..	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
<b>Employee Health</b>						
2. Management awareness; policy present.	..	..	p	..	..	..
3. Proper use of reporting, restriction and exclusion.	..	..	p	..	..	..
<b>Good Hygienic Practices</b>						
	Y	N	O	A	C	R

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<b>Good Hygienic Practices</b>	Y N O A C R
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- |   |                  |
|---|------------------|
| 4. Proper eating, tasting, drinking, or tobacco use | .. .. p .. .. .. |
| 5. No discharge from eyes, nose and mouth.          | .. .. p .. .. .. |

<b>Preventing Contamination by Hands</b>	Y N O A C R
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- |  |                  |
|--|------------------|
| 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 .. .. ..    |

*Fail Notes* | 5-204.11(A)\* **CRITICAL - Handsink Location-food prep, etc.**  
 [There is no hand wash station in the ware wash room. There is no hand wash station in the kitchen. ]

<b>Approved Source</b>	Y N O A C R
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- |  |                  |
|--|------------------|
| 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 .. .. .. |

<b>Protection from Contamination</b>	Y N O A C R
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- |   |                  |
|---|------------------|
| 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 .. .. .. |

<b>Potentially Hazardous Food Time/Temperature</b>	Y N O A C R
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- |  |                  |
|--|------------------|
| 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 .. .. .. |
| 20. Proper cold holding temperatures.            | .. .. p .. .. .. |

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

- |   |                  |
|---|------------------|
| 21. Proper date marking and disposition.                    | .. .. p .. .. .. |
| 22. Time as a public health control: procedures and record. | .. .. p .. .. .. |

<b>Consumer Advisory</b>	Y N O A C R
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|--|------------------|
| 23. Consumer advisory provided for raw or undercooked foods. | .. .. p .. .. .. |
|--|------------------|

<b>Highly Susceptible Populations</b>	Y N O A C R
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- |   |                  |
|---|------------------|
| 24. Pasteurized foods used; prohibited foods not offered. | .. .. p .. .. .. |
|---|------------------|

<b>Chemical</b>	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 .. .. .. |

<b>Conformance with Approved Procedures</b>	Y N O A C R
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- |   |                  |
|---|------------------|
| 27. Compliance with variance, specialized process and HACCP plan. | .. .. p .. .. .. |
|---|------------------|

<b>GOOD RETAIL PRACTICES</b>
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<b>Safe Food and Water</b>	Y N O A C R
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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; no unauthorized persons.	..	p	..	..	..	..
<i>Fail Notes</i>						
6-202.15(A)(1)*						
<i>SWING - Outer openings protected-No holes in floors/walls/ceilings [Holes to the outside greater than 1/4" exist in the basement walls and windows and coal chute. ]</i>						
6-202.15(A)(3)*						
<i>SWING - Outer openings protected-solid, self-closing doors [Door gaps greater than 1/4" at the back of the building to the outside. ]</i>						
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
<i>Fail Notes</i>   5-202.13* <i>CRITICAL - Air gap provided between water supply inlet &amp; flood level rim of plumbing fixture [The rinse head at the ware wash machine hangs below the flood rim of the basin.]</i>						
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	..	..	..	..
<i>Fail Notes</i>   6-101.11(A)() <i>Materials for floors/walls/ceilings smooth, durable, &amp; easily cleanable under normal use [Basement floor is damp, porous, rough, not easily cleaned.]</i>						
54. Adequate ventilation and lighting; designated areas used.	p	..	..	..	..	..
Administrative/Other	Y	N	O	A	C	R
55. Other violations	p	..	..	..	..	..

### EDUCATIONAL MATERIALS

The following educational materials were provided

***This item has Notes. See Footnote 3 at end of questionnaire.***

<i>Material Distributed</i>	<i>Education Title #06</i>	<i>Cooling</i>
	<i>Education Title #08</i>	<i>Date Marking</i>
	<i>Education Title #10</i>	<i>Did You Wash 'Em Sign / Sticker</i>
	<i>Education Title #36</i>	<i>Manual Cleaning Sanitizing</i>
	<i>Education Title #37</i>	<i>Manual Dishwashing Procedures Sign</i>

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## **Footnote 1**

### **Notes:**

This license inspection does not approve the license.

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

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

wm - warming cabinet

QT - Quaternary Compounds

F - Fahrenheit

WIF - Walk-In Freezer

RIF - Reach-in Freezer

BHC - Bare Hand Contact

CI - Chlorine

## **Footnote 2**

### **Notes:**

Sufficient cooling capacity is required to hold all phf at 41 or colder and to cool phf to the proper temperature within the proper timeframes.

## **Footnote 3**

### **Notes:**

Focus on Food Safety book.