

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: 11/6/2012 **Business ID:** 101143FR
Business: KAPPA SIGMA FRATERNITY

Inspection: 66002647
Store ID:
Phone: 9135449896
Inspector: KDA66
Reason: 01 Routine
Results: No Follow-up

1215 S 8TH ST PO BOX 42
 BALDWIN, KS 66006

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
11/06/12	02:30 PM	03:45 PM	1:15	0:20	1:35	0	
Total:			1:15	0:20	1:35	0	

FOOD ESTABLISHMENT PROFILE

Updated Risk Category _____ Updated Sq. Footage Under 5,000 sq feet
 Insp. Notification Print Critical Violations 1 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 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.

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

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

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
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>	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
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>	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
20. Proper cold holding temperatures.	p
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>	..	p	p	..
21. Proper date marking and disposition.	..	p	p	..
<i>This item has Notes. See Footnote 5 at end of questionnaire.</i>	..	p	p	..
<i>Fail Notes</i> 3-501.18(A)(2)* CRITICAL - RTE PHF, Disposition-discard if in a container w/out a date [The following phf are in opened commercial containers and have no date marks: deli: ham, turkey, salami, buttermilk, and milk. Cooked corn has no date mark. cos; dated.]						
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

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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

33. Approved thawing methods used. p

34. Thermometers provided and accurate. p

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

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
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41. In-use utensils: properly stored. p

42. Utensils, equipment and linens: properly stored, dried and handled. .. p

Fail Notes	4-903.11(A)(3) <i>Equipment/utensil/linen storage-6" above floor [Single service cup lids are stored directly on the floor in the food pantry.]</i>
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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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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
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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>	5-205.15(B)	<i>SWING - Plumbing system maintained in good repair [No cold water is available at the 3 compartment sink in the kitchen. The faucet valve does not open to deliver cold water.]</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

This item has Notes. See Footnote 6 at end of questionnaire.

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|-----------------------------|---|
| <i>Material Distributed</i> | <i>Education Title #04 No Bare-Hand Contact</i> |
| | <i>Education Title #08 Date Marking</i> |
| | <i>Education Title #09 Did You Wash 'Em Flier</i> |
| | <i>Education Title #10 Did You Wash 'Em Sign / Sticker</i> |
| | <i>Education Title #11 Employee Handwashing</i> |

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Footnote 1

Notes:

This facility is not preparing nor serving food at the time of inspection.

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:

Students entering the kitchen must wash their hands prior to working, handling clean utensils, or getting into foods including the refrigerator. A hand wash sign is being provided as a reminder.

Footnote 3

Notes:

The dishwasher was not being used however no sanitizer was detectable in the rinse water drain basin.

Footnote 4

Notes:

2 door ric: milk 40, cut lettuce 42, polish sausage 40, buttermilk 39, eggs 39, heavy whipping cream.

refrig: ham 43, salami 43, turkey 43, milk 39, cooked corn 35,

Footnote 5

Notes:

Milk, heavy cream, buttermilk and other dairy products, and all phf in opened commercial containers or cooked must be date marked within 24 hours after opening or cooking. A handout is provided to further illustrate this food safety requirement.

Footnote 6

Notes:

handwashing signs and instructions were provided in the hopes that they would serve as reminders how and when to wash hands for proper food safety practices.