

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: 11/27/2012 **Business ID:** 98728FR
Business: PIZZA HUT

Inspection: 66002677
Store ID:
Phone: 7855943230
Inspector: KDA66
Reason: 01 Routine
Results: No Follow-up

130 HIGHWAY 56
 BALDWIN CITY, KS 66006

Time In / Time Out

| Date | In | Out | Insp | Travel | Total | Mileage | Notes: |
|---------------|----------|----------|------|--------|-------|---------|--------|
| 11/27/12 | 03:00 PM | 04:00 PM | 1:00 | 0:40 | 1:40 | 0 | |
| Total: | | | 1:00 | 0:40 | 1:40 | 0 | |

FOOD ESTABLISHMENT PROFILE

Physical Address 130 HIGHWAY 56 City BALDWIN CITY
 Zip 66006

Owner PIZZA HUT OF SOUTHEAST K License Type FSR

Risk Category RAC# 04 Medium Risk RAC/Size Confirmed Sq. Footage _____

Updated Risk Category RAC# 05 High Risk Updated Sq. Footage Under 5,000 sq feet

Insp. Notification Print Critical Violations _____ Lic. Insp. No
 Address Verified

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.

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

| Employee Health | Y | N | O | A | C | R |
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| 2. Management awareness; policy present. | p | .. | .. | .. | .. | .. |
| 3. Proper use of reporting, restriction and exclusion. | p | .. | .. | .. | .. | .. |
| 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 | .. | .. | .. | .. | .. |
| 7. No bare hand contact with RTE foods or approved alternate method properly followed. | p | .. | .. | .. | .. | .. |
| 8. Adequate handwashing facilities supplied and accessible. | .. | p | .. | .. | p | .. |
| <i>Fail Notes</i> 6-301.12 <i>Hand Drying Provision.</i> <i>[No paper towels in the dispenser at the rear of the kitchen.]</i> | | | | | | |
| 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 2 at end of questionnaire.</i> | | | | | | |
| 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 3 at end of questionnaire.</i> | | | | | | |
| 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 | .. | .. | .. | .. | .. |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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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 | .. | .. |
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| GOOD RETAIL PRACTICES | Y | N | O | A | C | R |
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| Safe Food and Water | Y | N | O | A | C | R |
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| 28. Pasteurized eggs used where required. | .. | .. | p | .. | .. | .. |
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| 29. Water and ice from approved source. | p | .. | .. | .. | .. | .. |
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| 30. Variance obtained for specialized processing methods. | .. | .. | .. | p | .. | .. |
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| Food Temperature Control | Y | N | O | A | C | R |
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| 31. Proper cooling methods used; adequate equipment for temperature control. | p | .. | .. | .. | .. | .. |
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| 32. Plant food properly cooked for hot holding. | .. | .. | p | .. | .. | .. |
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| 33. Approved thawing methods used. | .. | .. | p | .. | .. | .. |
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| 34. Thermometers provided and accurate. | p | .. | .. | .. | .. | .. |
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| Food Identification | Y | N | O | A | C | R |
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| 35. Food properly labeled; original container. | p | .. | .. | .. | .. | .. |
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| 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 | .. | .. | .. | .. | .. |
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| 37. Contamination prevented during food preparation, storage and display. | p | .. | .. | .. | .. | .. |
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| 38. Personal cleanliness. | p | .. | .. | .. | .. | .. |
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| 39. Wiping cloths: properly used and stored. | .. | .. | p | .. | .. | .. |
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| 40. Washing fruits and vegetables. | .. | .. | p | .. | .. | .. |
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| Proper Use of Utensils | Y | N | O | A | C | R |
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| 41. In-use utensils: properly stored. | p | .. | .. | .. | .. | .. |
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| 42. Utensils, equipment and linens: properly stored, dried and handled. | p | .. | .. | .. | .. | .. |
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| 43. Single-use and single-service articles: properly used. | p | .. | .. | .. | .. | .. |
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| 44. Gloves used properly. | p | .. | .. | .. | .. | .. |
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| 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 | .. | .. | .. | .. | .. |
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| 45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-non-critical items | p | .. | .. | .. | .. | .. |
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| 46. Warewashing facilities: installed, maintained, and used; test strips. | p | .. | .. | .. | .. | .. |
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| 47. Non-food contact surfaces clean. | p | .. | .. | .. | .. | .. |
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| Physical Facilities | Y | N | O | A | C | R |
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| 48. Hot and cold water available; adequate pressure. | p | .. | .. | .. | .. | .. |
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| 49. Plumbing installed; proper backflow devices. | p | .. | .. | .. | .. | .. |
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| 50. Sewage and waste water properly disposed. | p | .. | .. | .. | .. | .. |
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| 51. Toilet facilities: properly constructed, supplied and cleaned. | p | .. | .. | .. | .. | .. |
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| 52. Garbage and refuse properly disposed; facilities maintained. | p | .. | .. | .. | .. | .. |
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| Physical Facilities | Y | N | O | A | C | R |
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53. Physical facilities installed, maintained and clean. .. p

Fail Notes | 6-501.11 *Physical facilities maintained in good repair*
[Toilet paper holders in both toilet rooms have broken dispensers.]

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

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

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| EDUCATIONAL MATERIALS |
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The following educational materials were provided p

Material Distributed | *Education Title #04* *No Bare-Hand Contact*

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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.

| | | | |
|-------|------------------------------------------------------------|--------------|--------------|
| * | Critical (bold the documentation in violation description) | | |
| BHC | Bare Hand Contact | | |
| CAP | Corrective Action Plan | | |
| COS | Corrected On-Site | | |
| Cl | Chlorine | | |
| F | Fahrenheit (all temps are in F) | | |
| HACCP | Hazard Analysis Critical Control Point | | |
| HH | Hot Holding | | |
| HVAC | Heating Ventilation and Air Conditioning | | |
| KSA | Kansas Statutes Annotated | | |
| MT | Make Table (Refrigerated preparation table) | | |
| NC | Non-Critical Violation | | |
| NONC | Notice of Non-Compliance | | |
| PHF | Potentially Hazardous Food | | |
| PIC | Person In Charge | | |
| PPM | Parts Per Million | | |
| QT | Quaternary Ammonia Compounds | | |
| RCP | Risk Control Plan | | |
| RIC | Reach-in Cooler | | |
| RIF | Reach-in Freezer | | |
| RTE | MOS | Ready-To-Eat | Made on site |
| ST | Steam table | | |
| ST | Steam Table | | |
| TPHC | Time as a Public Health Control | | |
| VC | Voluntary Closure | | |
| VD | Voluntary Destruction | | |
| WIC | Walk-In Cooler | | |
| WIF | Walk in freezer | | |

Footnote 2

Notes:

rinse water is 50 ppm bleach.

Footnote 3

Notes:

buffet: cut lettuce 42, diced tomatoes 41, potato salad 34, cooked hominy 38
mt: chicken wings 37, sliced tomatoes 37, cut lettuce 39, sausage 36, ital. sausage 36, ham 36
wic: wings 38, BBQ beef 37, cut chicken 38