

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: 2/7/2013 **Business ID:** 114759FE
Business: BULLDOG BAKERY

Inspection: 66002774
Store ID:
Phone: 7855940229
Inspector: KDA66
Reason: 01 Routine
Results: No Follow-up

719 8TH ST
 BALDWIN CITY, KS 66006

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
02/07/13	02:45 PM	03:45 PM	1:00	0:45	1:45	0	
Total:			1:00	0:45	1:45	0	

FOOD ESTABLISHMENT PROFILE	
Updated Risk Category <u>RAC# 05 High Risk</u>	Updated Sq. Footage <u>1. Under 5,000 sq feet</u>
Insp. Notification <u>Print</u>	Lic. Insp. <u>No</u>
Priority(P) Violations <u>4</u>	Priority foundation(Pf) Violations <u>2</u>
Certified Manager on Staff <u> </u>	Certified Manager Present <u> </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.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, 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

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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
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
<i>Fail Notes</i>	<p>3-201.11(B) <i>P - No food from a private home [Candies are offered for retail sale repackaged from the original packaging by a local food repacker. PIC was not able to show that the repacker is licensed with Kansas Food Safety. cos: removed from sale.]</i></p> <p>3-201.11(C) <i>Pf - Packaged food labeled according to LAW [Candies offered for retail sale not fully labeled. cos: removed from sale.]</i></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) <i>P - Separation-Raw & cooked RTE food [refrig: raw eggs are stored over rte foods. cos: moved the eggs.]</i>						
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
<i>Fail Notes</i>	3-501.16(A)(2)(a) <i>P - PHF Cold Holding-<41°F [refrig: chicken noodle soup 47, 1/2 and 1/2 47. Ambient temp is 44. cos: discard the foods.]</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

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Chemical	Y	N	O	A	C	R
25. Food additives: approved and properly used.	p
26. Toxic substances properly identified, stored and used.	..	p	p	..
<i>Fail Notes</i> 7-207.11(B) P - Necessary medicines-labeled/stored [Bottle of Mucinex is stored on the food prep counter alongside icing and other foods. cos: moved the Mucinex]						

Conformance with Approved Procedures	Y	N	O	A	C	R
27. Compliance with variance, specialized process and HACCP plan.	p

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
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.	p
37. Contamination prevented during food preparation, storage and display.	..	p	p	..
<i>Fail Notes</i> 3-305.11(A)(3) Food stored 6" above floor [Onions stored in a box directly on the floor.]						
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
<i>Fail Notes</i> 4-904.11(B) Utensils touched only by handles [Plastic spoons are stored for use with the handles and food contact surfaces exposed to touch.]						
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-P and Pf items	p
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items	p

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Utensils, Equipment and Vending	Y N O A C R
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46. Warewashing facilities: installed, maintained, and used; test strips. .. p

Fail Notes | 4-302.14 Pf - Sanitizer test kit
[No sanitizer test kit to test for sanitizer amounts.]

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

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 #22</i>	<i>Focus On Food Safety Manual (on the Website)</i>
	<i>Education Title #25</i>	<i>Handwashing</i>
	<i>Education Title #29</i>	<i>Labeling</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.

*	Critical (bold the documentation in violation description)		
BHC	Bare Hand Contact broccoli		
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:

crocpot: sausage and 15 bean soup 176
pot on stove: sausage and 15 bean soup 196

VOLUNTARY DESTRUCTION REPORT

Insp Date: 2/7/2013 **Business ID:** 114759FE
Business: BULLDOG BAKERY

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 BALDWIN CITY, KS 66006

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ACTIONS

Number of products Voluntarily Destroyed 2

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 chicken noodle soup Qty 1 Units gal Value \$ 10

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product 1/2 and 1/2 creamer Qty 1 Units gal Value \$ 2

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

