

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: 2/15/2013 **Business ID:** 102855FE
Business: LODGE (THE)

 502 AMES
 BALDWIN, KS 66006

Inspection: 66002789
Store ID:
Phone: 7855943900
Inspector: KDA66
Reason: 01 Routine
Results: No Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
02/15/13	09:00 AM	10:00 AM	1:00	0:15	1:15	0	
Total:			1:00	0:15	1:15	0	

FOOD ESTABLISHMENT PROFILE	
Updated Risk Category <u>RAC# 06 High Risk</u>	Updated Sq. Footage _____
Insp. Notification <u>Print</u>	Lic. Insp. <u>No</u>
Priority(P) Violations <u>5</u>	Priority foundation(Pf) Violations <u>3</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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

	Y	N	O	A	C	R
Good Hygienic Practices						
4. Proper eating, tasting, drinking, or tobacco use	p
5. No discharge from eyes, nose and mouth.	p
Preventing Contamination by Hands						
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> 5-205.11(A) <i>Pf - Handsink Accessible</i> [A ladder is stored in front of the hand sink. (The kitchen is not in use during the inspection).]						
6-301.11 <i>Pf - Handwash cleanser provided</i> [No soap at the hand sink]						
6-301.12 <i>Pf - Hand Drying Provision.</i> [No paper towels at the hand sink.]						
Approved Source						
9. Food obtained from approved source.	..	p	p	..
<i>Fail Notes</i> 3-201.11(A) <i>P - Food from approved source</i> [A mason jar of salsa from an unknown source is in the refrig in the kitchen. cos: removed the salsa.]						
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						
13. Food separated and protected.	..	p	p	..
<i>Fail Notes</i> 3-302.11(A)(1)(b) <i>P - Separation-Raw & cooked RTE food</i> [Raw eggs are stored over rte cheese in the refrig. cos: moved the eggs.]						
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						
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 2 at end of questionnaire.</i>						
21. Proper date marking and disposition.	..	p	p	..
<i>Fail Notes</i> 3-501.18(A)(2) <i>P - RTE PHF, Disposition-discard if in a container w/out a date</i> [An opened container of 1/2 and 1/2 creamer in the bar cooler has no date. Diced tomatoes, ham sandwiches, and cooked taco meat in the kitchen refrig are not dated and according to the PIC were made last Wednesday. cos: dated.]						
22. Time as a public health control: procedures and record.	p
Consumer Advisory						
	Y	N	O	A	C	R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Consumer Advisory	Y N O A C R
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23. Consumer advisory provided for raw or undercooked foods. p

Highly Susceptible Populations	Y N O A C R
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24. Pasteurized foods used; prohibited foods not offered. p

Chemical	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 .. . p ..

Fail Notes | 7-201.11(B) P - Separation, Storage-chemicals above food, etc.
 [Aerosol bottles of cleaners are stored over soda syrup containers in the closet. cos: moved the chemicals.]

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. .. p

Fail Notes | 6-501.111(C) P - Effective pest control measures in place
 [3-5 fresh mouse droppings on the floor in the corner of the closet where the ice machine and soda syrup is stored. The facility uses monthly pest control. Glue traps are located throughout the facility.]

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

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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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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-P and Pf items | p | .. | .. | .. | .. | .. |
| 45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core 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 | .. | .. | .. | .. | .. |
| 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 | .. | .. | .. | .. |

Fail Notes | 6-202.11() *Protective shielding on light bulbs over exposed food/utensils/equipment [The ceiling bulb over the ice machine has no protective shield.]*

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

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 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:

refrig: eggs 39, salsa 39, ham sandwich 39
bar cooler: 1/2 & 1/2 40

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 2/15/2013
Business: LODGE (THE)

Business ID: 102855FE

Inspection: 66002789

Store ID:

Phone: 7855943900

Inspector: KDA66

Reason: 01 Routine

502 AMES
 BALDWIN, KS 66006

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NOTICE OF NON COMPLIANCE WITH KANSAS LAW

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 food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 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. 65-619 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.

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

Follow up Scheduled 03/04/13

Inspection Report Number 66002789

Inspection Report Date 02/15/13

Establishment Name LODGE (THE)

Physical Address 502 AMES City BALDWIN

Zip 66006

Additional Notes and Instructions