

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: 4/9/2013 **Business ID:** 95841FE
Business: ZETA CHI FRATERNITY

Inspection: 66002887
Store ID:
Phone: 785-760-0777
Inspector: KDA66
Reason: 02 Follow-up
Results: Administrative Review

903 EIGHTH STREET PO BOX 1
 BALDWIN, KS 66006

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
04/09/13	04:00 PM	05:16 PM	1:16	0:30	1:46	0	
Total:			1:16	0:30	1:46	0	

FOOD ESTABLISHMENT PROFILE	
Updated Risk Category <u>RAC# 06 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>2</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	"	"	p	"
<i>Fail Notes</i> 6-301.12 <i>Pf - Hand Drying Provision. [No paper towels available at the kitchen hand sink. cos: provided paper napkins.]</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	"	"	p	p
<i>Fail Notes</i> 3-302.11(A)(1)(b) <i>P - Separation-Raw & cooked RTE food [Raw eggs are stored over rte deli ham and tortillas in the refrigerator. 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	"	"	"	"	"
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
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	"	"	p	p
<i>Fail Notes</i> 3-501.18(A)(1) <i>P - RTE PHF, Disposition-discard if >7days at 41°F [Baked potatoes are dated 3-27 in the refrig. Potatoes are molded. cos: discarded.]</i>						
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	"	"

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Chemical	Y	N	O	A	C	R
26. Toxic substances properly identified, stored and used.	p
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	p
<i>Fail Notes</i> 4-204.112(B) <i>Integrated or affixed thermometer in equipment</i> <i>[No thermometer in the refrigerators to test for ambient air temp.]</i>						
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	p
<i>Fail Notes</i> 6-202.15(A)(3) <i>Outer openings protected-solid, self-closing doors</i> <i>[A 1/2" gap exists below the door to the outside from the kitchen hall.]</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-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	p
<i>Fail Notes</i> 4-302.14 <i>Pf - Sanitizer test kit</i> <i>[No sanitizer test kit to determine sanitizer amounts.]</i>						
47. Non-food contact surfaces clean.	p

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Physical Facilities	Y	N	O	A	C	R
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	p
<i>Fail Notes</i> 6-202.11() <i>Protective shielding on light bulbs over exposed food/utensils/equipment</i> <i>[No protective shielding around the bulb in the kitchen ceiling and the bulb in the food pantry, both are over food and food utensils.]</i>						

Administrative/Other	Y	N	O	A	C	R
55. Other violations	..	p
<i>Fail Notes</i> 8-304.11(A) <i>Post the license in a location in the Food Establishment</i> <i>[The current food safety license is not available although the PIC says that it has been applied for.]</i>						

EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>		<i>Education Title #04</i>	<i>No Bare-Hand Contact</i>
		<i>Education Title #07</i>	<i>Corrective Actions</i>
		<i>Education Title #08</i>	<i>Date Marking</i>
		<i>Education Title #25</i>	<i>Handwashing</i>

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Footnote 1

Notes:

Facility is a fraternity house serving food to under 20 young men.
The staff is volunteer, consists of students.

Footnote 2

Notes:

hash browns 51/refrig. PIC said that hash browns were placed into the refrigerator just after noon today.

Footnote 3

Notes:

baked potatoes 41/refrig1
eggs 40, milk 39, ham 39, pork 41/refrig2

VOLUNTARY DESTRUCTION REPORT

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ACTIONS

Number of products Voluntarily Destroyed 1

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 baked potatoes Qty 5 Units lbs Value \$ 2

Description

Reason Product Destroyed _____ Method Product Destroyed _____

Disposal Location _____ Embargo Hold Tag # N/A