

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: 4/15/2013 **Business ID:** 110651FE
Business: BALDWIN DINER (THE)

 516 AMES
 BALDWIN CITY, KS 66006

Inspection: 66002898
Store ID:
Phone: 7855943123
Inspector: KDA66
Reason: 01 Routine
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
04/15/13	03:15 PM	05:30 PM	2:15	0:40	2:55	0	
Total:			2:15	0:40	2:55	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>5</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
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>	
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	Ⓟ
5. No discharge from eyes, nose and mouth.	Ⓟ
Preventing Contamination by Hands	Y	N	O	A	C	R
6. Hands clean and properly washed.	Ⓟ
7. No bare hand contact with RTE foods or approved alternate method properly followed.	Ⓟ
8. Adequate handwashing facilities supplied and accessible.	Ⓟ
Approved Source	Y	N	O	A	C	R
9. Food obtained from approved source.	Ⓟ
10. Food received at proper temperature.	Ⓟ
11. Food in good condition, safe and unadulterated.	Ⓟ
12. Required records available: shellstock tags, parasite destruction.	Ⓟ
Protection from Contamination	Y	N	O	A	C	R
13. Food separated and protected.	..	Ⓟ	Ⓟ	..
<i>Fail Notes</i> 3-302.11(A)(1)(b) <i>P - Separation-Raw & cooked RTE food [Raw vac packed raw beef steak is stored over RTE tortillas in the 2 door ric. cos: moved the steak.]</i>						
14. Food-contact surfaces: cleaned and sanitized.	Ⓟ
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
15. Proper disposition of returned, previously served, reconditioned and unsafe food.	Ⓟ
Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
16. Proper cooking time and temperatures.	Ⓟ
17. Proper reheating procedures for hot holding.	Ⓟ
18. Proper cooling time and temperatures.	Ⓟ
19. Proper hot holding temperatures.	Ⓟ
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
20. Proper cold holding temperatures.	..	Ⓟ	Ⓟ	..
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>						
<i>Fail Notes</i> 3-501.16(A)(2)(a) <i>P - PHF Cold Holding-<41°F [chicken 50, tuna salad 52, grilled chicken 52, boiled eggs 52, egg salad 51 cottage cheese 51/mt. Ambient temp is 45 in the make table. cos: discarded. Sausage 44, roast beef 46, over ice in the pull drawer coolers below the grill. cos: cooled to 41.]</i>						
21. Proper date marking and disposition.	Ⓟ
22. Time as a public health control: procedures and record.	Ⓟ
Consumer Advisory	Y	N	O	A	C	R
23. Consumer advisory provided for raw or undercooked foods.	Ⓟ
Highly Susceptible Populations	Y	N	O	A	C	R
24. Pasteurized foods used; prohibited foods not offered.	Ⓟ
Chemical	Y	N	O	A	C	R
25. Food additives: approved and properly used.	Ⓟ

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Chemical		Y	N	O	A	C	R
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26. Toxic substances properly identified, stored and used. .. p p ..

Fail Notes | 7-201.11(B) *P - Separation, Storage-chemicals above food, etc.
[Bottle of hydrogen peroxide is stored over tortillas on the shelves in the utility room. cos: moved hydrogen peroxide.]*

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							
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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

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

Fail Notes | 4-301.11 *Pf - Cooling, heating, & holding equipment sufficient in number & capacity (in good repair)
[The make table is not holding phf at 41 or colder and has an ambient temp of 45. The pull drawer cooler under the grill is not holding phf at 41 or colder without using ice for cooling and has an ambient temp of 49.1 at the top drawer.]*

32. Plant food properly cooked for hot holding. p

33. Approved thawing methods used. .. p

Fail Notes | 3-501.13 *Proper thawing methods used for PHF
[Slab of bacon is being thawed in the sink basin at room temp (~75).]*

34. Thermometers provided and accurate. .. p

Fail Notes | 4-204.112(B) *Integrated or affixed thermometer in equipment
[No thermometer in the mt to test for air temp.]*

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

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 p ..

Fail Notes | 3-304.12(D) *In-use utensil storage-in running water
[In use utensils for portioning make table servings is stored in water at room temp.]*

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

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 100 ppm bleach

Footnote 3

Notes:

mash potatoes 177, sausage gravy 170/hot hold

Footnote 4

Notes:

diced tomatoes 47, sliced tomatoes 45 (recently prepped), cole slaw 42 (just from the larger cooler)/mt
roast beef 39, pork 39, ham 39/ric
corn beef 33, turkey 36, eggs 39, ground beef 33/ric

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milk 41, eggs 40/coke ric

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

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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 04/29/13

Inspection Report Number 66002898 Inspection Report Date 04/15/13

Establishment Name BALDWIN DINER (THE)

Physical Address 516 AMES City BALDWIN CITY

Zip 66006

Additional Notes
and Instructions

VOLUNTARY DESTRUCTION REPORT

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ACTIONS

Number of products Voluntarily Destroyed 6

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 Qty 2 Units lbs Value \$ 5

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product tuna salad Qty 1 Units gal Value \$ 5

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

3. Product grilled chicken Qty 1 Units lbs Value \$ 3

Description

Reason Product Destroyed Adulterated Method Product Destroyed Landfill

Disposal Location Firm Embargo Hold Tag # N/A

VOLUNTARY DESTRUCTION REPORT

VOLUNTARY DESTRUCTION REPORT

4. Product boiled eggs Qty 2 Units lbs Value \$ 5

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

5. Product egg salad Qty 1 Units gal Value \$ 3

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

6. Product cottage cheese Qty 1 Units gal Value \$ 5

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A