

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: 4/16/2013 **Business ID:** 114785FE
Business: OPTIMAL LIVING MEALS

Inspection: 66002900
Store ID:
Phone: 7853315290
Inspector: KDA66
Reason: 01 Routine
Results: Follow-up

519 AMES ST
 BALDWIN CITY, KS 66006

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
04/16/13	01:00 PM	03:00 PM	2:00	0:10	2:10	0	
Total:			2:00	0:10	2:10	0	

FOOD ESTABLISHMENT PROFILE

Updated Risk Category RAC# 06 High Risk Updated Sq. Footage 1. Under 5,000 sq feet
 Insp. Notification Print Lic. Insp. No
 Priority(P) Violations 5 Priority foundation(Pf) Violations4
 Certified Manager on Staff Certified Manager Present 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.

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.

This item has Notes. See Footnote 1 at end of questionnaire.

Employee Health

Y N O A C R

2. Management awareness; policy present.

3. Proper use of reporting, restriction and exclusion.

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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> 5-205.11(A) <i>Pf - Handsink Accessible</i> [the hand sink in the warewash room is blocked by a waste basket in front of the basin. cos; moved the basket.]						
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
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
20. Proper cold holding temperatures.	..	p	p	..
<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</i> [milk 50, alfredo sauce 50, ambient temp is 50, mos marinara sauce 50/small ric. cos: discarded.]						
21. Proper date marking and disposition.	..	p	p	..
<i>Fail Notes</i> 3-501.18(A)(1) <i>P - RTE PHF, Disposition-discard if >7days at 41°F</i> [MOS cheese cake/cookie in the ric is outdated yesterday. cos: discarded.]						
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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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 | .. |

<i>Fail Notes</i>	7-102.11	<i>Pf - Common Name, Working Containers [Spray bottle(s) of liquid described by the PIC as sanitizer/cleaner is not labeled. cos: labeled.]</i>
	7-201.11(B)	<i>P - Separation, Storage-chemicals above food, etc. [Can of chaffing fluid are stored on a ledge over food utensils.cos: moved the chaffing fluid. Tune Up Shine cleaner is stored alongside Heinz 57 sauce over the hand sink. cos: moved the sauce.]</i>
	7-204.11	<i>P - Sanitizers, Criteria [Dishwasher sanitizer level is greater than 200 ppm chlorine. This amount exceeds the manufacture's label rate not to exceed 200ppm. The test strip is black indicating >400 ppm bleach.]</i>

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

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 | .. | .. | .. | .. |
|------------------------------------------------------------------------------|----|---|----|----|----|----|

<i>Fail Notes</i>	4-301.11	<i>Pf - Cooling, heating, & holding equipment sufficient in number & capacity (in good repair) [The small ric is not keeping phf at 41 or colder. The ambient temp is 50.]</i>
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|-------------------------------------------------|----|----|----|----|----|----|
| 32. Plant food properly cooked for hot holding. | .. | .. | p | .. | .. | .. |
| 33. Approved thawing methods used. | p | .. | .. | .. | .. | .. |
| 34. Thermometers provided and accurate. | .. | p | .. | .. | .. | .. |

<i>Fail Notes</i>	4-204.112(B)	<i>Integrated or affixed thermometer in equipment [No thermometer in the make tables and ric.]</i>
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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. | .. | p | .. | .. | .. | .. |
|-----------------------------------------------|----|---|----|----|----|----|

<i>Fail Notes</i>	6-202.15(A)(2)	<i>Outer openings protected-closed, tight fitting windows [Coal window in the basement has a 1/2" gap around the frame.]</i>
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|---------------------------------------------------------------------------|---|----|----|----|----|----|
| 37. Contamination prevented during food preparation, storage and display. | p | .. | .. | .. | .. | .. |
| 38. Personal cleanliness. | p | .. | .. | .. | .. | .. |
| 39. Wiping cloths: properly used and stored. | p | .. | .. | .. | .. | .. |

This item has Notes. See Footnote 5 at end of questionnaire.

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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 | .. | .. | .. | .. | .. |
|---------------------------------------|---|----|----|----|----|----|

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Proper Use of Utensils	Y	N	O	A	C	R
42. Utensils, equipment and linens: properly stored, dried and handled.	..	p
<i>Fail Notes</i> 4-903.11(A)(3) <i>Equipment/utensil/linen storage-6" above floor [Food equipment and utensils and single service utensils are stored directly on the floor in the basement.]</i>						
4-904.11(B) <i>Utensils touched only by handles [Spoons are stored for use with their food contact surface exposed to touch.]</i>						
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	p	..
<i>Fail Notes</i> 4-202.11(A)(2) <i>Pf - Food-contact surface cleanability-free of imperfections [A food sieve has broken, frayed wires in the basket. A food masher has painter tape holding the handle to the masher. A large sifter has a loose handle and a missing screw. cos: discarded.]</i>						
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
<i>Fail Notes</i> 4-302.14 <i>Pf - Sanitizer test kit [No test strips are available for testing sanitizer amounts.]</i>						
47. Non-food contact surfaces clean.	p
Physical Facilities	Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.	p
49. Plumbing installed; proper backflow devices.	..	p
<i>Fail Notes</i> 5-203.14 <i>P - Backflow prevention device or air gap provided on plumbing fixtures as required [In the toilet room shower a faucet has an open ended hose lying below the flood rim of the shower basin with no vacumm break backflow preventer.]</i>						
5-205.15(B) <i>Plumbing system maintained in good repair [Dishwasher in kitchen leaks onto the floor.]</i>						
50. Sewage and waste water properly disposed.	p
51. Toilet facilities: properly constructed, supplied and cleaned.	..	p
<i>Fail Notes</i> 6-202.14 <i>Toilet rooms completely enclosed-self closing door [Door on the upstairs toilet room is not self closing.]</i>						
52. Garbage and refuse properly disposed; facilities maintained.	p
53. Physical facilities installed, maintained and clean.	..	p
<i>Fail Notes</i> 6-201.11 <i>Floors/walls/ceilings smooth & easily cleanable [Food and food utensils are stored in the unfinished basement where floors, ceilings, and walls are rough and not easily cleaned.]</i>						
6-501.11 <i>Physical facilities maintained in good repair [Floor tiles missing and broken in the dishmachine room.]</i>						
6-501.114(A) <i>Premises free of unnecessary items [Basements contain unused supplies and equipment in storage creating inaccessible places and harborage.]</i>						
6-501.12(A) <i>Physical facilities clean [Floors in the basement has water draining across the walk surface.]</i>						
54. Adequate ventilation and lighting; designated areas used.	..	p

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Physical Facilities

Y N O A C R

<i>Fail Notes</i>	6-202.11() <i>Protective shielding on light bulbs over exposed food/utensils/equipment [No protective shield around bulbs in the basement where food and utensils are stored and over spices in the closet going downstairs.]</i> 6-303.11() <i>Lighting intensity adequate in food prep, storage & service areas [Bulb in downstairs freezer is burned out.]</i>
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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 [New food safety license was not posted.]</i>
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EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	Education Title #04 <i>No Bare-Hand Contact</i> Education Title #22 <i>Focus On Food Safety Manual (on the Website)</i> Education Title #25 <i>Handwashing</i>
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Accompanied by KDA 63 during this inspection.

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:

warewash water is greater than 200ppm

Footnote 3

Notes:

alfredo sauce 177, polenta sauce 169/stove top

Footnote 4

Notes:

noodles 40, meat balls 42, pasta 41, cut tomatoes 41/mt
cut lettuce 41, meat balls 41, chicken 42, shrimp 42, egg mix 43/small mt

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

noodles 41, butter 40, brisket beef 38, raw chicken 39/2 door ric
cut lettuce 41, cut leafy greens 42, pork fat 39, cooked cabbage 41, beef 39, fish 41/ric

Footnote 5

Notes:

100 ppm chlorine

VOLUNTARY DESTRUCTION REPORT

Insp Date: 4/16/2013 **Business ID:** 114785FE
Business: OPTIMAL LIVING MEALS

519 AMES ST
 BALDWIN CITY, KS 66006

Inspection: 66002900
Store ID:
Phone: 7853315290
Inspector: KDA66
Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
04/16/13	01:00 PM	03:00 PM	2:00	0:10	2:10	0	
Total:			2:00	0:10	2:10	0	

ACTIONS

Number of products Voluntarily Destroyed 4

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 alfredo sauce Qty 1 Units gal Value \$ 3

Description

Reason Product Destroyed _____ Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product milk Qty 1 Units gal Value \$ 3

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

3. Product cheesecake/cookie Qty 1 Units lbs Value \$ 5

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

VOLUNTARY DESTRUCTION REPORT

VOLUNTARY DESTRUCTION REPORT

4. Product mos marinara sauce Qty 1 Units gal Value \$ 1

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 4/16/2013 **Business ID:** 114785FE
Business: OPTIMAL LIVING MEALS

Inspection: 66002900
Store ID:
Phone: 7853315290
Inspector: KDA66
Reason: 01 Routine

519 AMES ST
 BALDWIN CITY, KS 66006

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
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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 05/01/13

Inspection Report Number 66002900 Inspection Report Date 04/16/13

Establishment Name ANTONUCCI'S

Physical Address 519 AMES ST City BALDWIN CITY

Zip 66006

Additional Notes
and Instructions