

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: 4/30/2013 **Business ID:** 110651FE
Business: BALDWIN DINER (THE)

 516 AMES
 BALDWIN CITY, KS 66006

Inspection: 66002917
Store ID:
Phone: 7855943123
Inspector: KDA66
Reason: 02 Follow-up
Results: Administrative Review

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
04/30/13	01:15 PM	03:15 PM	2:00	0:15	2:15	0	
Total:			2:00	0:15	2:15	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

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	þ
5. No discharge from eyes, nose and mouth.	þ
Preventing Contamination by Hands						
6. Hands clean and properly washed.	þ
7. No bare hand contact with RTE foods or approved alternate method properly followed.	þ
8. Adequate handwashing facilities supplied and accessible.	þ
Approved Source						
9. Food obtained from approved source.	þ
10. Food received at proper temperature.	þ
11. Food in good condition, safe and unadulterated.	þ
12. Required records available: shellstock tags, parasite destruction.	þ
Protection from Contamination						
13. Food separated and protected.	..	þ	þ	þ
<i>Fail Notes</i> 3-302.11(A)(1)(a) <i>P - Separation-Raw & raw RTE food [Raw eggs are stored over an open container of mixed waffle batter in the mt. cos: moved the eggs.]</i>						
3-302.11(A)(1)(b) <i>P - Separation-Raw & cooked RTE food [Marinated pork roast is stored over a container of enchilada sauce in the ric. cos: moved the sauce. (Note: the PIC said that the pork roast is fully cooked, but did not have a label to document.)]</i>						
14. Food-contact surfaces: cleaned and sanitized.	þ
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
15. Proper disposition of returned, previously served, reconditioned and unsafe food.	þ
Potentially Hazardous Food Time/Temperature						
16. Proper cooking time and temperatures.	þ
17. Proper reheating procedures for hot holding.	þ
18. Proper cooling time and temperatures.	þ
19. Proper hot holding temperatures.	..	þ
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
20. Proper cold holding temperatures.	..	þ	þ	þ
<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 [raw sausage 54, diced chicken 60, roast beef 55, pork tenderloin 53, ground beef 50, 45; ambient temp is 55/mt. cos: discarded.]</i>						
21. Proper date marking and disposition.	..	þ	þ	..
<i>Fail Notes</i> 3-501.18(A)(1) <i>P - RTE PHF, Disposition-discard if >7days at 41°F [MOS tuna salad and MOS egg salad in the mt are both dated 4-19. cos: discarded.]</i>						
22. Time as a public health control: procedures and record.	þ
Consumer Advisory						
23. Consumer advisory provided for raw or undercooked foods.	þ

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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

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

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. the ambient temp is 55.]*

32. Plant food properly cooked for hot holding. p

33. Approved thawing methods used. p

34. Thermometers provided and accurate. .. p p

Fail Notes | 4-204.112(B) *Integrated or affixed thermometer in equipment [No thermometer to test for air temp in the make table.]*
 4-302.12 *Pf - Food thermometers provided & accessible; Appropriate thermometer for measuring thin foods provided [The PIC said that no food thermometers are on site.]*

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

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

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 p p

Fail Notes | 4-101.11 *P - Utensils/food-contact surfaces of safe materials [RTE waffles, mos pasta salad, and pork roast are stored in direct contact with Sterilite nonfood grade plastic container. cos: put food into food grade container.]*

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

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

Material Distributed | *Education Title #25 Handwashing*

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:

dishwasher rinse is 100ppm chlorine.

Footnote 3

Notes:

sausage gravy 149, mash potatoes 141/hh
chili 140, stew 149/hh

Footnote 4

Notes:

cut tomato 42, cut lettuce 42/on ice on the countertop
turkey 43, cut lettuce 42, mac salad 42/lower unit of mt.
cut baked potatoes 39, eggs 40, chicken 40/ric

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cut leafy greens 43, chicken 43, pork roast 41,

Footnote 5

Notes:

wipe bucket 100 ppm bleach

VOLUNTARY DESTRUCTION REPORT

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516 AMES
 BALDWIN CITY, KS 66006

Inspection: 66002917
Store ID:
Phone: 7855943123
Inspector: KDA66
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ACTIONS

Number of products Voluntarily Destroyed 7

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 raw sausage Qty 1 Units lbs Value \$ 5

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product diced chicken Qty 1 Units lbs Value \$ 4

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

3. Product roast beef 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 pork tender Qty 4 Units lbs Value \$ 20

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

5. Product ground beef Qty 5 Units lbs Value \$ 15

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

6. 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

7. Product egg 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

