

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: 5/3/2013 **Business ID:** 101375FE
Business: BALDWIN HIGH SCHOOL

Inspection: 66002926
Store ID:
Phone: 7855942725
Inspector: KDA66
Reason: 01 Routine
Results: Follow-up

415 EISENHOWER
 BALDWIN, KS 66006

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
05/03/13	09:00 AM	10:15 AM	1:15	0:15	1:30	0	
Total:			1:15	0:15	1:30	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>Fax</u> Sent Notification To _____	Lic. Insp. <u>No</u>
Priority(P) Violations <u>2</u> Priority foundation(Pf) Violations <u>1</u>	
Certified Manager on Staff <input checked="" type="checkbox"/>	Certified Manager Present <input type="checkbox"/> Address Verified <input checked="" type="checkbox"/>

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.	<input checked="" type="checkbox"/>	<input type="checkbox"/>				

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

Employee Health	Y	N	O	A	C	R
2. Management awareness; policy present.	<input checked="" type="checkbox"/>	<input type="checkbox"/>				
3. Proper use of reporting, restriction and exclusion.	<input checked="" type="checkbox"/>	<input type="checkbox"/>				

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Good Hygienic Practices	Y N O A C R
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| 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
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| 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 |

Approved Source	Y N O A C R
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| 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
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| 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
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| 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 3 at end of questionnaire.</i> | |
| 21. Proper date marking and disposition. | . . p . . . p . . |

<i>Fail Notes</i>	3-501.18(A)(2) P - RTE PHF, Disposition-discard if in a container w/out a date [Diced ham in opened commercial container in the ric is not dated. cos: dated.]
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| 22. Time as a public health control: procedures and record. | p . . |
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Consumer Advisory	Y N O A C R
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| 23. Consumer advisory provided for raw or undercooked foods. | p . . |
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Highly Susceptible Populations	Y N O A C R
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| 24. Pasteurized foods used; prohibited foods not offered. | p . . |
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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 |
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GOOD RETAIL PRACTICES

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		Y	N	O	A	C	R
Safe Food and Water							
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							
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
<i>Fail Notes</i>	4-204.112(A)	<i>Thermometers located in refrigerators/hot holding units to measure ambient air in warmest/coolest areas of units [No thermometer in the ric to test for ambient air temp.]</i>					
Food Identification							
35. Food properly labeled; original container.	
Prevention of Food Contamination							
36. Insects, rodents and animals not present.		..	p
<i>Fail Notes</i>	6-202.15(A)(3)	<i>Outer openings protected-solid, self-closing doors [There is a 1/2 inch opening at the bottom of the door from the kitchen hall to the outside dumpster area.]</i>					
	6-501.111(C)	<i>P - Effective pest control measures in place [3-5 fresh mouse droppings on the floor in the food storage room. Ongoing and intense pest control is observed in a large number of baited snap traps, glue traps, and bait stations in multiple locations throughout the building. Although pest control is ongoing and intense, the trash and debris around the dumpster just outside the kitchen receiving door, the gap in the doors to the outside, and the harborage created by improper storage of trash will encourage rodent activity and entry into the school.]</i>					
	6-501.111(D)	<i>Eliminating pest harborage conditions [Trash including cardboard boxes stored directly on the ground in a pile against the school building and old unused equipment and supplies all stored just outside the kitchen's receiving door create harborage conditions that encourage and attract rodents which enter the school through gaps in the door.]</i>					
37. Contamination prevented during food preparation, storage and display.		..	p	p	..
<i>Fail Notes</i>	6-404.11	<i>Pf - Distressed food segregated & properly located away from food/utensils/equipment [Outdated food is not clearly marked in the ric. cos: marked as discard.]</i>					
38. Personal cleanliness.		p
39. Wiping cloths: properly used and stored.		p
40. Washing fruits and vegetables.		p
Proper Use of Utensils							
41. In-use utensils: properly stored.		p
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 [Boxes of single service trays are stored directly on the floor in the closet.]</i>					
43. Single-use and single-service articles: properly used.		p

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Proper Use of Utensils	Y N O A C R
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44. Gloves used properly. p

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

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| <i>Fail Notes</i> | 5-501.11 | <i>Outdoor storage surface constructed of nonabsorbent material & sloped to drain
[Cardboard boxes and debris is stored on nonpaved soil adjacent to the school.]</i> |
| | 5-501.115 | <i>Refuse areas & enclosures maintained clean
[There is a heavy buildup of grease and debris on the pavement below the dumpster.]</i> |
| | 5-501.15() | <i>Outside receptacles designed with tight-fitting lids/doors/covers & properly installed
[The lid to the outside dumpster is open.]</i> |
| | 5-501.16() | <i>Enough storage area/receptacles provided to hold refuse
[Trash is stored directly on the ground and piled up against the school building.]</i> |
| | 5-502.11 | <i>Refuse removed at proper frequency to minimize attractant of pest & odors
[Refuse on the ground against the school building is wet and has the appearance of being there for a considerable time.]</i> |

53. Physical facilities installed, maintained and clean. . . p

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| <i>Fail Notes</i> | 6-501.12(A) | <i>Physical facilities clean
[Dead crickets, spiders, and insects on the floor in the food storage rooms.]</i> |
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54. Adequate ventilation and lighting; designated areas used. . . p

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|-------------------|------------|--|
| <i>Fail Notes</i> | 6-202.11() | <i>Protective shielding on light bulbs over exposed food/utensils/equipment
[Tube bulbs over food and food utensils in the soda storage room and in the food utensils storage rooms have no protective shields.]</i> |
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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

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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 Ready-To-Eat

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

MOS Made on site

Footnote 2

Notes:

Rinse in dishwasher is 158.6. Minimum is 160. Will allow 2 degrees lower to account for thermometer calibration.

Footnote 3

Notes:

milk 39/ric

milk 40/Pepsi ric

ham sandwich 39, turkey sandwich 39/ric

diced ham 45 (just being prepared)/ric

