

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: 5/15/2013 **Business ID:** 116157FE
Business: BALDWIN DINER (THE)

 516 AMES
 BALDWIN CITY, KS 66006

Inspection: 66002941
Store ID:
Phone:
Inspector: KDA66
Reason: 10 Licensing
Results: Administrative Review

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
05/15/13	08:35 AM	09:45 AM	1:10	0:15	1:25	0	
Total:			1:10	0:15	1:25	0	

FOOD ESTABLISHMENT PROFILE	
Updated Risk Category _____	Updated Sq. Footage _____
Insp. Notification <u>Print</u> _____	Lic. Insp. <u>Yes</u> _____
Priority(P) Violations <u>0</u> _____	Priority foundation(Pf) Violations <u>0</u> _____
Left App. <u>No</u> _____	Lic. Approved <u>Yes</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	..	p	p	..
<i>Fail Notes</i> 2-401.11 <i>Eating, Drinking, or Using Tobacco</i> [Cook is drinking from a straw in an open cup set on a food make table in the kitchen.]						
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	p	..
<i>Fail Notes</i> 2-301.14(D) <i>P - When to Wash Hands - After coughing, sneezing, or using tobacco, eating or drinking</i> [Cook drank from his cup in the kitchen then handled clean utensils without a hand wash between. cos: washed hands.]						
2-301.14(E) <i>P - When to Wash Hands - After handling soiled equipment or utensils</i> [Dishwasher handled dirty dishes then handled clean dishes from the dishmachine without a hand wash between. cos: washed hands.]						
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
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
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
17. Proper reheating procedures for hot holding.	p
18. Proper cooling time and temperatures.	p
19. Proper hot holding temperatures.	..	p	p	..
<i>Fail Notes</i> 3-501.16(A)(1) <i>P - PHF Hot Holding->135°F</i> [cooked hash browns 101/no temp control set next to the griddle. cos: reheated.]						
20. Proper cold holding temperatures.	p
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>						
21. Proper date marking and disposition.	p
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	p
Highly Susceptible Populations	Y	N	O	A	C	R

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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 " " "

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

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 " " " " "

32. Plant food properly cooked for hot holding. " " p " " "

33. Approved thawing methods used. p " " " " "

34. Thermometers provided and accurate. " p " " " "

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

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 " " " " "

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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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 " " " " "

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Utensils, Equipment and Vending	Y	N	O	A	C	R
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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

<i>Fail Notes</i>	5-501.17 <i>Receptacle in women's toilet room covered [No lid on a trashcan in the womens toilet room.]</i>
	6-202.14 <i>Toilet rooms completely enclosed-self closing door [Door to the womens toilet room does not full close.]</i>

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

<i>Fail Notes</i>	6-202.11() <i>Protective shielding on light bulbs over exposed food/utensils/equipment [No shielding around the ceiling bulb over bread and food in the food pantry.]</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

<i>Material Distributed</i>	<i>Education Title #02 Consumer Advisory</i>
	<i>Education Title #25 Handwashing</i>

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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:

dishwasher rinse is 100ppm cl.

Footnote 3

Notes:

eggs 160/stove

Footnote 4

Notes:

eggs 40, egg dip 40/ice

diced tomatoes 42, sliced tomato 39/mt

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tenderloin 32, sausage 37, ground beef 33/cooler doors below the griddle
ham 40, 43; sliced tomatoes 40, diced tomatoes 40, cooked rice 39/2 door ric
chicken 39, cooked onions 39, cooked pork 39, shredded beef 39/red cooler
milk 36/ric

Footnote 5

Notes:

Consumer Advisory is posted on the wall, this is not adequate exposure. The consumer advisory should be printed on the menu at the next printing. A handout is provided.

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

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Business: BALDWIN DINER (THE)

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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 05/29/13

Inspection Report Number 66002941 Inspection Report Date 05/15/13

Establishment Name The Baldwin Diner

Physical Address _____ City Baldwin City

516 Ames Zip 66006

Additional Notes
and Instructions