

**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:** 5/30/2013      **Business ID:** 99010FE  
**Business:** PUCKETT'S FREEDOM TAVERN  
  
 309 AMES  
 BALDWIN, KS 66006

**Inspection:** 66002959  
**Store ID:**  
**Phone:** 7855944121  
**Inspector:** KDA66  
**Reason:** 12 Expired License  
**Results:** No Follow-up

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
05/30/13	10:30 AM	12:45 PM	2:15	0:15	2:30	0	
<b>Total:</b>			2:15	0:15	2:30	0	

<b>FOOD ESTABLISHMENT PROFILE</b>			
Updated Risk Category _____	Updated Sq. Footage <u>1. Under 5,000 sq feet</u>		
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>Yes</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/](http://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**

<b>Demonstration of Knowledge</b>	Y	N	O	A	C	R
1. Certification by accredited program, compliance with Code, or correct responses.	..	..	p	..	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
<b>Employee Health</b>	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	..	..	..	..	..				
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	..	..	..	..	..				
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	..	..	..	..	..				
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	..	..	..				
20. Proper cold holding temperatures.	p	..	..	..	..	..				
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>										
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	..	..	..				
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				
25. Food additives: approved and properly used.	..	..	p	..	..	..				
26. Toxic substances properly identified, stored and used.	..	p	..	..	p	..				
<i>Fail Notes</i>	<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 15%; border-right: 1px solid black; padding-right: 5px;">7-201.11(B)</td> <td style="padding-left: 5px;">P - Separation, Storage-chemicals above food, etc. [GermX sanitizer is stored on top of the drink ice machine. Glade air freshener is stored on top of the refrigerator. cos: moved chemicals. ]</td> </tr> <tr> <td style="border-right: 1px solid black; padding-right: 5px;">7-209.11</td> <td style="padding-left: 5px;">Storage-Personal Care Items [Jergens cream is stored over the food prep table in the kitchen.]</td> </tr> </table>						7-201.11(B)	P - Separation, Storage-chemicals above food, etc. [GermX sanitizer is stored on top of the drink ice machine. Glade air freshener is stored on top of the refrigerator. cos: moved chemicals. ]	7-209.11	Storage-Personal Care Items [Jergens cream is stored over the food prep table in the kitchen.]
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7-209.11	Storage-Personal Care Items [Jergens cream is stored over the food prep table in the kitchen.]									
Conformance with Approved Procedures	Y	N	O	A	C	R				
27. Compliance with variance, specialized process and HACCP plan.	..	..	..	p	..	..				

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<b>GOOD RETAIL PRACTICES</b>
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<b>Safe Food and Water</b>	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  | .. | .. |

<b>Food Temperature Control</b>	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  | .. | .. | .. | .. |
| <i>Fail Notes</i>   4-204.112(B) <i>Integrated or affixed thermometer in equipment</i><br><i>[No thermometer to test for air temp in the cooler.]</i> |    |    |    |    |    |    |

<b>Food Identification</b>	Y	N	O	A	C	R
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|--|---|----|----|----|----|----|
| 35. Food properly labeled; original container. | p | .. | .. | .. | .. | .. |
|--|---|----|----|----|----|----|

<b>Prevention of Food Contamination</b>	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)(3) <i>Outer openings protected-solid, self-closing doors</i><br><i>[A 1/4" gap under the door from the kitchen to the outside.]</i> |    |    |    |    |    |    |
| 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  | .. | .. | .. |

<b>Proper Use of Utensils</b>	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  | .. | .. | .. | .. |
| <i>Fail Notes</i>   4-903.11(A)(3) <i>Equipment/utensil/linen storage-6" above floor</i><br><i>[Cup lids are stored directly on the floor in the kitchen.]</i> |    |    |    |    |    |    |
| 43. Single-use and single-service articles: properly used.   | .. | .. | p  | .. | .. | .. |
| 44. Gloves used properly.  | .. | .. | p  | .. | .. | .. |

<b>Utensils, Equipment and Vending</b>	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  | .. | .. | .. | .. |
| <i>Fail Notes</i>   4-602.13 <i>Nonfood-contact surfaces cleaned at frequency to prevent buildup of residue</i><br><i>[Cabinet doors and handles have a buildup of grease.]</i> |    |    |    |    |    |    |

<b>Physical Facilities</b>	Y	N	O	A	C	R
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|--|---|----|----|----|----|----|
| 48. Hot and cold water available; adequate pressure. | p | .. | .. | .. | .. | .. |
|--|---|----|----|----|----|----|

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Physical Facilities		Y	N	O	A	C	R
	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>	6-202.14 Toilet rooms completely enclosed-self closing door [Both mens and womens toilet room doors off the dining area are not self closing.]						
	52. Garbage and refuse properly disposed; facilities maintained.	..	..	p	..	..	..
	53. Physical facilities installed, maintained and clean.	..	p	..	..	..	..
<i>Fail Notes</i>	6-501.12(A) Physical facilities clean [Buildup of grease and dust on the ceiling grates and walls both in the kitchen.]						
	54. Adequate ventilation and lighting; designated areas used.	..	p	..	..	..	..
<i>Fail Notes</i>	6-202.11() Protective shielding on light bulbs over exposed food/utensils/equipment [No protective shield to prevent bulb breakage for the bulb of the wic. ]						
	6-303.11() Lighting intensity adequate in food prep, storage & service areas [Poor lighting intensity in the east side of the wic and on the north side of the kitchen.]						
	6-304.11 Mechanical ventilation of adequate capacity to remove steam/heat/vapors/odors/smoke [No exhaust filters in the exhaust ventillation hood. ]						

Administrative/Other		Y	N	O	A	C	R
	55. Other violations	..	p	..	..	..	..
<i>Fail Notes</i>	8-304.11(A) Post the license in a location in the Food Establishment [No current food safety license in the facility.]						

<b>EDUCATIONAL MATERIALS</b>
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The following educational materials were provided p

<i>Material Distributed</i>	Education Title #02	Consumer Advisory
	Education Title #08	Date Marking
	Education Title #25	Handwashing

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## **Footnote 1**

### **Notes:**

No food is being prepared or served 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	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:**

milk 40/bar ric

baked potatoes 43, cooked rice 43, cheese dip 42, sausage gravy 42/wic

bbq pork 34, ground beef 34, sliced tomatoes 35 salsa 35 cut lettuce 39/refrig