

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: 6/26/2013 **Business ID:** 116157FE
Business: BALDWIN DINER (THE)

 516 AMES
 BALDWIN CITY, KS 66006

Inspection: 66003002
Store ID:
Phone:
Inspector: KDA66
Reason: 02 Follow-up
Results: Administrative Review

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/26/13	08:15 AM	10:15 AM	2:00	0:10	2:10	0	
Total:			2:00	0:10	2:10	0	

FOOD ESTABLISHMENT PROFILE	
Updated Risk Category <u>RAC# 06 High Risk</u>	Updated Size Range <u>1. Under 5,000 sq feet</u>
Insp. Notification <u>Print</u>	Lic. Insp. <u>No</u>
Priority(P) Violations <u>2</u>	Priority foundation(Pf) Violations <u>2</u>
Certified Manager on Staff <input type="checkbox"/>	Address Verified <input checked="" type="checkbox"/>
Certified Manager Present <input type="checkbox"/>	Actual Sq. Ft. <u>1200</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).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT www.agriculture.ks.gov, EMAIL fsl@kda.ks.gov, OR CALL (785) 296-5600.

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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

	Y	N	O	A	C	R
Good Hygienic Practices						
4. Proper eating, tasting, drinking, or tobacco use	p
5. No discharge from eyes, nose and mouth.	p
Preventing Contamination by Hands						
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						
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						
13. Food separated and protected.	..	p	p	..
<div style="display: flex; border-left: 1px solid black; border-right: 1px solid black; padding: 5px;"> <div style="width: 15%; font-weight: bold; font-size: small;">Fail Notes</div> <div style="width: 15%; font-size: small;">3-302.11(A)(2)</div> <div style="width: 70%; font-size: small;"> <p><i>P - Cross Contamination by type (separate equipment) - FOOD shall be protected from cross contamination by separating types of raw animal FOODS from each other such as beef, FISH, lamb, pork, and POULTRY during storage, preparation, holding, and display by: using separate EQUIPMENT for each type; arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented; or, preparing each type of FOOD at different times or in separate areas</i></p> <p><i>[Raw chicken and raw marinating chicken is stored over pork sausage in the True ric. cos; moved the pork.]</i></p> </div> </div>						
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						
16. Proper cooking time and temperatures.	p
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
17. Proper reheating procedures for hot holding.
18. Proper cooling time and temperatures.	p
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
19. Proper hot holding temperatures.	p
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>						
20. Proper cold holding temperatures.	..	p	p	p
<i>This item has Notes. See Footnote 5 at end of questionnaire.</i>						
<div style="display: flex; border-left: 1px solid black; border-right: 1px solid black; padding: 5px;"> <div style="width: 15%; font-weight: bold; font-size: small;">Fail Notes</div> <div style="width: 15%; font-size: small;">3-501.16(A)(2)</div> <div style="width: 70%; font-size: small;"> <p><i>P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less.</i></p> <p><i>[blue cheese 53, raw sausage 58, roast beef 52, ambient temp 47.5/Magic Chef ric. cos: discarded. (Note: this cooler was recently added to the operations). Taco meat 46, ham 46, sausage gravy 47, ambient temp 42/True ric. cos; cooled to 41.]</i></p> </div> </div>						
21. Proper date marking and disposition.	p
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

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 . . . p p

<i>Fail Notes</i>	4-301.11	<i>Pf - Temperature Capacity - EQUIPMENT for cooling and heating FOOD, and holding cold and hot FOOD, shall be sufficient in number and capacity to provide FOOD temperatures as specified under Chapter 3. [The Magic Chef ric is not holding phf at 41 or colder. The ambient temp is 47.5.]</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 p

<i>Fail Notes</i>	4-204.112(B)	<i>Temperature Measuring Devices (Integrated or Affixed) Cold or hot holding EQUIPMENT used for POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be designed to include and shall be equipped with at least one integral or permanently affixed TEMPERATURE MEASURING DEVICE that is located to allow easy viewing of the device's temperature display. [There is no thermometer to measure air temp in the Magic Chef ric nor in the Coke ric.]</i>
	4-302.12(A)	<i>Pf - Food Temperature Measuring Devices (Provided & Accessible) FOOD TEMPERATURE MEASURING DEVICES shall be provided and readily accessible for use in ensuring attainment and maintenance of required FOOD temperatures. [The PIC was unable to find a food thermometer in the facility.]</i>

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 . . .

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Prevention of Food Contamination	Y N O A C R
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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

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>	6-202.14	<i>Except where a toilet room is located outside a FOOD ESTABLISHMENT and does not open directly into the FOOD ESTABLISHMENT, such as a toilet room that is provided by the management of a shopping mall, a toilet room located on the PREMISES shall be completely enclosed and provided with a tight-fitting and self-closing door. [The doors to the mens and womens toilet room do not fully close by the self closer instead leave a 1" crack between the door frame and door.]</i>
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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

<i>Material Distributed</i>	<i>Education Title #07</i>	<i>Corrective Actions</i>
	<i>Education Title #25</i>	<i>Handwashing</i>
	<i>Education Title #26</i>	<i>Hot and Cold Holding Sign</i>

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Follow up to Case 13 FS 9252

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
FB	Fluorescent bulbs

Footnote 2

Notes:

egg 179/griddle

Footnote 3

Notes:

black beans 167, taco meat 169/st

Footnote 4

Notes:

taco meat 135,

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Footnote 5

Notes:

black beans 41, chicken salad 43, ham 43/True ric.
diced tomatoes 42, sliced tomatoes 41, corn beef 38, ham 38, turkey 39, tuna salad 38/mt
chicken 40, roast beef 48(just prepared), roast beef 38/red ric
eggs 40/coke ric
milk 39/Whirlpool ric

VOLUNTARY DESTRUCTION REPORT

Insp Date: 6/26/2013 **Business ID:** 116157FE
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516 AMES
 BALDWIN CITY, KS 66006

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Store ID:
Phone:
Inspector: KDA66
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Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
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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 blue cheese Qty 1 Units lbs Value \$ 3

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product sausage Qty 3 Units lbs Value \$ 10

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

3. Product roast beef Qty 2 Units lbs Value \$ 8

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 _____ Qty _____ Units _____ Value \$ _____

Description

Reason Product Destroyed _____ Method Product Destroyed _____

Disposal Location _____ Embargo Hold Tag # N/A _____

