

Kansas Department of Agriculture
Division of Food Safety and Lodging
 1320 Research Park Drive, Manhattan, KS 66502
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 9/4/2013 **Business ID:** 101375FE
Business: BALDWIN HIGH SCHOOL

Inspection: 66003092
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:
09/04/13	08:30 AM	10:30 AM	2:00	0:10	2:10	0	
Total:			2:00	0:10	2:10	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Lic. Insp. No

Priority(P) Violations 3 Priority foundation(Pf) Violations 0

Certified Manager on Staff p Address Verified p Actual Sq. Ft. 4000

Certified Manager Present ..

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

	Y	N	O	A	C	R
Demonstration of Knowledge						
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						
2. Management awareness; policy present.	p
3. Proper use of reporting, restriction and exclusion.	p
Good Hygienic Practices						
	Y	N	O	A	C	R

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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 p ..

Fail Notes | 2-401.11 *EMPLOYEEES shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection cannot result.
[Food handler is eating off plate set on oven in kitchen.]*

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 p ..

Fail Notes | 4-602.11(E)(4) *Non-PHF/TCS Food Contact Surface Cleaning Frequency (ice bins, soda nozzles) Surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cleaned, in EQUIPMENT such as ice bins and BEVERAGE dispensing nozzles and enclosed components of EQUIPMENT such as ice makers, cooking oil storage tanks and distribution lines, BEVERAGE and syrup dispensing lines or tubes, coffee bean grinders, and water vending EQUIPMENT: at a frequency specified by the manufacturer; or, absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.*

[Slight mold buildup in the drink ice machine hopper.]

4-702.11 *P - Sanitizing Before Use, After Cleaning - UTENSILS and FOOD-CONTACT SURFACES of EQUIPMENT shall be SANITIZED before use after cleaning.
[Food utensils were not sanitized before use and after cleaning. The dishwasher did not rinse at 160 or above.]*

4-703.11(B) *P - Sanitizing (mechanical hot water) After being cleaned, EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be SANITIZED in hot water mechanical operations achieving a UTENSIL surface temperature of 71°C (160°F) as measured by an irreversible registering temperature indicator.
[The mechanical dishwasher rinsed cycle reached the following temperatures in 3 runs: 156.9, 154.9, 152.7, each rinse becoming progressively less in temp. After the machine was used repeatedly the temperature was recorded at 161.7. The PIC spoke of problems with the water heater in recent times. cos: sanitized.]*

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

This item has Notes. See Footnote 2 at end of questionnaire.

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Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
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17. Proper reheating procedures for hot holding. p

This item has Notes. See Footnote 3 at end of questionnaire.

18. Proper cooling time and temperatures. p

This item has Notes. See Footnote 4 at end of questionnaire.

19. Proper hot holding temperatures. p

20. Proper cold holding temperatures. p

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

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
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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 p ..

<i>Fail Notes</i>	7-201.11(A) <i>P - Chemical Storage (spacing/partitioning) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by separating the POISONOUS OR TOXIC MATERIALS by spacing or partitioning. [Bag of single use cups is stored on a 5 gallon bucket of sealer undercoater in the chemical storage room. cos: moved the cups]</i>
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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

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

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Prevention of Food Contamination		Y	N	O	A	C	R
<i>Fail Notes</i>	6-202.15(A)(3) <i>Outer openings (Doors) Outer openings of a FOOD ESTABLISHMENT shall be protected against the entry of insects and rodents by solid, self-closing, tight-fitting doors. [The door from the kitchen storage area to the dumpster outside has a 1/4 inch gap at the bottom and side.]</i>						
37. Contamination prevented during food preparation, storage and display.		p
38. Personal cleanliness.		p
39. Wiping cloths: properly used and stored.		..	p	p	..
<i>Fail Notes</i>	3-304.14(B)(1) <i>Wiping cloths (Storage) Cloths in-use for wiping counters and other EQUIPMENT surfaces shall be held between uses in a chemical sanitizer solution at an appropriate concentration. [Wipe rag is stored in bucket of quat sanitizer at 50ppm.]</i>						
40. Washing fruits and vegetables.		p
Proper Use of Utensils		Y	N	O	A	C	R
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
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
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
<i>Fail Notes</i>	5-501.113 <i>Receptacles and waste handling units for REFUSE, recyclables, and returnables shall be kept covered: Inside the FOOD ESTABLISHMENT if the receptacles and units: Contain FOOD residue and are not in continuous use; or, After they are filled; and, With tight-fitting lids or doors if kept outside the FOOD ESTABLISHMENT. [The lid on the outside dumpster is not closed.]</i>						
53. Physical facilities installed, maintained and clean.		..	p
<i>Fail Notes</i>	6-501.12(A) <i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [The floors in the food and food utensils storage areas have dead crickets, beetles, and spiders below racks and shelving.]</i>						
54. Adequate ventilation and lighting; designated areas used.		..	p

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Physical Facilities	Y N O A C R
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<i>Fail Notes</i>	6-202.11(A)	<i>Except as specified in ¶ 6-202.11(B), light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES. [The ceiling bulbs in the soda room and the utility storage room are not shielded from breakage.]</i>
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Administrative/Other	Y N O A C R
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55. Other violations	p
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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
FB	Fluorescent bulbs

Footnote 2

Notes:

cheese noodles 200/boiler pan

Footnote 3

Notes:

hamburgers taken from the cooler and in the warming cabinet for 1 hour - 100.

Footnote 4

Notes:

cooked breakfast tortillas 72/ric

Footnote 5

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Notes:

diced ham 40, cream cheese 40, boiled eggs 39/2 door ric
milk 41, ham sandwiches 41, turkey sandwich 41/Pepsi ric
milk 40/ric

