

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: 9/11/2013 **Business ID:** 114812FE
Business: BAKER UNIVERSITY DINING SERVICES

Inspection: 66003110
Store ID:
Phone: 7855948417
Inspector: KDA66
Reason: 01 Routine
Results: Follow-up

615 DEARBORN
 BALDWIN CITY, KS 66006

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
09/11/13	01:30 PM	05:00 PM	3:30	0:40	4:10	0	
Total:			3:30	0:40	4:10	0	

FOOD ESTABLISHMENT PROFILE

Physical Address 615 DEARBORN City BALDWIN CITY
 Zip 66006

Owner _____ License Type FE

Risk Category RAC# 06 High Risk RAC/Size Confirmed Size Range _____

Updated Risk Category _____ Updated Size Range 3. 10,001 - 50,000 sq feet

Insp. Notification Print Lic. Insp. No

Priority(P) Violations 5 Priority foundation(Pf) Violations 2

Certified Manager on Staff Address Verified Actual Sq. Ft. _____

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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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
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
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
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	p	..
<i>Fail Notes</i>	<p>4-601.11(A) <i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch.</i> <i>[House flies are landing on and walking across the food prep tables and food equipment in the kitchen. cos: cleaned and sanitized. The meat saw in the kitchen has dried food in contact with the blade and blade sheaf. cos: cleaned.]</i></p> <p>4-702.11 <i>P - Sanitizing Before Use, After Cleaning - UTENSILS and FOOD-CONTACT SURFACES of EQUIPMENT shall be SANITIZED before use after cleaning.</i> <i>[Food utensils were run through the mechanical dish washer and not sanitized because the rinse temp did not reach 160. cos: sanitized in the 3 compartment sink using chemical sanitizer.]</i></p> <p>4-703.11(B) <i>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.</i> <i>[The mechanical dish washer rinse temperature in 3 runs is as follows: 147.7, 149.7, 147.5.]</i></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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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18. Proper cooling time and temperatures. p

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

19. Proper hot holding temperatures. p

20. Proper cold holding temperatures. .. p p ..

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

<i>Fail Notes</i>	3-501.16(A)(2) P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less. [cut tomatoes 74, cut lettuce 74/on the salad prep countertop with no temp control. (PIC said this food was received from catering). cos: discarded.]
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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

<i>Fail Notes</i>	7-201.11(B) P - Chemical Storage (Not Above Food, etc.) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES. [An open one gallon bucket of sanitizer is set on a table over an open container of tortillas in the salad prep area. cos: moved the sanitizer.]
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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						
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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 ..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Food Temperature Control	Y N O A C R
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Fail Notes | 3-501.15(B) *TCS Cooling (Placement) When placed in cooling or cold holding EQUIPMENT, FOOD containers in which FOOD is being cooled shall be: arranged in the EQUIPMENT to provide maximum heat transfer through the container walls; and, loosely covered, or uncovered if protected from overhead contamination, during the cooling period to facilitate heat transfer from the surface of the FOOD.*
[Plastic covered pan of refried beans is set in the pizza make table to cool. cos: uncovered the beans for max heat release, cool pan and beans in ice bath, use a more suitable cooler with greater cooling and air flow.]

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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 |

Food Identification	Y N O A C R
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| 35. Food properly labeled; original container. | p |
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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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Fail Notes | 6-202.15(A)(3) *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 receiving door from the kitchen to the outside has a 1/4" gap at the bottom.]

6-501.111(A) *P - Pests (Prohibited) The PREMISES shall be maintained free of insects, rodents, and other pests.*
[There are live house flies flying, landing, and walking about in the kitchen and food storage areas. There are more live house flies flying, landing, and walking in the dining area. As I write this report I am continually shoo-ing the flies off my table and off my computer. In all, there are too many live house flies in the restaurant to count. The facility uses professional pest control. The PIC supposes that the flies came into the building during recent construction.]

6-501.111(B)(3) *Pf - Pests (Control Measures) The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the PREMISES by using methods, if evidence of pests is found, such as trapping devices or other means of pest control.*
[There are no fly traps either glue traps or electronic traps, no air curtains or other visible fly control measures seen during the inspection.]

6-501.111(B)(4) *Pests (Harborage) The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the PREMISES by eliminating harborage conditions.*
[A large grease tank is located within 10 feet of the receiving door to the kitchen. The flies are attracted to the grease and feeding off the grease and entering the building when the doors are opened which is frequently.]

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| 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 |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Proper Use of Utensils		Y	N	O	A	C	R
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| 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 | .. | .. | .. | .. |
| 52. Garbage and refuse properly disposed; facilities maintained. | .. | p | .. | .. | .. | .. | .. |

<i>Fail Notes</i>	5-501.116(B)	<i>Soiled receptacles and waste handling units for REFUSE, recyclables, and returnables shall be cleaned at a frequency necessary to prevent them from developing a buildup of soil or becoming attractants for insects and rodents. [Flies are feeding from grease on the grease tank and pavement just outside the kitchen receiving door.]</i>
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| 53. Physical facilities installed, maintained and clean. | .. | p | .. | .. | .. | .. | .. |
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<i>Fail Notes</i>	6-501.11	<i>PHYSICAL FACILITIES shall be maintained in good repair. [Ceiling tiles are missing and tiles are open in the kitchen and food storage area. Paint is flaking from the ceiling tiles in the food pantry near the east wall.]</i>
	6-501.12(A)	<i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [Dead crickets are on the floor in the basement where food utilities are stored.]</i>

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|---|----|---|----|----|----|----|----|
| 54. Adequate ventilation and lighting; designated areas used. | .. | p | .. | .. | .. | .. | .. |
|---|----|---|----|----|----|----|----|

<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. [Tube bulbs over food and food utensils in the food pantry 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

<i>Material Distributed</i>	<i>Education Title #22</i>	<i>Focus On Food Safety Manual (on the Website)</i>
	<i>Education Title #25</i>	<i>Handwashing</i>

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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:

NOTE: A new hand sink at the west end of the serving line is functional but has no paper towels nor soap. PIC says that he is waiting for dispensers. Advised that soap and paper towels do not have to be wall mounted but must be available for use.

Footnote 3

Notes:

cooked sausage 45/ric
meat balls 98/wic
pasta 55/McCall ric
refried beans 134/pizza mt

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 4

Notes:

cut lettuce 37, 42; rice 43, ham 35, cooked peas 42/cooler in the salad prep area
cooked peas 42/salad mt
ham 42, diced tomatoes 43/3 door cooler
deli meats: turkey 42, ham 42, roast beef 41, salami 43, sliced tomatoes 43, cut lettuce 43/deli cooler
roast beef 43, turkey 42, diced chicken 30, cole slaw 41/McCall 3 door ric
sausage 42, taco meat 32/pizza mt
liquid eggs 43, milk 41, cream cheese 41/bakery ric
no phf/wic 1
cole slaw 38, mac&cheese 39, sausage 43, ground beef 40/wic 2
butter 32, cream cheese 40, eggs 40/wic 3

VOLUNTARY DESTRUCTION REPORT

Insp Date: 9/11/2013 **Business ID:** 114812FE
Business: BAKER UNIVERSITY DINING SERVICES

615 DEARBORN
 BALDWIN CITY, KS 66006

Inspection: 66003110
Store ID:
Phone: 7855948417
Inspector: KDA66
Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
09/11/13	01:30 PM	05:00 PM	3:30	0:40	4:10	0	
Total:			3:30	0:40	4:10	0	

ACTIONS

Number of products Voluntarily Destroyed 2

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 cut tomatoes 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 cut lettuce Qty 1 Units lbs Value \$ 3

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 9/11/2013 **Business ID:** 114812FE
Business: BAKER UNIVERSITY DINING SERVICES

Inspection: 66003110
Store ID:
Phone: 7855948417
Inspector: KDA66
Reason: 01 Routine

615 DEARBORN
 BALDWIN CITY, KS 66006

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
09/11/13	01:30 PM	05:00 PM	3:30	0:40	4:10	0	
Total:			3:30	0:40	4:10	0	

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 09/25/13

Inspection Report Number 66003110 Inspection Report Date 09/11/13

Establishment Name BAKER UNIVERSITY DINING SERVICES

Physical Address 615 DEARBORN City BALDWIN CITY

Zip 66006

Additional Notes
and Instructions