

**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:** 9/19/2013      **Business ID:** 101375FE  
**Business:** BALDWIN HIGH SCHOOL

**Inspection:** 66003130  
**Store ID:**  
**Phone:** 7855942725  
**Inspector:** KDA66  
**Reason:** 02 Follow-up  
**Results:** No Follow-up

415 EISENHOWER  
 BALDWIN, KS 66006

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
09/19/13	12:00 PM	01:15 PM	1:15	0:40	1:55	0	
<b>Total:</b>			1:15	0:40	1:55	0	

<b>FOOD ESTABLISHMENT PROFILE</b>	
Updated Risk Category _____	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>0</u> Priority foundation(Pf) Violations <u>0</u>	
Certified Manager on Staff <input checked="" type="checkbox"/>	Address Verified <input checked="" type="checkbox"/>
Certified Manager Present <input checked="" type="checkbox"/>	Actual Sq. Ft. _____

**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](http://www.agriculture.ks.gov), EMAIL [fsl@kda.ks.gov](mailto: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**

<b>Demonstration of Knowledge</b>	Y	N	O	A	C	R
1. Certification by accredited program, compliance with Code, or correct responses.	..	..	p	..	..	..
<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	..	..	..	..	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>						
20. Proper cold holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 3 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	..	..	..	..	..
Conformance with Approved Procedures	Y	N	O	A	C	R
27. Compliance with variance, specialized process and HACCP plan.	..	..	p	..	..	..
GOOD RETAIL PRACTICES						
Safe Food and Water	Y	N	O	A	C	R

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Safe Food and Water			Y	N	O	A	C	R
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
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
35.	Food properly labeled; original container.		p	..	..	..	..	..
Prevention of Food Contamination			Y	N	O	A	C	R
36.	Insects, rodents and animals not present.		..	p	..	..	..	p
<i>Fail Notes</i>	6-202.15(A)(1)	<i>Outer openings (Solid) Outer openings of a FOOD ESTABLISHMENT shall be protected against the entry of insects and rodents by filling or closing holes and other gaps along floors, walls, and ceilings. [There are 1/4 inch gaps in the bottom and sides of the doors to the outside from the food utensil room across from the kitchen.]</i>						
	6-501.111(B)(4)	<i>Pests (Harborage) The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the PREMISES by eliminating harborage conditions. [In the food utensil storage area there is old food equipment and materials piled tight against the wall so that cleaning and observation of pest activity is difficult. In the hall adjoining the food storage room outside the kitchen, there are boxes and supplies piled next to the door to the outside.]</i>						
	6-501.112	<i>Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the PREMISES at a frequency that prevents their accumulation, decomposition, or the attraction of pests.</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	..	..	..
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	..	..	..	..	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending	Y	N	O	A	C	R
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47. Non-food contact surfaces clean.	p	..	..	..	..	..
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Physical Facilities	Y	N	O	A	C	R
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48. Hot and cold water available; adequate pressure.	p	..	..	..	..	..
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49. Plumbing installed; proper backflow devices.	p	..	..	..	..	..
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50. Sewage and waste water properly disposed.	p	..	..	..	..	..
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51. Toilet facilities: properly constructed, supplied and cleaned.	p	..	..	..	..	..
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52. Garbage and refuse properly disposed; facilities maintained.	..	p	..	..	..	p
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<i>Fail Notes</i>	5-501.115	<i>A storage area and enclosure for REFUSE, recyclables, or returnables shall be maintained free of unnecessary items, as specified under § 6-501.114, and clean.                  [The receiving area near the outside dumpster is used to store 5 gallon buckets and maintenance equipment which can provide harborage for pests. ]</i>
	5-501.15(A)	<i>Receptacles and waste handling units for REFUSE, recyclables, and returnables used with materials containing FOOD residue and used outside the FOOD ESTABLISHMENT shall be designed and constructed to have tight-fitting lids, doors, or covers.                  [The lid to the outside dumpster is open which attracts pests. ]</i>

53. Physical facilities installed, maintained and clean.	..	p	..	..	..	p
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<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 utensil storage room, the soda storage room, and the adjacent halls have an accumulation of dead crickets, dead spiders, dead beetles, and other dead insects; dust, debris, especially under shelves so that the boxes of single service food utensils are contaminated with cobwebs, dust and dead insects. ]</i>
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54. Adequate ventilation and lighting; designated areas used.	..	p	..	..	..	p
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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.                  [Light bulbs just over soda and food utensils are not shield against breakage and subsequent contamination of food products with glass and mercury from the unshielded bulbs. ]</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
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The following educational materials were provided      p  
*Material Distributed | Education Title #25 Handwashing*

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

**Notes:**

final rinse of dishwasher 163.2

## **Footnote 2**

**Notes:**

chicken nuggets 145/wc  
black beans 164/buffet hh

## **Footnote 3**

**Notes:**

salad 47(just prepared)/serving line cooler