

**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:** 10/1/2013      **Business ID:** 114812FE  
**Business:** BAKER UNIVERSITY DINING SERVICES

**Inspection:** 66003142  
**Store ID:**  
**Phone:** 7855948417  
**Inspector:** KDA66  
**Reason:** 02 Follow-up  
**Results:** Administrative Review

615 DEARBORN  
 BALDWIN CITY, KS 66006

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
10/01/13	12:15 PM	03:30 PM	3:15	0:15	3:30	0	
<b>Total:</b>			3:15	0:15	3:30	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification  Print \_\_\_\_\_ Lic. Insp.  Yes \_\_\_\_\_  
 Priority(P) Violations 2 Priority foundation(Pf) Violations 1 Left App. \_\_\_\_\_ Lic. Approved \_\_\_\_\_  
 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](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	..	..	..

***This item has Notes. See Footnote 1 at end of questionnaire.***

<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	..	..	..	..	..

<b>Good Hygienic Practices</b>	Y	N	O	A	C	R
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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

<b>Good Hygienic Practices</b>	<b>Y N O A C R</b>
--------------------------------	--------------------

- |   |             |
|---|-------------|
| 4. Proper eating, tasting, drinking, or tobacco use | p . . . . . |
| 5. No discharge from eyes, nose and mouth.          | p . . . . . |

<b>Preventing Contamination by Hands</b>	<b>Y N O A C R</b>
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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 . . . p . . |

*Fail Notes* | 6-301.12 Pf - Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with: Individual, disposable towels; a continuous towel system that supplies the user with a clean towel; a heated-air hand drying device; or a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures.  
 [There are no disposable paper hand towels at the hand wash station in the salad prep area. cos: got towels.]

<b>Approved Source</b>	<b>Y N O A C R</b>
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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 . . . . |

<b>Protection from Contamination</b>	<b>Y N O A C R</b>
--------------------------------------	--------------------

- |   |                   |
|---|-------------------|
| 13. Food separated and protected.   | p p . . . . .     |
| 14. Food-contact surfaces: cleaned and sanitized.                                     | . . . p . . . . . |
| <b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>            |                   |
| 15. Proper disposition of returned, previously served, reconditioned and unsafe food. | . . . p . . . . . |

<b>Potentially Hazardous Food Time/Temperature</b>	<b>Y N O A C R</b>
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- |  |                   |
|--|-------------------|
| 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 . . . p . . |

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

*Fail Notes* | 3-501.16(A)(1) P - PHF/TCS Hot Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 57°C (135°F) or above.  
 [Carved ham 106/under hot lamps at the Classics station. cos: reheated. ]

- |                                       |                 |
|---------------------------------------|-----------------|
| 20. Proper cold holding temperatures. | . . p . . . p p |
|---------------------------------------|-----------------|

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

*Fail Notes* | 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.  
 [Deli sandwich with ham 58, deli meat sandwich with turkey 63, deli meat sandwich with sliced tomato 59, deli meat sandwich with roast beef 69/ deli countertop with no temp control. cos: discarded. Cottage cheese 48, 50; boiled eggs 52, no ambient temp/deep well in the salad cooler. cos: cooled to 41. Ham 44, salami 45, roast beef 46, ambient temp is 36./deli/mt. cos: cooled to 41. Cut cantalope 52, cut honey melon 51/salad ric. cos: discarded. ]

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Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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	..	..	..
<b>GOOD RETAIL PRACTICES</b>						
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	..	..	..	..	..
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

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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	..	..	..
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
55. Other violations	p	..	..	..	..	..

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

<i>Material Distributed</i>	<i>Education Title #25    Handwashing</i>
	<i>Education Title #27    Hot and Cold Holding</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:**

The Cooper thermal probe is not operating to obtain a rinse temp for the dishwash machine.

## **Footnote 3**

### **Notes:**

Mash potatoes 166, cooked peas 167/hh at the Classics station.

pizzas: meat 147, sausage 139, chicken ranch 133/pizza hh

## **Footnote 4**

### **Notes:**

cut lettuce 42/east deep well cooler in the salad prep area.

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cut tomatoes 38/salad mt

pinto beans 42, cut lettuce 42, cut tomatoes 41, ham 37/west deep well cooler in salad area

liquid egg 40/breakfast mt

turkey 43, sliced tomatoes 37, ham 43/deli mt



## VOLUNTARY DESTRUCTION REPORT

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Total:			3:15	0:15	3:30	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 meat deli sandwiches Qty 10 Units lbs Value \$ 50

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product cut melons Qty 5 Units lbs Value \$ 10

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A