

**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:** 10/2/2013      **Business ID:** 116157FE  
**Business:** BALDWIN DINER (THE)  
  
 516 AMES  
 BALDWIN CITY, KS 66006

**Inspection:** 66003143  
**Store ID:**  
**Phone:**  
**Inspector:** KDA66  
**Reason:** 02 Follow-up  
**Results:** Administrative Review

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
10/02/13	08:30 AM	11:15 AM	2:45	0:15	3:00	0	
<b>Total:</b>			2:45	0:15	3:00	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Print \_\_\_\_\_ Lic. Insp. No \_\_\_\_\_  
 Priority(P) Violations 4 \_\_\_\_\_ Priority foundation(Pf) Violations 2 \_\_\_\_\_  
 Certified Manager on Staff .. \_\_\_\_\_ Address Verified p \_\_\_\_\_ 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**

**Demonstration of Knowledge**      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.***

**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

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

	Y	N	O	A	C	R
<b>Good Hygienic Practices</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>						
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	..	..	..	..	..
<b>Approved Source</b>						
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>						
13. Food separated and protected.	p	..	..	..	..	..
14. Food-contact surfaces: cleaned and sanitized.	..	p	..	..	..	..
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>						
<i>Fail Notes</i>	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. [The can opener blade has a buildup of dried food on the cutting surface. cos: cleaned.]</i>				
15. Proper disposition of returned, previously served, reconditioned and unsafe food.	..	..	p	..	..	..
<b>Potentially Hazardous Food Time/Temperature</b>						
16. Proper cooking time and temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>						
17. Proper reheating procedures for hot holding.	..	p	..	..	p	..
<i>Fail Notes</i>	3-403.11(D)	<i>P - Rapid Reheating PHF/TCS for Hot Holding - Reheating for hot holding shall be done rapidly and the time the FOOD is between 5°C (41°F) and 74°F (165°F) [57°C (135°F) for packaged food from a food processor] may not exceed 2 hours. [taco meat 96, cooked chicken 148, refried beans 89/north st. The foods listed were temped at 9:07am. These foods were temped again at 9:33am and are as follows: taco meat 118, cooked chicken 152, refried beans 109. The cook said that he pulled the foods from the cooler and placed them into the st at 7:30am this morning. cos: reheated.]</i>				
18. Proper cooling time and temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 4 at end of questionnaire.</i></b>						
19. Proper hot holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 5 at end of questionnaire.</i></b>						
20. Proper cold holding temperatures.	..	p	..	..	p	p
<b><i>This item has Notes. See Footnote 6 at end of questionnaire.</i></b>						

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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Fail Notes	3-501.16(A)(2)	<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>[Cooked sausage 48, deli turkey 51/mt. Both foods were in a plastic container set on top of the metal food containers in the mt so that neither the sausage nor the turkey was in the cooling container storage shelf of the make table. cos: discarded. diced tomatoes 47, pork tenderloins 49, chicken 45, milk 45, 48; cooked rice 50, ambient temp is 40/True 2 door ric. cos: cooled phf to 41, but discard the cooked rice. ]</i></p>
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21. Proper date marking and disposition. .. p .. .. p p

Fail Notes	3-501.18(A)(1)	<p><i>P - RTE PHF/TCS, Disposition (discard if held more than 7 days) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is held at a temperature of 5°C (41°F) or less for more than 7 days, with the day of preparation counted as Day 1.</i></p> <p><i>[MOS Cooked rice is dated 9-25/True 2 door ric. cos; discarded. MOS salad chicken is dated 9-25/mt. cos: discarded. ]</i></p>
	3-501.18(A)(2)	<p><i>P - RTE PHF/TCS, Disposition (discard if in a container w/out a date) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is not clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5°C (41°F) or less for a maximum of 7 days, with the day of preparation counted as Day 1.</i></p> <p><i>[Opened commercial container of 1/2 and 1/2 creamer is not dated/Coke 2 door ric. The PIC said the container was opened "a few days ago". cos: dated. ]</i></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 .. .. .. ..

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	Y	N	O	A	C	R
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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		
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%; vertical-align: top;"><i>Fail Notes</i></td> <td style="vertical-align: top;"> <p>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.</i>  <i>[The True 2 door ric is not holding phf at 41 or colder. The ambient temp is 40.]</i></p> </td> </tr> </table>	<i>Fail Notes</i>	<p>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.</i>  <i>[The True 2 door ric is not holding phf at 41 or colder. The ambient temp is 40.]</i></p>						
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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		
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		
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	..	..	..	..	..		

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## EDUCATIONAL MATERIALS

The following educational materials were provided     p

<i>Material Distributed</i>	<i>Education Title #25</i>	<i>Handwashing</i>
	<i>Education Title #26</i>	<i>Hot and Cold Holding Sign</i>
	<i>Education Title #27</i>	<i>Hot and Cold Holding</i>

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

This inspection is a follow up inspection to SO 13 FS 9446.

The thermal pen thermometer used to take temperatures provided herein was check for accuracy using an ice bath during this inspection and found to be at 32. The cook was shown the 32 temp while the probe was in the ice bath.

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:**

dish machine rinse water has 100ppm bleach

## **Footnote 3**

### **Notes:**

sausage 192/grill

## **Footnote 4**

### **Notes:**

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

cheese queso 55, refried beans 76/True 2 door cooler. PIC said that he placed these foods into the cooler about a half hour ago.

### **Footnote 5**

**Notes:**

sausage gravy 143/pot  
mash potatoes 113/south st (still reheating)

### **Footnote 6**

**Notes:**

liquid eggs 42/on ice  
roast beef 41, sliced tomatoes 41, diced tomatoes 41, chicken salad 40, tuna salad 49/mt  
cream cheese 38, diced chicken 37/Magic chef ric  
ham 43/True 2 door ric  
milk 40/whirlpool refrig  
1/2 and 1/2 creamer 40/Coke 2 door ric.  
corned beef 40, roast beef 40, turkey 40, ham 39, shredded chicken 40/red 2 door ric

## VOLUNTARY DESTRUCTION REPORT

**Insp Date:** 10/2/2013      **Business ID:** 116157FE  
**Business:** BALDWIN DINER (THE)

516 AMES  
 BALDWIN CITY, KS 66006

**Inspection:** 66003143  
**Store ID:**  
**Phone:**  
**Inspector:** KDA66  
**Reason:** 02 Follow-up

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
10/02/13	08:30 AM	11:15 AM	2:45	0:15	3:00	0	
Total:			2:45	0:15	3:00	0	

**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   deli turkey   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   1   Units   lbs   Value \$   4  

Description

Reason Product Destroyed   Adulterated   Method Product Destroyed   Trash Can  

Disposal Location   Firm   Embargo Hold Tag #   N/A  

3. Product   cooked rice   Qty   1   Units   lbs   Value \$   2  

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 chicken salad Qty 1 Units lbs Value \$ 4

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

