

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: 10/18/2013 **Business ID:** 101461FE
Business: SALT MINE (THE)

 301 AMES
 BALDWIN, KS 66006

Inspection: 66003174
Store ID:
Phone: 7857661468
Inspector: KDA66
Reason: 01 Routine
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
10/18/13	01:45 PM	02:45 PM	1:00	0:15	1:15	0	
Total:			1:00	0:15	1:15	0	

FOOD ESTABLISHMENT PROFILE	
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>1</u> Priority foundation(Pf) Violations <u>6</u>	
Certified Manager on Staff <input type="checkbox"/>	Address Verified <input checked="" type="checkbox"/>
Certified Manager Present <input type="checkbox"/>	Actual Sq. Ft. <u>1250</u>

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

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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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 *EMPLOYEES 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 drinking from an open cup set on the food prep counter behind the bar. cos: discarded.]

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 p ..

Fail Notes | 5-205.11(A) *Pf - A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEE use.*
[There is a large trashcan in front of the bar hand sink. There are food utensils hung over and above the kitchen handsink. There is also a large trashcan in front of the hand sink in the kitchen. cos: moved the utensils and trashcans.]

5-205.11(B) *Pf - A HANDWASHING SINK may not be used for purposes other than handwashing.*
[A wash cloth lies in the basin of the bar hand sink. cos moved the wash cloth.]

6-301.11 *Pf - Each HANDWASHING SINK or group of two adjacent HANDWASHING SINKS shall be provided with a supply of hand cleaning liquid, powder, or bar soap.*
[There is no soap at the kitchen hand sink. cos: got soap.]

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 p ..

Fail Notes | 3-101.11 *P - FOOD shall be safe, UNADULTERATED, and honestly presented.*
[The following are in opened commercial packaging and are not date marked: deli turkey, roast beef/ric, half and half/bar ric. The PIC said that she did not know when the packages were opened and was unable to determine when. cos: discarded.]

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

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

Fail Notes | 4-601.11(A) *Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch.*
[A pitcher for beer lies in the clean cool chest on its side with rust inside the pitcher. cos: cleaned.]

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Protection from Contamination	Y	N	O	A	C	R
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Fail Notes	4-602.11(E)(4)	<p><i>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.</i></p> <p><i>[There is mold on the hopper lip inside the drink ice machine.]</i></p>
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15. Proper disposition of returned, previously served, reconditioned and unsafe food.	p
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Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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16. Proper cooking time and temperatures.	p
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17. Proper reheating procedures for hot holding.	p
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18. Proper cooling time and temperatures.	p
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19. Proper hot holding temperatures.	p
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20. Proper cold holding temperatures.	p
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This item has Notes. See Footnote 3 at end of questionnaire.

21. Proper date marking and disposition.	p
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22. Time as a public health control: procedures and record.	p
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Consumer Advisory	Y	N	O	A	C	R
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23. Consumer advisory provided for raw or undercooked foods.	p
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Highly Susceptible Populations	Y	N	O	A	C	R
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24. Pasteurized foods used; prohibited foods not offered.	p
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Chemical	Y	N	O	A	C	R
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25. Food additives: approved and properly used.	p
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26. Toxic substances properly identified, stored and used.	..	p
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Fail Notes	7-102.11	<p><i>Pf - Common Name (Working Containers) Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material.</i></p> <p><i>[Spray bottle of liquid smelling like cleaner and identified as a type of cleaner by the PIC is not labeled. cos: labeled.]</i></p>
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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
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GOOD RETAIL PRACTICES

Safe Food and Water	Y	N	O	A	C	R
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28. Pasteurized eggs used where required.	p
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29. Water and ice from approved source.	p
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30. Variance obtained for specialized processing methods.	p
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Food Temperature Control	Y	N	O	A	C	R
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31. Proper cooling methods used; adequate equipment for temperature control.	p
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

	Y	N	O	A	C	R
Food Temperature Control						
32. Plant food properly cooked for hot holding.	p
33. Approved thawing methods used.	p
34. Thermometers provided and accurate.	..	p
<i>Fail Notes</i> 4-204.112(B) <i>Temperature Measuring Devices (Integrated or Affixed) Cold or hot holding EQUIPMENT used for POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be designed to include and shall be equipped with at least one integral or permanently affixed TEMPERATURE MEASURING DEVICE that is located to allow easy viewing of the device's temperature display. [No thermometer to test for air temp is visible in any cooler.]</i>						
Food Identification						
35. Food properly labeled; original container.	p
Prevention of Food Contamination						
36. Insects, rodents and animals not present.	..	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. [The door to the outside from dining on the west side of the bar has a 1/4 inch gap at the bottom.]</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						
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						
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
<i>Fail Notes</i> 4-302.14 <i>Pf - A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [No sanitizer test strips of any type could be found by the PIC.]</i> 4-501.16(A) <i>A WAREWASHING sink may not be used for handwashing. [When asked if the PIC had washed her hands after handling a customers credit card she said yes. When I commented that the hand sinks were dry, she said that she had been washing her hands in the 3 compartment warewashing sink.]</i>						
47. Non-food contact surfaces clean.	p
Physical Facilities						
48. Hot and cold water available; adequate pressure.	p

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Physical Facilities		Y	N	O	A	C	R
	49. Plumbing installed; proper backflow devices.	p
	50. Sewage and waste water properly disposed.	p
	51. Toilet facilities: properly constructed, supplied and cleaned.	..	p
<i>Fail Notes</i>	<div style="border-left: 1px solid black; padding-left: 10px;"> <p>5-501.17 <i>A toilet room used by females shall be provided with a covered receptacle for sanitary napkins. [No lid on the trashcan in the womens toilet room.]</i></p> <p>6-202.14 <i>Except where a toilet room is located outside a FOOD ESTABLISHMENT and does not open directly into the FOOD ESTABLISHMENT, such as a toilet room that is provided by the management of a shopping mall, a toilet room located on the PREMISES shall be completely enclosed and provided with a tight-fitting and self-closing door. [The door to the mens toilet room off the dining room is not self closing.]</i></p> <p>6-501.19 <i>Except during cleaning and maintenance operations, toilet room doors as specified under § 6-202.14 shall be kept closed. [The mens toilet room door off the dining roomo is open while food is being served.]</i></p> </div>						
	52. Garbage and refuse properly disposed; facilities maintained.	p
	53. Physical facilities installed, maintained and clean.	..	p
<i>Fail Notes</i>	<div style="border-left: 1px solid black; padding-left: 10px;"> <p>6-501.11 <i>PHYSICAL FACILITIES shall be maintained in good repair. [Floors and ceilings have rough surfaces.]</i></p> </div>						
	54. Adequate ventilation and lighting; designated areas used.	..	p
<i>Fail Notes</i>	<div style="border-left: 1px solid black; padding-left: 10px;"> <p>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 in the kitchen ceiling over food and food utensils are not shielded from breakage.]</i></p> </div>						

Administrative/Other		Y	N	O	A	C	R
	55. Other violations	p

EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #08</i>	<i>Date Marking</i>
	<i>Education Title #22</i>	<i>Focus On Food Safety Manual (on the Website)</i>
	<i>Education Title #25</i>	<i>Handwashing</i>

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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:

300 ppm quat in the 3 compartment rinse water

Footnote 3

Notes:

half and half 40/bar ric

cooked ground beef 41/wic

deli turkey 40, (cooked) roast beef 40/ric

VOLUNTARY DESTRUCTION REPORT

Insp Date: 10/18/2013 **Business ID:** 101461FE
Business: SALT MINE (THE)

301 AMES
 BALDWIN, KS 66006

Inspection: 66003174
Store ID:
Phone: 7857661468
Inspector: KDA66
Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
10/18/13	01:45 PM	02:45 PM	1:00	0:15	1:15	0	
Total:			1:00	0:15	1:15	0	

ACTIONS

Number of products Voluntarily Destroyed 3

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 half and half creamer Qty 1 Units gal Value \$ 1

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product deli turkey Qty 1 Units lbs Value \$ 1

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

3. Product roast beef Qty 1 Units lbs Value \$ 1

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

