

**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:** 12/5/2013      **Business ID:** 114812FE  
**Business:** BAKER UNIVERSITY DINING SERVICES

**Inspection:** 66003250  
**Store ID:**  
**Phone:** 7855948417  
**Inspector:** KDA66  
**Reason:** 02 Follow-up  
**Results:** No Follow-up

615 DEARBORN  
 BALDWIN CITY, KS 66006

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
12/05/13	01:15 PM	03:00 PM	1:45	0:45	2:30	0	
<b>Total:</b>			1:45	0:45	2:30	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Print      Lic. Insp. No

Priority(P) Violations 0      Priority foundation(Pf) Violations 0

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

Good Hygienic Practices		Y	N	O	A	C	R
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- |   |  |   |    |    |    |    |    |
|---|--|---|----|----|----|----|----|
| 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
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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  | .. | .. | .. | .. | .. |

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  | .. | .. | .. | .. | .. |
| 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  | .. | .. | .. | .. | .. |
| 15. Proper disposition of returned, previously served, reconditioned and unsafe food. |  | .. | .. | p  | .. | .. | .. |

Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
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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  | .. | .. | .. | .. | .. |
| <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
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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  | .. | .. | .. | .. | .. |

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

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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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
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	..	..	..	..

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Physical Facilities	Y   N   O   A   C   R
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<i>Fail Notes</i>	6-303.11(A)	<i>Light intensity (108 lux) The light intensity shall be at least 108 lux (10 foot candles) at a distance of 75 cm (30 inches) above the floor, in walk-in refrigeration units and dry FOOD storage areas and in other areas and rooms during periods of cleaning. [The bulb in the rif near the north office is burned out.]</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*

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## Footnote 1

### **Notes:**

This inspection is a follow up to 13 FS 9766.

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:**

Pizza: sausage 146, ground beef 149, cheese 146/hh/Pizza  
fish 187, spinach 186, rice 189/hh/Classics

## Footnote 3

### **Notes:**

diced tomatoes 35, sausage 36, chicken 36/mt/Pizza  
pasta 42, egg 38/mt/Chefs  
corn 34, black bean 34, cut leafy green 36/cold hold/Fresh Market  
ham 35, cut leafy greens 35, boiled eggs 35/3 door ric  
salsa 38, butter 37/breakfast mt  
shrimp 36, chicken 36, ham 36, turkey 36, sliced tomatoes 38/3 door ric/prep line  
cut melon 39/veg wic

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pulled pork 43, sausage patty 40, milk 40, turkey 33, shrimp 32/wic  
waffle mix 39, eggs 39, milk 39, ice cream mix 39/wic

## **Footnote 4**

### **Notes:**

REMINDER: Open buckets of sanitizer, soap, any chemical should not be stored over or near food or food utensils because of the risk of spilling, leaking, or splashing the chemical.