

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: 3/11/2014 **Business ID:** 113910FE
Business: DESIGN SPECIALTIES

Inspection: 66003378
Store ID:
Phone: 7855940335
Inspector: KDA66
Reason: 01 Routine
Results: No Follow-up

715 8TH ST
 BALDWIN CITY, KS 66006

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
03/11/14	08:00 AM	09:00 AM	1:00	0:15	1:15	0	
Total:			1:00	0:15	1:15	0	

FOOD ESTABLISHMENT PROFILE

Physical Address 715 8TH ST City BALDWIN CITY
 Zip 66006

Owner _____ License Type FE

Risk Category RAC# 04 Medium Risk RAC/Size Confirmed Size Range Under 5,000 sq feet

Updated Risk Category RAC# 05 High Risk Updated Size Range _____

Insp. Notification Print Lic. Insp. No

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

Certified Manager on Staff Address Verified Actual Sq. Ft. 800

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, 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

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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
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
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
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
20. Proper cold holding temperatures.	p
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
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

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	Y	N	O	A	C	R			
Chemical									
26. Toxic substances properly identified, stored and used.	p			
Conformance with Approved Procedures									
27. Compliance with variance, specialized process and HACCP plan.	p			
GOOD RETAIL PRACTICES									
Safe Food and Water									
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									
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			
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%;"><i>Fail Notes</i></td> <td style="width: 15%;">4-204.112(B)</td> <td style="width: 70%;"> <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 in the east refrig in the coffee prep area.]</i> </td> </tr> </table>	<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 in the east refrig in the coffee prep area.]</i>						
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Food Identification									
35. Food properly labeled; original container.	p			
Prevention of Food Contamination									
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									
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			
47. Non-food contact surfaces clean.	p			

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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

<i>Fail Notes</i>	<p>6-303.11(C) <i>Light intensity (540 lux) The light intensity shall be At least 540 lux (50 foot candles) at a surface where a FOOD EMPLOYEE is working with FOOD or working with UTENSILS or EQUIPMENT such as knives, slicers, grinders, or saws where EMPLOYEE safety is a factor.</i></p> <p><i>[Insufficient lighting in the kitchen (the food prep area) at the time of inspection.]</i></p>
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Administrative/Other	Y	N	O	A	C	R
55. Other violations	p

EDUCATIONAL MATERIALS

The following educational materials were provided p

Material Distributed | Education Title #25 Handwashing

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Footnote 1

Notes:

TIME IN: 8am Time out 9am

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:

gravy 190/crock

Footnote 3

Notes:

eggs 38, gravy 38/refrig