

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: 3/31/2014 **Business ID:** 113539FE
Business: BALDWIN JUNIOR HIGH SCHOOL CONCESSIONS

 400 EISENHOWER ST
 BALDWIN CITY, KS 66006

Inspection: 66003411
Store ID:
Phone: 7855942448
Inspector: KDA66
Reason: 01 Routine
Results: No Follow-up

Time In / Time Out

| Date | In | Out | Insp | Travel | Total | Mileage | Notes: |
|---------------|----------|----------|------|--------|-------|---------|--------|
| 03/31/14 | 08:15 AM | 09:15 AM | 1:00 | 0:15 | 1:15 | 0 | |
| Total: | | | 1:00 | 0:15 | 1:15 | 0 | |

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Lic. Insp. No

 Priority(P) Violations 0 Priority foundation(Pf) Violations 1
 Certified Manager on Staff Address Verified p Actual Sq. Ft. 200
 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

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

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| 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 |

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| 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 |

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| 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 |

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| 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 p .. |

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| <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 surface. cos: cleaned.]</i> |
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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 |
| 17. Proper reheating procedures for hot holding. | p |
| 18. Proper cooling time and temperatures. | p |
| 19. Proper hot holding temperatures. | p |
| 20. Proper cold holding temperatures. | p |
| 21. Proper date marking and disposition. | p |
| 22. Time as a public health control: procedures and record. | |

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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 |
| 26. Toxic substances properly identified, stored and used. | 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 |
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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 |
| 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 | .. | .. | .. |
| <i>This item has Notes. See Footnote 2 at end of questionnaire.</i> | .. | p | .. | .. | .. | .. |
| 47. Non-food contact surfaces clean. | .. | p | .. | .. | .. | .. |
| <i>Fail Notes</i> 4-602.13 <i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues. [The popcorn cabinet and kettle have a buildup of grease.]</i> | | | | | | |
| 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 | .. | .. | .. |

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| Physical Facilities | Y | N | O | A | C | R |
|---|---|----|----|----|----|----|
| 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 | .. | .. | .. | .. | .. |

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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:

Not operating at the time of inspection.

Facility serves hot dogs, brats, chili, walking tacos, etc....

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)

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| 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:

Kitchen is used to clean utensils.