

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: 4/17/2014 **Business ID:** 95841FE
Business: ZETA CHI FRATERNITY

Inspection: 66003440
Store ID:
Phone: 785-760-0777
Inspector: KDA66
Reason: 02 Follow-up
Results: Administrative Review

903 EIGHTH STREET PO BOX 1
 BALDWIN, KS 66006

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
04/17/14	03:45 PM	05:30 PM	1:45	0:15	2:00	0	
Total:			1:45	0:15	2:00	0	

FOOD ESTABLISHMENT PROFILE	
Updated Risk Category _____	Updated Size Range _____
Insp. Notification <u>Print</u> _____	Lic. Insp. <u>No</u> _____
Priority(P) Violations <u>3</u> _____	Priority foundation(Pf) Violations <u>5</u> _____
Certified Manager on Staff <u>..</u>	Address Verified <u>p</u>
Certified Manager Present <u>..</u>	Actual Sq. Ft. _____

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.
<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.
3. Proper use of reporting, restriction and exclusion.

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 | .. | .. | .. | .. | .. | .. |
| 5. No discharge from eyes, nose and mouth. | .. | .. | .. | .. | .. | .. |

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. | .. | .. | .. | .. | .. | .. |
| 8. Adequate handwashing facilities supplied and accessible. | .. | p | .. | .. | p | p |

<i>Fail Notes</i>	6-301.11	<i>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 hand wash sink in the kitchen. cos: got soap.]</i>
	6-301.12	<i>Pf - Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with: Individual, disposable towels; a continuous towel system that supplies the user with a clean towel; a heated-air hand drying device; or a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures. [There are no paper towels nor hand drying provisions at the hand wash sink in the kitchen. cos: got paper napkins.]</i>

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 | .. |

<i>Fail Notes</i>	3-101.11	<i>P - FOOD shall be safe, UNADULTERATED, and honestly presented. [Milk in an opened commercial container smells sour, has curdled, and is adulterated/west refrig. cos: discarded. The following phf are cooked, mos, and have no date marks. The PIC did not know the preparation or cook dates for any of these foods: spaghetti, chicken pasta, ground beef goulash/east refrig. The following foods are in opened commercial containers and have no date marks. The PIC did not know when any of these phf containers were opened: milk in gallon containers, milk in quart container, cream cheese/west refrig. cos: all of the afore describe phf are discarded. (Note: one phf was date marked in the kitchen).]</i>
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| 12. Required records available: shellstock tags, parasite destruction. | .. | .. | .. | .. | .. | .. |
|--|----|----|----|----|----|----|

Protection from Contamination	Y	N	O	A	C	R
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|---|----|----|----|----|----|----|
| 13. Food separated and protected. | .. | .. | .. | .. | .. | .. |
| 14. Food-contact surfaces: cleaned and sanitized. | p | .. | .. | .. | .. | .. |
| 15. Proper disposition of returned, previously served, reconditioned and unsafe food. | .. | .. | .. | .. | .. | .. |

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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|--|----|----|----|----|----|----|
| 16. Proper cooking time and temperatures. | .. | .. | .. | .. | .. | .. |
| 17. Proper reheating procedures for hot holding. | .. | .. | .. | .. | .. | .. |
| 18. Proper cooling time and temperatures. | .. | .. | .. | .. | .. | .. |
| 19. Proper hot holding temperatures. | .. | p | .. | .. | p | p |

<i>Fail Notes</i>	3-501.16(A)(1)	<i>P - PHF/TCS Hot Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 57°C (135°F) or above. [MOS cooked potatoe and ham casserole 67/serving countertop with no temp control . cos: discarded.]</i>
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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20. Proper cold holding temperatures. p

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

21. Proper date marking and disposition. .. p p p

22. Time as a public health control: procedures and record.

Consumer Advisory	Y	N	O	A	C	R
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23. Consumer advisory provided for raw or undercooked foods.

Highly Susceptible Populations	Y	N	O	A	C	R
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24. Pasteurized foods used; prohibited foods not offered.

Chemical	Y	N	O	A	C	R
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25. Food additives: approved and properly used.

26. Toxic substances properly identified, stored and used. .. p p p

<i>Fail Notes</i>	7-102.11	<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. [A spray bottle containing blue liquid but not labeled, was identified by the PIC as glass cleaner. cos: labeled.]</i>
	7-202.11(A)	<i>Pf - Necessary Chemicals - Only those POISONOUS OR TOXIC MATERIALS that are required for the operation and maintenance of a FOOD ESTABLISHMENT, such as for the cleaning and SANITIZING of EQUIPMENT and UTENSILS and for the control of insects and rodents, shall be allowed in a FOOD ESTABLISHMENT. [A gallon of Flea Killer is stored in the cabinet below the 3 compartment sink in the warewash room. A gallon pail of Grout and Tile sealer is stored on the floor in the warewash room under the counter. cos: moved the chemicals.]</i>

Conformance with Approved Procedures	Y	N	O	A	C	R
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27. Compliance with variance, specialized process and HACCP plan.

GOOD RETAIL PRACTICES

Safe Food and Water	Y	N	O	A	C	R
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28. Pasteurized eggs used where required.

29. Water and ice from approved source.

30. Variance obtained for specialized processing methods.

Food Temperature Control	Y	N	O	A	C	R
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31. Proper cooling methods used; adequate equipment for temperature control.

32. Plant food properly cooked for hot holding.

33. Approved thawing methods used.

34. Thermometers provided and accurate. .. p 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. [There are no thermometers to test for ambient air temp in either refrigerator.]</i>
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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	p
<i>Fail Notes</i> 6-202.15(A)(3) Outer openings (Doors) Outer openings of a FOOD ESTABLISHMENT shall be protected against the entry of insects and rodents by solid, self-closing, tight-fitting doors. [There is a half inch gap under the door to the kitchen hall from the outside.]						
37. Contamination prevented during food preparation, storage and display.
38. Personal cleanliness.
39. Wiping cloths: properly used and stored.
40. Washing fruits and vegetables.
Proper Use of Utensils	Y	N	O	A	C	R
41. In-use utensils: properly stored.
42. Utensils, equipment and linens: properly stored, dried and handled.
43. Single-use and single-service articles: properly used.
44. Gloves used properly.
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
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items
46. Warewashing facilities: installed, maintained, and used; test strips.	..	p	p
<i>Fail Notes</i> 4-302.14 Pf - A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [There are no sanitizer test strips of any type in the facility. No quat, no chlorine, no iodine test strips.]						
47. Non-food contact surfaces clean.	..	p	p
<i>Fail Notes</i> 4-602.13 NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues. [The shelves and racks of the west refrigerator have an accumulation of food residue (meat blood).]						
Physical Facilities	Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.
49. Plumbing installed; proper backflow devices.
50. Sewage and waste water properly disposed.
51. Toilet facilities: properly constructed, supplied and cleaned.
52. Garbage and refuse properly disposed; facilities maintained.
53. Physical facilities installed, maintained and clean.	..	p	p
<i>Fail Notes</i> 6-501.114(A) Premises (Unnecessary items) The PREMISES shall be free of items that are unnecessary to the operation or maintenance of the establishment such as EQUIPMENT that is nonfunctional or no longer used. [In the food pantry, the floor is covered with plastic bag debris.]						

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities	Y	N	O	A	C	R
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54. Adequate ventilation and lighting; designated areas used.

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<i>Fail Notes</i>	6-303.11(B)	<i>Light intensity (215 lux) The light intensity shall be at least 215 lux (20 foot candles): At a surface where FOOD is provided for CONSUMER self-service such as buffets and salad bars or where fresh produce or PACKAGED FOODS are sold or offered for consumption; Inside EQUIPMENT such as reach-in and under-counter refrigerators; and, At a distance of 75 cm (30 inches) above the floor in areas used for handwashing, WAREWASHING, and EQUIPMENT and UTENSIL storage, and in toilet rooms. [There is no light in the west refrigerator.]</i>
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Administrative/Other	Y	N	O	A	C	R
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55. Other violations

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EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #07</i>	<i>Corrective Actions</i>
	<i>Education Title #08</i>	<i>Date Marking</i>
	<i>Education Title #26</i>	<i>Hot and Cold Holding Sign</i>
	<i>Education Title #42</i>	<i>Daily Self-Inspection Checklist</i>

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

This inspection is a follow up to 14 FS 9950.

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:

spagetti 36, chicken pasta 36, ground beef goulash 36, cooked spagetti 37; all mos/east refrig milk 39, 40, 39; cream cheese 38, eggs 38, hot dogs 38/west refrig

VOLUNTARY DESTRUCTION REPORT

Insp Date: 4/17/2014 **Business ID:** 95841FE
Business: ZETA CHI FRATERNITY

Inspection: 66003440
Store ID:
Phone: 785-760-0777
Inspector: KDA66
Reason: 02 Follow-up

903 EIGHTH STREET PO BOX 1
 BALDWIN, KS 66006

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
04/17/14	03:45 PM	05:30 PM	1:45	0:15	2:00	0	
Total:			1:45	0:15	2:00	0	

ACTIONS

Number of products Voluntarily Destroyed 6

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 milk Qty 2 Units gal Value \$ 6

Description

Reason Product Destroyed Adulterated Method Product Destroyed Garbage Disposal

Disposal Location Firm Embargo Hold Tag # N/A

2. Product mos cooked potato and ham casserole Qty 1 Units lbs Value \$ 5

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

3. Product spagetti Qty 5 Units lbs Value \$ 20

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 pasta Qty 5 Units lbs Value \$ 20

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

5. Product ground beef goulash Qty 5 Units lbs Value \$ 20

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

6. Product cream cheese Qty 1 Units lbs Value \$ 3

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

