



# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Employee Health	Y	N	O	A	C	R
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	..	..	..	..
<i>Fail Notes</i>   3-201.11(A)* <i>CRITICAL - Food from approved source [Brownies made by church lady at her house sold in establishment (COS) discarded]</i>						
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	..	..	p	..
<i>Fail Notes</i>   4-601.11A* <i>CRITICAL - Food Contact Clean to Sight and Touch [inside top portion of microwave with food dried to it and hanging from top of it (COS) cleaned]</i>						
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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
17. Proper reheating procedures for hot holding.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>						
18. Proper cooling time and temperatures.	..	..	p	..	..	..
19. Proper hot holding temperatures.	..	p	..	..	p	..
<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>						
<i>Fail Notes</i>   3-501.16(A)(1)* <i>CRITICAL - PHF Hot Holding-&gt;135°F [pepperoni pizza 129F, supreme 123F on buffet (COS) discarded]</i>						
20. Proper cold holding temperatures.	..	p	..	..	p	..
<b><i>This item has Notes. See Footnote 4 at end of questionnaire.</i></b>						
<i>Fail Notes</i>   3-501.16(A)(2)(a)* <i>CRITICAL - PHF Cold Holding-&lt;41°F [german potato salad 47F on salad bar, cooked veggies 47F, raw hamburger 47F in RIC, Sliced tomatoes 59F, hamburger 58F, bacon 58F on MT2 (COS) moved items to Make table 1]</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



# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

<b>Proper Use of Utensils</b>	Y   N   O   A   C   R
-------------------------------	-----------------------

44. Gloves used properly. p   ..   ..   ..   ..   ..

<b>Utensils, Equipment and Vending</b>	Y   N   O   A   C   R
----------------------------------------	-----------------------

45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-  
Critical items ..   p   ..   ..   ..   ..

*Fail Notes* | 4-101.11\*      *CRITICAL - Utensils/food-contact surfaces of safe materials  
[cooked chicken stored in togo bags in freezer]*  
4-202.11(A)(2)\*      *CRITICAL - Food-contact surface cleanability-free of  
imperfections  
[Knife in kitchen with tip broken off still in use]*

45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-  
non-critical items p   ..   ..   ..   ..   ..

46. Warewashing facilities: installed, maintained, and used; test strips. ..   p   ..   ..   p   ..

***This item has Notes. See Footnote 5 at end of questionnaire.***

*Fail Notes* | 4-302.14      *Sanitizer test kit  
[no sanitizer test kit available]*

47. Non-food contact surfaces clean. ..   ..   ..   ..   ..   ..

<b>Physical Facilities</b>	Y   N   O   A   C   R
----------------------------	-----------------------

48. Hot and cold water available; adequate pressure. p   ..   ..   ..   ..   ..

49. Plumbing installed; proper backflow devices. ..   p   ..   ..   ..   ..

*Fail Notes* | 5-203.15\*      *CRITICAL - Backflow prevention device-Carbonator  
[soda fountain carbonator double check valve lacking intermediate vent]*

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. ..   ..   ..   ..   ..   ..

*Fail Notes* | 6-201.11      *Floors/walls/ceilings smooth & easily cleanable  
[Ceiling tiles missing in kitchen and floor tiles missing in kitchen]*  
6-501.12(A)      *Physical facilities clean  
[Build up of dirt and debris behind grill and along floor and wall joints  
in dry storage]*

54. Adequate ventilation and lighting; designated areas used. ..   p   ..   ..   ..   ..

*Fail Notes* | 6-202.11()      *Protective shielding on light bulbs over exposed  
food/utensils/equipment  
[no protective shields on light bulbs in kitchen]*

<b>Administrative/Other</b>	Y   N   O   A   C   R
-----------------------------	-----------------------

55. Other violations p   ..   ..   ..   ..   ..

<b>EDUCATIONAL MATERIALS</b>
------------------------------

The following educational materials were provided p

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

**Notes:**

hamburger cooked 209  
chicken cooked 199F

## **Footnote 2**

**Notes:**

baked beans reheating for 15 minutes 115F

## **Footnote 3**

**Notes:**

cheese pizza 144F

## **Footnote 4**

**Notes:**

cottage cheese and potato salad <41F in Salad bar  
Sausage ham <41F in MT  
chicken 39F, chicken 39F chicken 40F in WIC all stored in ice chest on ice

## **Footnote 5**

**Notes:**

commercial dishwasher 200ppm chlorine

## NOTICE OF NON COMPLIANCE WITH KANSAS LAW

**Insp Date:** 6/2/2011      **Business ID:** 98696FR  
**Business:** SIMPLE SIMONS PIZZA

**Inspection:** 72001823  
**Store ID:**  
**Phone:** 6208565300  
**Inspector:** KDA72  
**Reason:** 01 Routine

2135 MILITARY AVE  
 BAXTER SPRINGS, KS 66713

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/02/11	01:00 PM	02:49 PM	1:49	0:12	2:01	0	
<b>Total:</b>			1:49	0:12	2:01	0	

**NOTICE OF NON COMPLIANCE WITH KANSAS LAW**

Food Service Establishments and Retail Food Stores. The Kansas Food Code, Section 8-405.11(B) as adopted and amended by K.A.R. 4-28-8 through 15, requires that all critical violations shall be corrected no later than 10 days after this inspection and all noncritical violations shall be corrected no later than 90 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 36-508, licensees issued authority under the Kansas Food Service and Lodging Act may apply to the secretary for an extension of the time prescribed above.

\* The Food Safety Law, effective October 1, 2004, includes K.S.A. 74-581 et seq.; the Kansas Food, Drug and Cosmetic Act, K.S.A. 65-601 et seq.; the Kansas Food Service and Lodging Act, K.S.A. 36-501 et seq.;, and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate mobile retail ice cream vendors; food service establishments located in retail food stores; food vending machines; food vending machine companies and dealers; retail food stores; food processing plants; food service establishments.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 07/02/11

Inspection Report Number 72001823      Inspection Report Date 06/02/11

Establishment Name SIMPLE SIMONS PIZZA

Physical Address 2135 MILITARY AVE      City BAXTER SPRINGS  
 \_\_\_\_\_ Zip 66713

Additional Notes  
and Instructions