

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: 8/18/2014 **Business ID:** 99595FE
Business: ZETA TAU ALPHA SORORITY

Inspection: 77000751
Store ID:
Phone: 7855943270
Inspector: KDA77
Reason: 12 Expired License
Results: Follow-up

503 9TH ST
 BALDWIN CITY, KS 66006

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
08/18/14	01:15 PM	02:45 PM	1:30	0:03	1:33	0	
Total:			1:30	0:03	1:33	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Lic. Insp. Yes
 Priority(P) Violations 7 Priority foundation(Pf) Violations 6 Left App. Yes Lic. Approved Yes
 Certified Manager on Staff .. Address Verified p Actual Sq. Ft. 1000
 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

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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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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	p	..
<i>Fail Notes</i>	<p>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. [No soap at handsink in kitchen area. Corrected on-Site, COS, supplied]</i></p> <p>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. [No paper towels at handsink in kitchen area. COS, supplied.]</i></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	p	..
<i>Fail Notes</i>	<p>3-302.11(A)(1)(b) <i>P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from Cooked READY-TO-EAT FOOD. [Raw shell unpasteurized eggs, in reach in cooler in kitchen, stored above RTE bagel thins and mozzarella cheese. COS moved eggs]</i></p>						
	14. Food-contact surfaces: cleaned and sanitized.	..	p	p	..
<i>Fail Notes</i>	<p>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. [Counter mounted can opener out for use with dried food debris on blade. COS rewashed.]</i></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
	20. Proper cold holding temperatures.	..	p
	<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
<i>Fail Notes</i>	<p>3-501.16(A)(2) <i>P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less. [Butter on counter at 74.4F COS discarded.]</i></p>						

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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21. Proper date marking and disposition. .. p p ..

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| <i>Fail Notes</i> | 3-501.18(A)(1) | <p><i>P - RTE PHF/TCS, Disposition (discard if held more than 7 days) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is held at a temperature of 5°C (41°F) or less for more than 7 days, with the day of preparation counted as Day 1.</i></p> <p><i>[Black beans in reach in cooler dated 8-11. Held past 7 days. COS discarded.]</i></p> |
| | 3-501.18(A)(2) | <p><i>P - RTE PHF/TCS, Disposition (discard if in a container w/out a date) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is not clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5°C (41°F) or less for a maximum of 7 days, with the day of preparation counted as Day 1.</i></p> <p><i>[Commercially prepared cottage cheese in reach in cooler without a date on container. Person in charge stated it was opened 8-13. COS dated.]</i></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 p ..

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| <i>Fail Notes</i> | 7-201.11(A) | <p><i>P - Chemical Storage (spacing/partitioning) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by separating the POISONOUS OR TOXIC MATERIALS by spacing or partitioning.</i></p> <p><i>[Bucket of cleaner stored next to #10 cans of black beans in basement storage. COS moved chemical.]</i></p> |
| | 7-201.11(B) | <p><i>P - Chemical Storage (Not Above Food, etc.) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES.</i></p> <p><i>[Toilet cleaner stored above dinner napkins and single use paper plates in basement closet for storage. Bucket of cleaner stored on shelving above bags of croutons in basement storage area. COS moved chemicals.]</i></p> |
| | 7-202.12(A)(2) | <p><i>P - POISONOUS OR TOXIC MATERIALS shall be used according to manufacturer's use directions included in labeling, and, for a pesticide, manufacturer's label instructions that state that use is allowed in a FOOD ESTABLISHMENT.</i></p> <p><i>[Establishment is using lemon scented bleach to sanitize counters. COS dumped out spray bottle of lemon bleach water.]</i></p> |

Conformance with Approved Procedures	Y	N	O	A	C	R
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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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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
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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

<i>Fail Notes</i>	3-501.13(B)	<p><i>TCS Thawing (Cold Water) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be thawed completely submerged under running water at a water temperature of 21°C (70°F) or below, with sufficient water velocity to agitate and float off loose particles in an overflow, and for a period of time that does not allow thawed portions of READY-TO-EAT FOOD to rise above 5°C (41°F). Alternatively, for a period of time that does not allow thawed portions of a raw animal FOOD requiring cooking to be above 5°C (41°F), for more than 4 hours including: the time the FOOD is exposed to the running water and the time needed for preparation for cooking; or, the time it takes under refrigeration to lower the FOOD temperature to 5°C (41°F). [Raw beef thawing in water on counter without water running over meat.]</i></p>
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34. Thermometers provided and accurate. .. p

<i>Fail Notes</i>	4-302.12(A)	<p><i>Pf - Food Temperature Measuring Devices (Provided & Accessible) FOOD TEMPERATURE MEASURING DEVICES shall be provided and readily accessible for use in ensuring attainment and maintenance of required FOOD temperatures. [No thermometer on site to measure cooking, cooling, reheating temperatures of food.]</i></p>
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Food Identification	Y	N	O	A	C	R
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35. Food properly labeled; original container. p

Prevention of Food Contamination	Y	N	O	A	C	R
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36. Insects, rodents and animals not present. p

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

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
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41. In-use utensils: properly stored. .. p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Proper Use of Utensils	Y	N	O	A	C	R
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<i>Fail Notes</i>	3-304.12(B)	<i>In-use utensil storage (Non-PHF/TCS-handles above food) During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored in FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon. [Metal cup used as scoop win container of flour, sugar. COS removed.]</i>
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|---|----|----|----|----|----|----|
| 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
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45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items	..	p
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<i>Fail Notes</i>	4-202.11(A)(1)	<i>Pf - FCS (Smooth) Multiuse FOOD-CONTACT SURFACES shall be SMOOTH. [Knives stored in wooden block. Wooden block is not easily cleanable or smooth. COS removed.]</i>
<i>Fail Notes</i>	4-202.11(A)(2)	<i>Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. [5 rubber spatulas with cracked surfaces. Not cleanable. COS discarded.]</i>

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|---|----|----|----|----|----|----|
| 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>Fail Notes</i>	4-302.14	<i>Pf - A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [No strips in place for quat. Establishment uses quat tablets to stanitize equipment. No strips in place for chlorine. Establishment uses chlorine to sanitize counters in kitchen with spray bottles.]</i>
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| 47. Non-food contact surfaces clean. | p | .. | .. | .. | .. | .. |
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Physical Facilities	Y	N	O	A	C	R
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| 48. Hot and cold water available; adequate pressure. | p | .. | .. | .. | .. | .. |
| 49. Plumbing installed; proper backflow devices. | .. | p | .. | .. | .. | .. |

This item has Notes. See Footnote 3 at end of questionnaire.

<i>Fail Notes</i>	5-203.13(A)	<i>At least 1 service sink or 1 curbed cleaning facility equipped with a floor drain shall be provided and conveniently located for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water and similar liquid waste. [No mop sink on site. Establishment is using swifter mops and dumping mop water, when used, outside.]</i>
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|---|----|---|----|----|---|----|
| 50. Sewage and waste water properly disposed. | .. | p | .. | .. | p | .. |
|---|----|---|----|----|---|----|

<i>Fail Notes</i>	5-402.11	<i>P - Except for floor drains that originate in refrigerated spaces that are constructed as an integral part of the building, a direct connection may not exist between the SEWAGE system and a drain originating from EQUIPMENT in which FOOD is placed. [Peaches thawing in kitchen sink with no indirect plumbing connection. COS peaches removed, education.]</i>
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|--|---|----|----|----|----|----|
| 51. Toilet facilities: properly constructed, supplied and cleaned. | p | .. | .. | .. | .. | .. |
| 52. Garbage and refuse properly disposed; facilities maintained. | p | .. | .. | .. | .. | .. |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities	Y	N	O	A	C	R
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53. Physical facilities installed, maintained and clean.	p
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54. Adequate ventilation and lighting; designated areas used.	p
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Administrative/Other	Y	N	O	A	C	R
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55. Other violations	..	p
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<i>Fail Notes</i>	8-304.11(A) <i>Upon issuance of the LICENSE by the REGULATORY AUTHORITY, the LICENSEE shall post the LICENSE in a location in the FOOD ESTABLISHMENT that is conspicuous to CONSUMERS. [expired license]</i>
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EDUCATIONAL MATERIALS

The following educational materials were provided p

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

<i>Material Distributed</i>	<i>Education Title #10 Did You Wash 'Em Sign / Sticker</i>
	<i>Education Title #18 FBI Norovirus</i>
	<i>Education Title #20 FBI Shigellosis</i>
	<i>Education Title #22 Focus On Food Safety Manual (on the Website)</i>
	<i>Education Title #43 Storing Food in WIC</i>
	<i>Education Title #44 Cooking Temperatures</i>

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Milk case cold holding temp at 40F

Footnote 2

Notes:

Contracted pest control, comes

Footnote 3

Notes:

102F handsink temp

Footnote 4

Notes:

5 keys to food safety poster, FBI not a menu item, KDHE, dirty dozen, KDA emergency,

VOLUNTARY DESTRUCTION REPORT

Insp Date: 8/18/2014 **Business ID:** 99595FE
Business: ZETA TAU ALPHA SORORITY

503 9TH ST
 BALDWIN CITY, KS 66006

Inspection: 77000751
Store ID:
Phone: 7855943270
Inspector: KDA77
Reason: 12 Expired License

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
08/18/14	01:15 PM	02:45 PM	1:30	0:03	1:33	0	
Total:			1:30	0:03	1:33	0	

ACTIONS

Number of products Voluntarily Destroyed 2

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 black beans Qty 1 Units contai Value \$ 5.00

Description Black beans held over 7 days in reach in cooler

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product butter Qty 1 Units stick Value \$ 2.00

Description out of temp butter on counter

Reason Product Destroyed Adulterated Method Product Destroyed Dumpster

Disposal Location Firm Embargo Hold Tag # N/A