

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: 9/12/2014 **Business ID:** 114785fe
Business: OPTIMAL LIVING MEALS

Inspection: 86000060
Store ID:
Phone: 7853315290
Inspector: KDA86
Reason: 01 Routine
Results: No Follow-up

519 AMES ST
 BALDWIN CITY, KS 66006

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
09/12/14	10:45 AM	12:45 PM	2:00	0:30	2:30	0	
Total:			2:00	0:30	2:30	0	

FOOD ESTABLISHMENT PROFILE

Physical Address 519 AMES ST City BALDWIN CITY
 Zip 66006
 Owner _____ License Type FE
 Risk Category RAC# 06 High Risk RAC/Size Confirmed Size Range Under 5,000 sq feet
 Insp. Notification Print Lic. Insp. _____
 Priority(P) Violations 2 Priority foundation(Pf) Violations 2
 Certified Manager on Staff Address Verified Actual Sq. Ft. _____
 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.

This item has Notes. See Footnote 1 at end of questionnaire.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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
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> 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. [The hand sink in the employee restroom did not have paper towels available. COS, PIC supplied the restroom with a roll of paper towels.]</i>						
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> 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. [In front True RIC, 6 dozen of raw shell eggs and one container of raw ground pork, stored on shelf above a cooked RTE green beans and yellow squash. COS, PIC moved the green beans and yellow squash.]</i>						
14. Food-contact surfaces: cleaned and sanitized.	..	p	p	..
<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. [5 pans, per PIC stored in clean-ready to use area, with dried food residue on inside and outside surfaces. COS, items returned to ware washing process.]</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
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
17. Proper reheating procedures for hot holding.	p

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Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R			
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 3 at end of questionnaire.</i>									
21. Proper date marking and disposition.	p			
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>									
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			
26. Toxic substances properly identified, stored and used.	..	p	p	..			
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%;"><i>Fail Notes</i></td> <td style="width: 15%;">7-202.12(A)(2)</td> <td style="width: 70%;"> <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. [Establishment was using open bait stations of Golden Marlin fly bait in the kitchen. The product label restricts use of the product within this establishment. COS, PIC removed the product from service.]</i> </td> </tr> </table>	<i>Fail Notes</i>	7-202.12(A)(2)	<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. [Establishment was using open bait stations of Golden Marlin fly bait in the kitchen. The product label restricts use of the product within this establishment. COS, PIC removed the product from service.]</i>						
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Conformance with Approved Procedures	Y	N	O	A	C	R			
27. Compliance with variance, specialized process and HACCP plan.	p			
GOOD RETAIL PRACTICES									
Safe Food and Water	Y	N	O	A	C	R			
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			

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination		Y	N	O	A	C	R
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| 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 | .. | .. | .. | .. | .. | .. |
| 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 | .. | .. | .. | .. | .. | .. |
| 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 | .. | .. | .. | .. | .. | .. |

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

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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 | .. | .. | .. | .. | .. | .. |
| 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 | .. | .. | .. | .. | .. | .. |

Administrative/Other		Y	N	O	A	C	R
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|----------------------|---|----|----|----|----|----|----|
| 55. Other violations | p | .. | .. | .. | .. | .. | .. |
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EDUCATIONAL MATERIALS

The following educational materials were provided

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

accompanied by KDA 63

Footnote 2

Notes:

stove top;
chicken pizzoli 199.8F
beans 202.4F

Footnote 3

Notes:

Grill line RIC;
rice pudding 38.1F
chicken stock 39.7F

Coca-Cola front RIC;
chopped salad 41.8F

True RIC;
green beans 39.1F

Footnote 4

Notes:

Meals are prepared for customers on a weekly basis, discussed with PIC to date the items with the date according to the first date the items were cooked.

Footnote 5

Notes:

Upon first test of dish washer the chlorine tested at 20/ppm. After re-priming the sanitizer pump the chlorine tested at 50/ppm

FIELD WARNING LETTER

Insp Date: 9/12/2014 **Business ID:** 114785fe
Business: OPTIMAL LIVING MEALS

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BALDWIN CITY, KS 66006

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Store ID:
Phone: 7853315290
Inspector: KDA86
Reason: 01 Routine

Reference:

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FIELD WARNING LETTER

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012, K.S.A. 65-619 *et seq.* and regulations promulgated pursuant thereto, grants the Kansas Department of Agriculture authority to regulate food establishments and food processing plants. The Kansas Food Code is adopted and amended by K.A.R. 4-28-8 through 15.

During the inspection today of the Food Establishment listed above, violations of the Kansas Food Code were observed. The violations are documented in the attached Kansas Food Establishment Inspection Report.

Although we will not take further action at this time based on this inspection report, repeated violations observed during future inspections 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 Kansas Food, Drug and Cosmetic Act;
- and/or any other penalty authorized by law.

Future inspections will be initiated during the next routine inspection cycle, unless we receive a complaint about the food establishment.