

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: 2/9/2015 **Business ID:** 109424fe
Business: DELTA DELTA DELTA

Inspection: 87000122
Store ID:
Phone: 9139613554
Inspector: KDA87
Reason: 01 Routine
Results: Follow-up

816 FREEMONT
 BALDWIN CITY, KS 66006

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
02/09/15	09:25 AM	10:45 AM	1:20	0:10	1:30	0	
Total:			1:20	0:10	1:30	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Lic. Insp. No

Priority(P) Violations 0 Priority foundation(Pf) Violations 0

Certified Manager on Staff .. Address Verified p Actual Sq. Ft. 0

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) 564-6767.

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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	Y	N	O	A	C	R			
Good Hygienic Practices									
4. Proper eating, tasting, drinking, or tobacco use	p			
5. No discharge from eyes, nose and mouth.	p			
Preventing Contamination by Hands									
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									
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									
13. Food separated and protected.	..	p	p	..			
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%; border-right: 1px solid black; padding-right: 5px;"><i>Fail Notes</i></td> <td style="padding-left: 5px;">3-302.11(A)(1)(b)</td> <td style="padding-left: 20px;"><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. [On the bottom shelf of the 2 door stainless steel RIC in the kitchen a package of ground beef was stored in direct contact with a container of ranch dressing. On the bottom shelf there are 2 cartons of eggs in direct contact with gallon containers of milk. COS, moved. PIC said the the sorority girls have been storing food in her refrigerator because there isn't enough room in their refrigerator. The house mother said she would address the problem with the board.]</i></td> </tr> </table>	<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. [On the bottom shelf of the 2 door stainless steel RIC in the kitchen a package of ground beef was stored in direct contact with a container of ranch dressing. On the bottom shelf there are 2 cartons of eggs in direct contact with gallon containers of milk. COS, moved. PIC said the the sorority girls have been storing food in her refrigerator because there isn't enough room in their refrigerator. The house mother said she would address the problem with the board.]</i>						
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14. Food-contact surfaces: cleaned and sanitized.	..	p			
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15. Proper disposition of returned, previously served, reconditioned and unsafe food.	p			
Potentially Hazardous Food Time/Temperature									
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>									
21. Proper date marking and disposition.	..	p	p	..			

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Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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Fail Notes	3-501.18(A)(2) <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. [A container of sour cream in the 2 door stainless steel RIC does not have a date mark. PIC said that it was opened on Friday. COS, date marked.]</i>
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22. Time as a public health control: procedures and record.	p
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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
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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

Safe Food and Water	Y	N	O	A	C	R
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28. Pasteurized eggs used where required.	p
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29. Water and ice from approved source.	p
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30. Variance obtained for specialized processing methods.	p
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Food Temperature Control	Y	N	O	A	C	R
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31. Proper cooling methods used; adequate equipment for temperature control.	p
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32. Plant food properly cooked for hot holding.	p
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33. Approved thawing methods used.	p
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34. Thermometers provided and accurate.	p
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Food Identification	Y	N	O	A	C	R
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35. Food properly labeled; original container.	p
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Prevention of Food Contamination	Y	N	O	A	C	R
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36. Insects, rodents and animals not present.	p
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37. Contamination prevented during food preparation, storage and display.	p
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38. Personal cleanliness.	p
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39. Wiping cloths: properly used and stored.	p
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40. Washing fruits and vegetables.	p
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Proper Use of Utensils	Y	N	O	A	C	R
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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
47. Non-food contact surfaces clean.	..	p
<i>Fail Notes</i> 4-601.11(C) <i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [The blade of the can opener had dried food debris on it.]</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
53. Physical facilities installed, maintained and clean.	..	p
<i>Fail Notes</i> 6-501.12(A) <i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [The ceiling fans have a build-up of dust on the blades.]</i>						
54. Adequate ventilation and lighting; designated areas used.	p

Administrative/Other	Y	N	O	A	C	R
55. Other violations	p

EDUCATIONAL MATERIALS

The following educational materials were provided ..

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Footnote 1

Notes:

RIC

sliced tomatoes 39 F

lettuce 40 F

Chest freezer, foods frozen

FOOD ESTABLISHMENT 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 below, 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.

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