

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: 2/17/2015 **Business ID:** 114812fe
Business: BAKER UNIVERSITY DINING SERVICES

Inspection: 87000140
Store ID:
Phone: 7855948417
Inspector: KDA87
Reason: 01 Routine
Results: Follow-up

615 DEARBORN
 BALDWIN CITY, KS 66006

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
02/17/15	11:15 AM	04:15 PM	5:00	0:05	5:05	0	
Total:			5:00	0:05	5:05	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Lic. Insp. No

Priority(P) Violations 7 Priority foundation(Pf) Violations 2

Certified Manager on Staff Address Verified 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.	<input type="checkbox"/>
Employee Health	Y	N	O	A	C	R
2. Management awareness; policy present.	<input type="checkbox"/>
3. Proper use of reporting, restriction and exclusion.	<input type="checkbox"/>
Good Hygienic Practices	Y	N	O	A	C	R

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

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. | p |
| 8. Adequate handwashing facilities supplied and accessible. | . . 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 paper towel dispenser at the hand washing sink in the ware-washing room is not dispensing paper towels.]</i>
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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 |
| 12. Required records available: shellstock tags, parasite destruction. | p |

Protection from Contamination	Y N O A C R
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|-----------------------------------|-------------------|
| 13. Food separated and protected. | . . p . . . p . . |
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<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 the WIC 2 there is a package of raw pancetta stored over RTE diced turkey. A container of par cooked cubes of beef were stored over RTE sauce. COS, moved.]</i>
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| 14. Food-contact surfaces: cleaned and sanitized. | . . p |
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This item has Notes. See Footnote 1 at end of questionnaire.

<i>Fail Notes</i>	4-501.114(C)(2)	<i>P - Chemical Sanitization-Quat concentration A quaternary ammonium compound SANITIZING solution for a manual or mechanical operation shall have a concentration of 200parts per million and as indicated by the manufacturer's use directions included in the labeling. [Sanitizer solution in buckets that are from a calibrated premix are testing at less than 200ppm. COS, remade.]</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. [Food containers stored as clean have sticker residue left on them.]</i>

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Protection from Contamination	Y N O A C R
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Fail Notes	4-602.11(E)(4)	<p><i>Non-PHF/TCS Food Contact Surface Cleaning Frequency (ice bins, soda nozzles) Surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cleaned, in EQUIPMENT such as ice bins and BEVERAGE dispensing nozzles and enclosed components of EQUIPMENT such as ice makers, cooking oil storage tanks and distribution lines, BEVERAGE and syrup dispensing lines or tubes, coffee bean grinders, and water vending EQUIPMENT: at a frequency specified by the manufacturer; or, absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.</i></p> <p><i>[The ice chute on the Pepsi soda fountains have pink mold in them. The ice maker has mold accumulation inside.]</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
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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
18. Proper cooling time and temperatures.			. . . p
19. Proper hot holding temperatures.			. . p . . . p .

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

Fail Notes	3-501.16(A)(1)	<p><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.</i></p> <p><i>[In the Soup area the cream of mushroom soup had a temperature of 122 F at 12:30 PM. PIC said she put the soup in at 11:00 AM. COS, PIC turned up the heat. A pan of catfish with a temperature of 127 F and a pan of pasta with a temperature of 113 F were in the Cres Cor hot holding unit. The ambient of the unit was 153 F. PIC said he thought the temperature was so low because they were getting in and out of it so often today. COS, VD.]</i></p>	
20. Proper cold holding temperatures.			. . p . . . p .

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

Fail Notes	3-501.16(A)(2)	<p><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.</i></p> <p><i>[At the "Chef's Table" on the make table there was shrimp in metal pans with a temperature of 46 F. COS, put in ice bath. At "Grill" the make table contained sliced cheese with a temperature of 46 F. The RIC below held a container of cheese that had a temperature of 45 F. Ambient temperature was 38.3 F. PIC said that she was busy and had been in the RIC a lot and the lid of the make table had been left open without being full allowing the cold air to escape. COS, make table lid closed and the doors kept closed on the RIC.]</i></p>	
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21. Proper date marking and disposition.			. . p . . . p .

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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<i>Fail Notes</i>	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 Gumbo made yesterday was not date marked. PIC said he made it yesterday. COS, date marked.]</i>
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22. Time as a public health control: procedures and record. p

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

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 ..

<i>Fail Notes</i>	7-201.11(A) <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. [On the west wall in the kitchen next to the ware-washing room a spray bottle of sanitizer was on a stainless steel table next to boxes of potatoes. COS, moved.]</i>
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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

This item has Notes. See Footnote 6 at end of questionnaire.

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

34. Thermometers provided and accurate. p

Food Identification	Y	N	O	A	C	R
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35. Food properly labeled; original container. .. p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Food Identification	Y	N	O	A	C	R
<p><i>Fail Notes</i> 3-302.12 <i>Food storage containers (Common Name) Except for containers holding FOOD that can be readily and unmistakably recognized such as dry pasta, working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD.</i> <i>[There are containers of herbs and nuts on the counter behind Classics with no labels. A container of what looks like a grain is not labeled on the pantry shelf in the kitchen.]</i></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
<p><i>Fail Notes</i> 3-305.11(A)(1) <i>Food storage - Except as specified in ¶¶ (B) and (C) of 3-305.11, FOOD shall be protected from contamination by storing the FOOD: in a clean, dry location; where it is not exposed to splash, dust, or other contamination; and at least 15 cm (6 inches) above the floor.</i> <i>[In both WIF there are boxes of food stored directly on the floor.]</i></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
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
<i>This item has Notes. See Footnote 7 at end of questionnaire.</i>						
47. Non-food contact surfaces clean.	..	p
<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.</i> <i>[The ceiling in WIC 2 has a little mold on the ceiling next to the fans.]</i></p>						
Physical Facilities	Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.	p
49. Plumbing installed; proper backflow devices.	..	p	p	..
<p><i>Fail Notes</i> 5-202.14 <i>P - A backflow or backsiphonage prevention device installed on a water supply system shall meet American Society of Sanitary Engineering (A.S.S.E.) standards for construction, installation, maintenance, inspection, and testing for that specific application and type of device.</i> <i>[There is a connector with 2 shut off valves downstream from the AVB on the mop sink. COS, removed.]</i></p>						
50. Sewage and waste water properly disposed.	p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities	Y	N	O	A	C	R
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| 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>	6-501.11	<i>PHYSICAL FACILITIES shall be maintained in good repair. [The handle on the Lettuce King has duct tape wrapped around it.]</i>
	6-501.12(A)	<i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [The pantry shelves have dust on them. There is dust on the overhead vent over clean dishes.]</i>
	6-501.16	<i>After use, mops shall be placed in a position that allows them to air-dry without soiling walls, EQUIPMENT, or supplies. [There are wet mops in the mop sink.]</i>

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|---|---|----|----|----|----|----|
| 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 p

Material Distributed | Education Title #22 Focus On Food Safety Manual (on the Website)

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

The premix is calibrated to dispense at 200ppm. We tested the solution streaming from the dispenser and it tested 200ppm. We tested the same solution after it entered the bucket and it tested below 200ppm. PIC added sanitizer to the bucket until it read 200ppm and he said he will call Ecolab to have the dispenser calibrated to dispense at a higher sanitizer rate.

Footnote 2

Notes:

Fresh Market
scrambled eggs 203 F

Footnote 3

Notes:

Today was a Fat Tuesday celebration in the dining room. All cajun food was served free of charge drawing a larger than usual crowd

Potato
scalloped potatoes 137 F
pasta alfredo 138 F

Classics
Upright hot holding unit
fried okra 137 F
Make Table
rice 157 F

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 4

Notes:

Pizza

Make Top

cheese 43 F

RIC below

marinara 37 F

lettuce 40 F

Classics

RIC below counter

chicken 38 F

McCall 3 door stainless steel 2 sided entry RIC

shrimp 38 F

turkey 31 F

beef 38 F

Fresh Market

Cold holding on counter

cottage cheese 41 F

McCall 3 door stainless steel RIC

hard boiled eggs 41 F

cut cantelope 38 F

cheese 41 F

Make Top

sliced tomatoes 41 F

Drawer below

cream cheese 42 F

Salad

Make Top

sliced tomatoes 41 F

RIC below

house made ranch 41 F

Self Service Counter

chicken 38 F

sliced tomatoes 41 F

butter 40 F

salsa 40 F

Beverage Station next to Salad

Milk Station

skim 43 F

2% 40 F

West Beverage Counter

soft serve 39 F

Grill

McCall RIC

veggie burger 41 F

Glass Condiment RIC

lettuce 42 F

WIC 1

horseradish 43 F

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WIC 2
meat mix 41 F
diced turkey 41 F

WIF's and RIF's
foods frozen

McCall RIC by dough stand
butter 41 F

Footnote 5

Notes:

All deli sandwiches and fries are held using time as control instead of temperature.

Footnote 6

Notes:

Establishment has a HACCP plan and keeps temperature logs.

Footnote 7

Notes:

High temperature ware-washing machine 165 F

VOLUNTARY DESTRUCTION REPORT

Insp Date: 2/17/2015 **Business ID:** 114812fe
Business: BAKER UNIVERSITY DINING SERVICES

615 DEARBORN
 BALDWIN CITY, KS 66006

Inspection: 87000140
Store ID:
Phone: 7855948417
Inspector: KDA87
Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
02/17/15	11:15 AM	04:15 PM	5:00	0:05	5:05	0	
Total:			5:00	0:05	5:05	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 Fried Catfish Qty 3 Units pans Value \$ _____

Description held below 135 F

Reason Product Destroyed Adulterated Method Product Destroyed Garbage Disposal

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Pasta Qty 3 Units pans Value \$ _____

Description held below 135 F

Reason Product Destroyed Adulterated Method Product Destroyed Garbage Disposal

Disposal Location Firm Embargo Hold Tag # N/A

