

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:** 102214fe
Business: WOODEN SPOKE

 203 1ST ST
 BALDWIN, KS 66006

Inspection: 87000141
Store ID:
Phone: 7855942222
Inspector: KDA87
Reason: 01 Routine
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
02/17/15	05:00 PM	07:45 PM	2:45	0:05	2:50	0	
02/17/15	07:45 PM	07:50 PM	0:05	0:00	0:05	0	travel home
Total:			2:50	0:05	2:55	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print _____ Lic. Insp. No _____
 Priority(P) Violations 6 Priority foundation(Pf) Violations 2 _____
 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

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

Fail Notes 2-401.11 *EMPLOYEEES shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection cannot result.
[Employee was smoking in the kitchen.]*

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

Fail Notes 3-301.11(B) *P - FOOD EMPLOYEEES may not contact exposed, READY-TO-EAT FOOD with their bare hands and shall use suitable UTENSILS such as deli tissue, spatulas, tongs, single-use gloves, or dispensing EQUIPMENT.
[Prep employee used bare hands to put salad mix on plates. COS, VD.]*

8. Adequate handwashing facilities supplied and accessible. p

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

Fail Notes 3-302.11(A)(1)(a) *P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as fruits and vegetables
[In the WIC a box of raw shell eggs were stored over a box of potatoes.]*

14. Food-contact surfaces: cleaned and sanitized. .. p

Fail Notes 4-601.11(A) *Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch.
[The can opener blade has dried food debris on it.]*

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.

17. Proper reheating procedures for hot holding.

18. Proper cooling time and temperatures.

19. Proper hot holding temperatures. p

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

20. Proper cold holding temperatures. .. p

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

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Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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Fail Notes	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. [House made dressings in a container on an ice bath had a temperature of 60 F. COS, ice filled to the top of containers holding dressings. A container of cut lettuce in the WIC had a temperature of 45 F at 6:25 PM.]</i>
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21. Proper date marking and disposition. .. p

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. [PHF's throughout the establishment are not date marked.]</i>
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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.

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

Fail Notes	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 dry goods storage shelf a spray bottle of glass cleaner and Clorox bleach cleaner are stored next to cans of chicken soup and bags of marshmallows. In the back storage room there are Ecolab cleaning chemicals stored over napkins and straws.]</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

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

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Food Temperature Control	Y N O A C R
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Fail Notes | 3-501.15(A) *Pf - TCS Cooling (Methods) - Cooling shall be accomplished in accordance with the required time and temperature criteria by using one or more of the following methods based on the type of FOOD being cooled: placing the FOOD in shallow pans; separating the FOOD into smaller or thinner portions; using rapid cooling EQUIPMENT; stirring the FOOD in a container placed in an ice water bath; using containers that facilitate heat transfer; adding ice as an ingredient; or, other effective methods.*
[Rice that was cooked today was stored in 2 plastic containers in the WIC with temperatures of 110 F and 121 F. COS, uncovered.]

- 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

Prevention of Food Contamination	Y N O A C R
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- 36. Insects, rodents and animals not present. p
- 37. Contamination prevented during food preparation, storage and display. . . p

Fail Notes | 3-305.11(A)(1) *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.*
[In the WIC boxes of potatoes and lettuce are stored directly on the floor. Boxes of concentrated soda are stored directly on the floor.]

- 38. Personal cleanliness. p
- 39. Wiping cloths: properly used and stored. . . p

Fail Notes | 3-304.14(B)(1) *Wiping cloths (Storage) Cloths in-use for wiping counters and other EQUIPMENT surfaces shall be held between uses in a chemical sanitizer solution at an appropriate concentration.*
[Wet wiping cloth was stored on the butcher block table in the prep room.]

- 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

Fail Notes | 4-903.11(A) *Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored: In a clean, dry location; Where they are not exposed to splash, dust, or other contamination; and, At least 15 cm (6 inches) above the floor.*
[Metal food containers stored as clean are stacked wet and not inverted.]

- 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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Utensils, Equipment and Vending	Y	N	O	A	C	R
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<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. [A meat tenderizer is held together with tape.]</i>
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45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Core items	p
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46. Warewashing facilities: installed, maintained, and used; test strips.	p
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47. Non-food contact surfaces clean.	..	p
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<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 two upright freezers by the WIC have greasy residue around the handles. There is food debris on utensils on the utensils in the prep room. The stove has black crusty particles on it.]</i>
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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
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49. Plumbing installed; proper backflow devices.	..	p
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<i>Fail Notes</i>	5-203.15 <i>P - If not provided with an air gap as specified under § 5-202.13, a dual check valve with an intermediate vent preceded by a screen of not less than 100 mesh to 25.4 mm (100 mesh to 1 inch) shall be installed upstream from a carbonating device and downstream from any copper in the water supply line. [The carbonator does not have a dual check valve with an intermediate vent downstream from the back flow prevention device.]</i>
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50. Sewage and waste water properly disposed.	p
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51. Toilet facilities: properly constructed, supplied and cleaned.	p
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52. Garbage and refuse properly disposed; facilities maintained.	p
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53. Physical facilities installed, maintained and clean.	..	p
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<i>Fail Notes</i>	6-501.12(A) <i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [The ceiling in the dry goods storage area has dust accumulation.]</i>
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54. Adequate ventilation and lighting; designated areas used.	..	p
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<i>Fail Notes</i>	6-202.11(A) <i>Except as specified in ¶ 6-202.11(B), light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES. [The shield for the lights in the dry goods storage room is pulled back partially exposing the lights.]</i>
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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

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| <i>Material Distributed</i> | Education Title #07 Corrective Actions
Education Title #08 Date Marking
Education Title #38 No Smoking, Eating, Drinking
Education Title #42 Daily Self-Inspection Checklist
Education Title #43 Storing Food in WIC |
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Soup warmer
vegetable soup 165 F

Steam table
gravy 168 F
buffalo sauce 139 F

Footnote 2

Notes:

Make table in kitchen
sliced tomatoes 36 F
mayo 41 F
RIC below
teryaki chicken 37 F
raw chicken 39 F

RIC by microwave lettuce 43 F

Make top in prep room
diced tomatoes 39 F
sald mix 42 F

WIC
steaks 43 F

Bar RIC
milk 39 F

VOLUNTARY DESTRUCTION REPORT

Insp Date: 2/17/2015 **Business ID:** 102214fe
Business: WOODEN SPOKE

203 1ST ST
 BALDWIN, KS 66006

Inspection: 87000141
Store ID:
Phone: 7855942222
Inspector: KDA87
Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
02/17/15	05:00 PM	07:45 PM	2:45	0:05	2:50	0	
02/17/15	07:45 PM	07:50 PM	0:05	0:00	0:05	0	travel home
Total:			2:50	0:05	2:55	0	

ACTIONS

Number of products Voluntarily Destroyed 1

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 Lettuce Qty 1 Units bowl Value \$ _____

Description held over 41 F

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A