

**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:** 2/23/2015      **Business ID:** 96874fe  
**Business:** ALPHA CHI OMEGA SORORITY

**Inspection:** 87000147  
**Store ID:**  
**Phone:** 7855943419  
**Inspector:** KDA87  
**Reason:** 02 Follow-up  
**Results:** Administrative Review

403 8TH ST BOX 54  
 BALDWIN CITY, KS 66006

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
02/23/15	12:00 PM	01:00 PM	1:00	0:05	1:05	0	
<b>Total:</b>			1:00	0:05	1:05	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification   Email   Sent Notification To \_\_\_\_\_ Lic. Insp.   No  

Priority(P) Violations   4   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](http://www.agriculture.ks.gov), EMAIL [fsl@kda.ks.gov](mailto: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**

<b>Demonstration of Knowledge</b>	Y	N	O	A	C	R
1. Certification by accredited program, compliance with Code, or correct responses.	..	..	..	..	..	..

<b>Employee Health</b>	Y	N	O	A	C	R
2. Management awareness; policy present.	..	..	..	..	..	..
3. Proper use of reporting, restriction and exclusion.	..	..	..	..	..	..

<b>Good Hygienic Practices</b>	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	..	..	..	..	..	..
5. No discharge from eyes, nose and mouth.	..	..	..	..	..	..
Preventing Contamination by Hands	Y	N	O	A	C	R
6. Hands clean and properly washed.	..	..	..	..	..	..
7. No bare hand contact with RTE foods or approved alternate method properly followed.	..	..	..	..	..	..
8. Adequate handwashing facilities supplied and accessible.	..	..	..	..	..	..
Approved Source	Y	N	O	A	C	R
9. Food obtained from approved source.	..	..	..	..	..	..
10. Food received at proper temperature.	..	..	..	..	..	..
11. Food in good condition, safe and unadulterated.	..	..	..	..	..	..
12. Required records available: shellstock tags, parasite destruction.	..	..	..	..	..	..
Protection from Contamination	Y	N	O	A	C	R
13. Food separated and protected.	..	..	..	..	..	..
14. Food-contact surfaces: cleaned and sanitized.	p	..	..	..	..	..
15. Proper disposition of returned, previously served, reconditioned and unsafe food.	..	..	..	..	..	..
Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
16. Proper cooking time and temperatures.	..	..	..	..	..	..
17. Proper reheating procedures for hot holding.	..	..	..	..	..	..
18. Proper cooling time and temperatures.	..	..	..	..	..	..
19. Proper hot holding temperatures.	..	..	..	..	..	..
20. Proper cold holding temperatures.	..	p	..	..	p	p
<i>Fail Notes</i>   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. [Diced tomatoes on the salad bar had a temperature of 55 F at 12:15 PM. PIC said he put the salad bar out at 11:40 AM. COS, PHF's put on ice. PIC said that he bought cold packs to start using but the ones he purchased were not frozen yet. He showed me the cold packs in the freezer. PHF's were discarded at the end of the lunch. ]</i>						
21. Proper date marking and disposition.	..	p	..	..	p	p
<i>Fail Notes</i>   3-501.18(A)(1)   <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. [A bowl of prepared butter and flour were in a container in the 2 door stainless steel RIC that was date marked 2/15. COS, VD.]</i>						

# 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 bowl of butter did not have a date mark on it. PIC said he opened it on Friday. COS, date marked. ]</i>
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22. Time as a public health control: procedures and record.      .. .. .

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.      .. .. .

Chemical	Y	N	O	A	C	R
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25. Food additives: approved and properly used.      .. .. .

26. Toxic substances properly identified, stored and used.      p .. .. .

Conformance with Approved Procedures	Y	N	O	A	C	R
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27. Compliance with variance, specialized process and HACCP plan.      .. .. .

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.      .. .. .

29. Water and ice from approved source.      .. .. .

30. Variance obtained for specialized processing methods.      .. .. .

Food Temperature Control	Y	N	O	A	C	R
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31. Proper cooling methods used; adequate equipment for temperature control.      .. .. .

32. Plant food properly cooked for hot holding.      .. .. .

33. Approved thawing methods used.      .. .. .

34. Thermometers provided and accurate.      .. .. .

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

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

37. Contamination prevented during food preparation, storage and display.      .. p .. .. .

<i>Fail Notes</i>	3-306.11 <i>P - Food protected - Except for nuts in the shell and whole, raw fruits and vegetables that are intended for hulling, peeling, or washing by the CONSUMER before consumption, FOOD on display shall be protected from contamination by the use of PACKAGING; counter, service line, or salad bar FOOD guards; display cases; or other effective means. [The salad bar is not protected with a guard.]</i>
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38. Personal cleanliness.      .. .. .

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

<b>Prevention of Food Contamination</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>
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39. Wiping cloths: properly used and stored.

.. .. .. .. ..

40. Washing fruits and vegetables.

.. .. .. .. ..

<b>Proper Use of Utensils</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>
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41. In-use utensils: properly stored.

.. .. .. .. ..

42. Utensils, equipment and linens: properly stored, dried and handled.

.. .. .. .. ..

43. Single-use and single-service articles: properly used.

.. .. .. .. ..

44. Gloves used properly.

.. .. .. .. ..

<b>Utensils, Equipment and Vending</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>
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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

.. .. .. .. ..

46. Warewashing facilities: installed, maintained, and used; test strips.

.. .. .. .. ..

47. Non-food contact surfaces clean.

.. .. .. .. ..

<b>Physical Facilities</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>
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48. Hot and cold water available; adequate pressure.

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49. Plumbing installed; proper backflow devices.

.. .. .. .. ..

50. Sewage and waste water properly disposed.

.. .. .. .. ..

51. Toilet facilities: properly constructed, supplied and cleaned.

.. .. .. .. ..

52. Garbage and refuse properly disposed; facilities maintained.

.. .. .. .. ..

53. Physical facilities installed, maintained and clean.

.. .. .. .. ..

54. Adequate ventilation and lighting; designated areas used.

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<b>Administrative/Other</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>
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55. Other violations

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<b>EDUCATIONAL MATERIALS</b>
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The following educational materials were provided

## VOLUNTARY DESTRUCTION REPORT

**Insp Date:** 2/23/2015      **Business ID:** 96874fe  
**Business:** ALPHA CHI OMEGA SORORITY

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**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   butter and flour mixture   Qty   1   Units   contai   Value \$           

Description   held longer than 7 days  

Reason Product Destroyed   Adulterated   Method Product Destroyed   Garbage Disposal  

Disposal Location   Firm   Embargo Hold Tag #   N/A

