

**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:** 5/11/2015      **Business ID:** 95841FE  
**Business:** ZETA CHI FRATERNITY

**Inspection:** 87000290  
**Store ID:**  
**Phone:** 785-760-0777  
**Inspector:** KDA87  
**Reason:** 12 Expired License  
**Results:** No Follow-up

903 EIGHTH STREET PO BOX 1  
 BALDWIN, KS 66006

**Time In / Time Out**

| Date          | In       | Out      | Insp | Travel | Total | Mileage | Notes: |
|---------------|----------|----------|------|--------|-------|---------|--------|
| 05/11/15      | 09:30 AM | 11:15 AM | 1:45 | 0:00   | 1:45  | 0       |        |
| <b>Total:</b> |          |          | 1:45 | 0:00   | 1:45  | 0       |        |

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Print      Lic. Insp. Yes  
 Priority(P) Violations 1 Priority foundation(Pf) Violations 4 Left App. Yes Lic. Approved Yes  
 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**

|   | Y  | N  | O  | A  | C  | R  |
|---|----|----|----|----|----|----|
| <b>Demonstration of Knowledge</b>   |    |    |    |    |    |    |
| 1. Certification by accredited program, compliance with Code, or correct responses. | .. | .. | p  | .. | .. | .. |
| <b>Employee Health</b>  |    |    |    |    |    |    |
| 2. Management awareness; policy present.  | p  | .. | .. | .. | .. | .. |
| 3. Proper use of reporting, restriction and exclusion.                              | p  | .. | .. | .. | .. | .. |
| <b>Good Hygienic Practices</b>  |    |    |    |    |    |    |
|   | Y  | N  | O  | A  | C  | R  |

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

|  |  | Y  | N  | O  | A  | C  | R  |
|--|--|----|----|----|----|----|----|
| <b>Good Hygienic Practices</b>   |  |    |    |    |    |    |    |
| 4. Proper eating, tasting, drinking, or tobacco use                                    |  | p  | .. | .. | .. | .. | .. |
| 5. No discharge from eyes, nose and mouth.   |  | p  | .. | .. | .. | .. | .. |
| <b>Preventing Contamination by Hands</b>   |  |    |    |    |    |    |    |
| 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>  | <p>6-301.11 Pf - Each HANDWASHING SINK or group of two adjacent HANDWASHING SINKS shall be provided with a supply of hand cleaning liquid, powder, or bar soap. [There was not a supply of handwashing soap at the handwashing sink. COS, soap provided. ]</p> <p>6-301.14 A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES. [There was not a handwashing sign at the handwashing sink. COS, provided by inspector.]</p> |    |    |    |    |    |    |
| <b>Approved Source</b>   |  |    |    |    |    |    |    |
| 9. Food obtained from approved source.   |  | p  | .. | .. | .. | .. | .. |
| <b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>             |  |    |    |    |    |    |    |
| 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  | .. | .. |
| <b>Protection from Contamination</b>   |  |    |    |    |    |    |    |
| 13. Food separated and protected.  |  | p  | .. | .. | .. | .. | .. |
| 14. Food-contact surfaces: cleaned and sanitized.                                      |  | .. | p  | .. | .. | p  | .. |
| <i>Fail Notes</i>  | <p>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. [In the kitchen cabinets 4 food storage containers and 2 pitchers had stickers and residue on them. COS, moved to be cleaned and sanitized. ]</p>  |    |    |    |    |    |    |
| 15. Proper disposition of returned, previously served, reconditioned and unsafe food.  |  | .. | .. | p  | .. | .. | .. |
| <b>Potentially Hazardous Food Time/Temperature</b>                                     |  |    |    |    |    |    |    |
| 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  | .. | .. | .. | .. | .. |
| <b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>             |  |    |    |    |    |    |    |
| 21. Proper date marking and disposition.   |  | .. | p  | .. | .. | p  | .. |

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

|   |   |   |   |   |   |   |
|---|---|---|---|---|---|---|
| Potentially Hazardous Food Time/Temperature | Y | N | O | A | C | R |
|---|---|---|---|---|---|---|

|            |  |
|------------|--|
| Fail Notes | <p>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. [In the RIC an opened gallon container of milk did not have a date mark. PIC said it was opened on 5/09. COS, date marked. In the RIC an opened container of butter and an opened package of cotto salami were not date marked. PIC did not know when they were opened. COS, VD.]</i></p> |
|------------|--|

|   |    |    |   |    |    |    |
|---|----|----|---|----|----|----|
| 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 | .. | .. | .. | .. | .. |
|--|---|----|----|----|----|----|

|                                      |   |   |   |   |   |   |
|--------------------------------------|---|---|---|---|---|---|
| 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 | .. | .. | .. | .. | .. |
|---------------------------|---|----|----|----|----|----|

|  |    |    |   |    |    |    |
|--|----|----|---|----|----|----|
| 39. Wiping cloths: properly used and stored. | .. | .. | p | .. | .. | .. |
|--|----|----|---|----|----|----|

|                                    |    |    |   |    |    |    |
|------------------------------------|----|----|---|----|----|----|
| 40. Washing fruits and vegetables. | .. | .. | p | .. | .. | .. |
|------------------------------------|----|----|---|----|----|----|

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

| 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-<br>P and Pf items  | .. | p  | .. | .. | .. | .. |
| <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. [Approximately 15 utensils were chipped, melted, or broken in the cabinet drawers in the kitchen. COS, VD.]</i> |    |    |    |    |    |    |
| 45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-<br>Core items  | p  | .. | .. | .. | .. | .. |
| 46. Warewashing facilities: installed, maintained, and used; test strips.  | .. | p  | .. | .. | p  | .. |
| <i>Fail Notes</i>   4-302.14 <i>Pf - A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [No chlorine test strips provided.]</i>  |    |    |    |    |    |    |
| 47. Non-food contact surfaces clean.   | 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 | .. | .. | .. | .. | .. |
| 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  |
|----------------------|---|----|----|----|----|----|
| 55. Other violations | p | .. | .. | .. | .. | .. |

|                              |
|------------------------------|
| <b>EDUCATIONAL MATERIALS</b> |
|------------------------------|

The following educational materials were provided p  
*Material Distributed | Education Title #08 Date Marking*

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Walmart

## **Footnote 2**

### **Notes:**

RIC

butter 41 F

RIC frozen

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.

**Insp Date:** 5/11/2015      **Business ID:** 95841FE  
**Business:** ZETA CHI FRATERNITY

**Inspection:** 87000290  
**Store ID:**  
**Phone:** 785-760-0777  
**Inspector:** KDA87  
**Reason:** 12 Expired License

903 EIGHTH STREET PO BOX 1  
 BALDWIN, KS 66006

**Time In / Time Out**

| Date          | In       | Out      | Insp | Travel | Total | Mileage | Notes; |
|---------------|----------|----------|------|--------|-------|---------|--------|
| 05/11/15      | 09:30 AM | 11:15 AM | 1:45 | 0:00   | 1:45  | 0       |        |
| <b>Total:</b> |          |          | 1:45 | 0:00   | 1:45  | 0       |        |