

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: 5/18/2015 **Business ID:** 119139fe
Business: BALDWIN DINER
 516 Ames St.
 516 AMES ST
 BALDWIN CITY, KS 66006

Inspection: 87000298
Store ID:
Phone: 7855943123
Inspector: KDA87
Reason: 01 Routine
Results: Follow-up

Time In / Time Out

| Date | In | Out | Insp | Travel | Total | Mileage | Notes: |
|---------------|----------|----------|------|--------|-------|---------|--------|
| 05/18/15 | 09:00 AM | 12:00 PM | 3:00 | 0:00 | 3:00 | 0 | |
| Total: | | | 3:00 | 0:00 | 3:00 | 0 | |

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Lic. Insp. No

Priority(P) Violations 3 Priority foundation(Pf) Violations 1

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 | .. | .. | .. |

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|--|---|----|----|----|----|----|
| Employee Health | Y | N | O | A | C | R |
| 2. Management awareness; policy present. | p | .. | .. | .. | .. | .. |
| 3. Proper use of reporting, restriction and exclusion. | p | .. | .. | .. | .. | .. |

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|--------------------------------|---|---|---|---|---|---|
| Good Hygienic Practices | Y | N | O | A | C | R |
|--------------------------------|---|---|---|---|---|---|

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

| Good Hygienic Practices | Y | N | O | A | C | R |
|--|----|----|----|----|----|----|
| 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 |
| 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 | Y | N | O | A | C | R |
| 9. Food obtained from approved source. | p | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 1 at end of questionnaire.</i> | | | | | | |
| 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 |
| 13. Food separated and protected. | p | .. | .. | .. | .. | .. |
| 14. Food-contact surfaces: cleaned and sanitized. | .. | p | .. | .. | p | .. |
| <i>This item has Notes. See Footnote 2 at end of questionnaire.</i> | | | | | | |
| Fail Notes 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.</i> | | | | | | |
| <i>[In a plastic container on the bottom shelf below the steam table in the kitchen there were utensils stored as clean with dried food debris on them. PIC said that the only thing he uses is the fryer sieve. COS, moved to be cleaned and sanitized.]</i> | | | | | | |
| 15. Proper disposition of returned, previously served, reconditioned and unsafe food. | .. | .. | p | .. | .. | .. |
| Potentially Hazardous Food Time/Temperature | Y | N | O | A | C | R |
| 16. Proper cooking time and temperatures. | p | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 3 at end of questionnaire.</i> | | | | | | |
| 17. Proper reheating procedures for hot holding. | .. | .. | p | .. | .. | .. |
| <i>This item has Notes. See Footnote 4 at end of questionnaire.</i> | | | | | | |
| 18. Proper cooling time and temperatures. | p | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 5 at end of questionnaire.</i> | | | | | | |
| 19. Proper hot holding temperatures. | p | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 6 at end of questionnaire.</i> | | | | | | |
| 20. Proper cold holding temperatures. | p | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 7 at end of questionnaire.</i> | | | | | | |
| 21. Proper date marking and disposition. | .. | p | .. | .. | p | .. |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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| Potentially Hazardous Food Time/Temperature | Y | N | O | A | C | R |
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| 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 2 door glass Coke RIC a butterscotch pie was not date marked. PIC said it was made on 5/16. COS, date marked.]</i></p> <p>3-501.18(A)(3) <i>P - RTE PHF/TCS, Disposition (discard if dated for 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 marked to indicate a 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 that is more than 7 days from the date of preparation or opening, with the day of preparation counted as Day 1. [In the Whirlpool RIC in the wait station there was a box of individually packaged made on site blue cheese dressing that was date marked 4/03. PIC said it was made on 5/15. COS, date marked correctly.]</i></p> |
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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 |
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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 | .. | .. | .. | .. | .. |
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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 Temperature Control | Y | N | O | A | C | R |
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| <i>Fail Notes</i> | 4-204.112(B) | <i>Temperature Measuring Devices (Integrated or Affixed) Cold or hot holding EQUIPMENT used for POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be designed to include and shall be equipped with at least one integral or permanently affixed TEMPERATURE MEASURING DEVICE that is located to allow easy viewing of the device's temperature display. [There is not a thermometer in the following cold holding units: Kenmore freezer, Hussmann RIC, GE chest freezer, Whirlpool RIC and RIF, Coke RIC, chest freezer in the outside storage.]</i> |
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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

This item has Notes. See Footnote 8 at end of questionnaire.

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| <i>Fail Notes</i> | 6-501.111(B)(4) | <i>Pests (Harborage) The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the PREMISES by eliminating harborage conditions. [Out the back door in the fenced area there is unused equipment, shelving, bags, and high grass creating harborage conditions.]</i> |
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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

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| 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

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

44. Gloves used properly. p

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| 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 . . . p . .

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| <i>Fail Notes</i> | 4-101.11 | <i>P - Materials that are used in the construction of UTENSILS and FOOD-CONTACT SURFACES OF EQUIPMENT may not allow the migration of deleterious substances or impart colors, odors, or tastes to FOOD. [Non-food grade Sterilite containers were used to store and in direct contact with RTE biscuits. COS, moved to food grade container.]</i> |
|-------------------|----------|---|

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

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| <i>Fail Notes</i> | 4-601.11(B) | <i>The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations. [There is an accumulation of encrusted grease on the range and on the back of the south fryer. There is an accumulation of grease and soil on the north fryer. There is food debris and grease buildup on the sides of the flat top and range.]</i> |
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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| Utensils, Equipment and Vending | Y | N | O | A | C | R |
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Fail Notes | 4-601.11(C) *NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [There is sticky residue on the bottom shelf of the RIC of the MT. There is food residue on the doors and handles of all of the cold and hot holding units in the kitchen. There is food debris on the door track of the Hussmann RIC. There is a black buildup on the glass doors near the seams of Hussmann RIC. There is dust accumulation on the fan covers in the Hussmann RIC and the ice maker. There is food residue on the seal of the RIC door on the MT.]*

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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

49. Plumbing installed; proper backflow devices. . . p

Fail Notes | 5-205.15(B) *Plumbing system (Maintained) A PLUMBING SYSTEM shall be maintained in good repair. [There are 2 cold water faucets for the 2 vat sink and both are stripped.]*

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

Fail Notes | 5-501.113 *Receptacles and waste handling units for REFUSE, recyclables, and returnables shall be kept covered: Inside the FOOD ESTABLISHMENT if the receptacles and units: Contain FOOD residue and are not in continuous use; or, After they are filled; and, With tight-fitting lids or doors if kept outside the FOOD ESTABLISHMENT. [The dumpster lids are not closed.]*

5-501.116(B) *Soiled receptacles and waste handling units for REFUSE, recyclables, and returnables shall be cleaned at a frequency necessary to prevent them from developing a buildup of soil or becoming attractants for insects and rodents. [The waste receptacle used for grease has a buildup of soil on it.]*

53. Physical facilities installed, maintained and clean. . . p

Fail Notes | 6-501.11 *PHYSICAL FACILITIES shall be maintained in good repair. [There is a large hole on the floor in the outside storage unit. There is a hole in the wall at the wall/floor juncture between the HVAV and RIF by the dry goods storage area. There are missing tiles throughout the kitchen, mostly on the west side.]*

6-501.12(A) *PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [There is grease buildup, debris, and food debris on the walls and floors behind all equipment in the kitchen.]*

54. Adequate ventilation and lighting; designated areas used. . . p

Fail Notes | 6-202.11(A) *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. [There is a light in the kitchen that is not shielded or shatterproof.]*

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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 |
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The following educational materials were provided p

Material Distributed | Education Title #31 Product Cooling Temperature Log

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

EDUCATIONAL MATERIALS

| | | |
|-----------------------------|----------------------------|--|
| <i>Material Distributed</i> | <i>Education Title #34</i> | <i>Reheating Temperature Log</i> |
| | <i>Education Title #42</i> | <i>Daily Self-Inspection Checklist</i> |
| | <i>Education Title #43</i> | <i>Storing Food in WIC</i> |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:
Sysco

Footnote 2

Notes:
Ware washing machine chlorin 100ppm

Footnote 3

Notes:
sausage patty 179 F

Footnote 4

Notes:
PIC said that he puts food on steam table for reheating. Educated to reheat 165 F using rapid heating method such as microwave or stovetop.

Footnote 5

Notes:
A metal storage container of hash browns had a temperature of 99 F and sausage had a temperature of 87 F. PIC said he pulled the foods off the stove top to cool 30 minutes ago. PIC put them in the RIC after another 20 minutes.

Footnote 6

Notes:
Steam table
gravy 147 F
mashed potatoes 137 F

Footnote 7

Notes:
MT top
sliced tomatoes 33 F
RIC below
lettuce 39 F
Kenmore RIF foods frozen
2 Door Stainless Steel True RIC
chicken 41 F
2 Door Glass Hussmann RIC
roast beef 38 F
GE chest freezer foods frozen
Whirlpool RIC in wait station
blue cheese dressing 38 F
2 Door Glass Coke RIC
butterscotch pie 40 F

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Chest freezer in outside storage foods frozen

Footnote 8

Notes:

Schwartz

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 5/18/2015 **Business ID:** 119139fe
Business: BALDWIN DINER
 516 Ames St.
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 BALDWIN CITY, KS 66006

Inspection: 87000298
Store ID:
Phone: 7855943123
Inspector: KDA87
Reason: 01 Routine

Time In / Time Out

| Date | In | Out | Insp | Travel | Total | Mileage | Notes; |
|----------|----------|----------|------|--------|-------|---------|--------|
| 05/18/15 | 09:00 AM | 12:00 PM | 3:00 | 0:00 | 3:00 | 0 | |
| Total: | | | 3:00 | 0:00 | 3:00 | 0 | |

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations 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 food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 05/28/15

Inspection Report Number 87000298 Inspection Report Date 05/18/15

Establishment Name BALDWIN DINER

Physical Address 516 AMES ST City BALDWIN CITY
516 Ames St. Zip 66006

Additional Notes and Instructions