

**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:** 12/3/2014      **Business ID:** 101712FE  
**Business:** OUR DAILY BREAD

**Inspection:** 90000010  
**Store ID:**  
**Phone:** 7857634269  
**Inspector:** KDA90  
**Reason:** 01 Routine  
**Results:** Follow-up

23 N CENTER ST  
 BARNES, KS 66933

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
12/03/14	09:00 AM	01:30 PM	4:30	0:30	5:00	0	
<b>Total:</b>			4:30	0:30	5:00	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification   Email   Sent Notification To \_\_\_\_\_ Lic. Insp.   No    
 Priority(P) Violations   5   Priority foundation(Pf) Violations   2    
 Certified Manager on Staff   ..   Address Verified   p   Actual Sq. Ft.   2880    
 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) 296-5600.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

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

**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.	..	..	p	..	..	..
<b>Employee Health</b>	Y	N	O	A	C	R
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	..						
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%;"><i>Fail Notes</i></td> <td style="width: 5%;">6-301.14</td> <td><i>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. [The men's and women's rest rooms in the dining area did not have handwashing reminder stickers. Corrected on site, stickers were provided.]</i></td> </tr> </table>	<i>Fail Notes</i>	6-301.14	<i>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. [The men's and women's rest rooms in the dining area did not have handwashing reminder stickers. Corrected on site, stickers were provided.]</i>									
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<b>Approved Source</b>												
9. Food obtained from approved source.	p	..	..	..	..	..						
10. Food received at proper temperature.	..	..	p	..	..	..						
11. Food in good condition, safe and unadulterated.	..	p	..	..	p	..						
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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	..	..	..	..						
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>												
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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	..	..	..						

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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	..	..	p	..

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

*Fail Notes* | 3-501.16(A)(2) | *P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less.  
[In the west portion of the make table on the top there was butter that was at a temperature of 53F and meat and cheese labeled for Cuban sandwiches at a temperature of 48F. Corrected on site, items were voluntarily disposed of in the trash.]*

21. Proper date marking and disposition.	..	p	..	..	p	..
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*Fail Notes* | 3-501.18(A)(1) | *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.  
[In the make table, meat and cheese labeled for Cuban sandwiches was labeled with a date of 10-23-14. Corrected on site, item was voluntarily disposed of in the trash.]*

*In the reach in cooler near the small mixer, there was a container of Southwest vegetable soup with a date of 11-22-14. Corrected on site, item was voluntarily disposed of in the trash.*

*In a reach in cooler on the north wall, there was a carton of buttermilk with the date of 10-21-14. Corrected on site, item was voluntarily disposed of in the trash.]*

3-501.18(A)(2) | *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 make table, there were two open bags of cut lettuce with out a date marking. Corrected on site, employee date marked bags.]*

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	..	..	p	..
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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Chemical	Y N O A C R
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Fail Notes	7-201.11(B)	<p><i>P - Chemical Storage (Not Above Food, etc.) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES.</i></p> <p><i>[A container of Clorox wipes was located on the top of the easternmost refrigerator near the make table. Employee stated that the wipes were being used to clean food contact surfaces. The container did not indicate that the wipes were food safe. Corrected on site, wipes were moved to the laundry area.</i></p> <p><i>A can of WD-40 was on top of the green refrigerator on the north wall of the kitchen. Employee stated that some mechanical work was being done in the kitchen and that the individual doing to work had placed the WD-40 in that location. Corrected on site, WD-40 was moved to the laundry area.</i></p> <p><i>A can of Woolite stain remover was placed on a shelf above the dish machine. Corrected on site, Woolite was moved to the laundry area.]</i></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.

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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.
- 29. Water and ice from approved source.
- 30. Variance obtained for specialized processing methods.

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 .p .. .. .. ..  
 .. .. .p .. ..

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.

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 .. .. .p .. ..  
 .. .. .p .. ..  
 .p .. .. .. ..

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

.. .p .. .. .p ..

Fail Notes	3-302.12	<p><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></p> <p><i>[An unknown shredded food item was in an unlabeled plastic container on the top shelf in the basement along the east wall. Corrected on site, item was voluntarily disposed of in the trash.]</i></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.
- 37. Contamination prevented during food preparation, storage and display.
- 38. Personal cleanliness.
- 39. Wiping cloths: properly used and stored.

.p .. .. .. ..  
 .p .. .. .. ..  
 .p .. .. .. ..  
 .. .. .p .. ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination		Y	N	O	A	C	R
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	..	..	p	..
<i>Fail Notes</i>	<p>4-903.11(B) <i>Clean EQUIPMENT and UTENSILS shall be stored as specified under ¶ (A) of this section and shall be stored: In a self-draining position that allows air drying; and, Covered or inverted. [On a shelf on the north side of the kitchen, spoons were being stored with the food contact portion of the spoon up. Corrected on site, employee inverted the spoons.]</i></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	..	..	..	..
<i>Fail Notes</i>	<p>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. [Near the three vat sink there was a rubber spatula being stored as clean with a large crack in the food contact surface. Corrected on site. The spatula was thrown in the trash.]</i></p>						
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items		p	..	..	..	..	..
<i>Fail Notes</i>	<p>4-501.11(B) <i>EQUIPMENT components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications. [The seal on the west door of the make table was torn and cracked. ]</i></p>						
46. Warewashing facilities: installed, maintained, and used; test strips.		p	..	..	..	..	..
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	..	..	..	..
<i>Fail Notes</i>	<p>5-501.17 <i>A toilet room used by females shall be provided with a covered receptacle for sanitary napkins. [The unisex employee rest room did not have a cover for the trash.]</i></p> <p>6-202.14 <i>Except where a toilet room is located outside a FOOD ESTABLISHMENT and does not open directly into the FOOD ESTABLISHMENT, such as a toilet room that is provided by the management of a shopping mall, a toilet room located on the PREMISES shall be completely enclosed and provided with a tight-fitting and self-closing door. [Both the men's and women's rest rooms in the dining area did not have self closing doors. Employee stated that she would look into fixing the doors.]</i></p>						
52. Garbage and refuse properly disposed; facilities maintained.		p	..	..	..	..	..
53. Physical facilities installed, maintained and clean.		..	p	..	..	p	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities
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Y   N   O   A   C   R

<i>Fail Notes</i>	<p>6-501.12(A)    <i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [In the basement storage area, there were multiple locations where old rodent droppings were present. Regular professional pest control was confirmed through facility records.]</i></p> <p>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. [In the mop sink there was a mop placed with the mop head in the mop sink so that it could not air dry. Corrected on site, employee moved the mop to a position that allowed for air drying.]</i></p>
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54. Adequate ventilation and lighting; designated areas used.

p    "    "    "    "    "

Administrative/Other
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Y   N   O   A   C   R

55. Other violations

p    "    "    "    "    "

EDUCATIONAL MATERIALS
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The following educational materials were provided      p

*Material Distributed | Education Title #10    Did You Wash 'Em Sign / Sticker*

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Accompanied by KDA69

## **Footnote 2**

### **Notes:**

Chlorine sanitizing solution in dish machine had a concentration of 100 ppm.

## **Footnote 3**

### **Notes:**

Cut lettuce in make table (bottom portion), 43F  
Cottage cheese in make table (east side), 40F  
Tomato Bisque soup in Howard reach in cooler, 36F  
Chicken enchiladas in Howard reach in cooler, 41F  
Butter in dairy refrigerator, 41F  
Eggs in dairy refrigerator, 39.4F  
Howard 4 door reach in cooler, ambient temperature 41F  
Glenco 3 door reach in cooler, ambient temperature 42.8F  
Sour cream in reach in cooler on north side of kitchen, 33F



## VOLUNTARY DESTRUCTION REPORT

**Insp Date:** 12/3/2014      **Business ID:** 101712FE  
**Business:** OUR DAILY BREAD

23 N CENTER ST  
 BARNES, KS 66933

**Inspection:** 90000010  
**Store ID:**  
**Phone:** 7857634269  
**Inspector:** KDA90  
**Reason:** 01 Routine

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
12/03/14	09:00 AM	01:30 PM	4:30	0:30	5:00	0	
Total:			4:30	0:30	5:00	0	

**ACTIONS**

Number of products Voluntarily Destroyed   8  

**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   bottles of liquor   Qty   6   Units        Value \$       

Description   bottles had dead small flies in the interior  

Reason Product Destroyed   Adulterated   Method Product Destroyed   Trash Can  

Disposal Location   Firm   Embargo Hold Tag #   N/A  

2. Product   rubber spatula   Qty   1   Units        Value \$       

Description   crack in food contact portion of spatula  

Reason Product Destroyed   Adulterated   Method Product Destroyed   Trash Can  

Disposal Location   Firm   Embargo Hold Tag #   N/A  

3. Product   can of tomato soup   Qty   1   Units        Value \$       

Description   can damaged along side seam  

Reason Product Destroyed   Adulterated   Method Product Destroyed   Trash Can  

Disposal Location   Firm   Embargo Hold Tag #   N/A

# VOLUNTARY DESTRUCTION REPORT

## VOLUNTARY DESTRUCTION REPORT

4. Product can of beef broth Qty 1 Units \_\_\_\_\_ Value \$ \_\_\_\_\_

Description can damaged along rim seam

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

5. Product buttermilk Qty 0.5 Units gal Value \$ \_\_\_\_\_

Description carton of buttermilk dated 10/21 - past 7 day limit

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

6. Product Southwest vegetable soup Qty 1 Units gal Value \$ \_\_\_\_\_

Description dated 11/22 - past 7 day limit

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

7. Product Cuban sandwich meat and cheese Qty \_\_\_\_\_ Units \_\_\_\_\_ Value \$ \_\_\_\_\_

Description temperature too high - 48F

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

8. Product butter patties Qty \_\_\_\_\_ Units \_\_\_\_\_ Value \$ \_\_\_\_\_

Description temperature too high - 53F

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A