

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: 12/30/2014 **Business ID:** 78364FE
Business: BALDWIN CITY MARKET INC

Inspection: 90000028
Store ID:
Phone: 7855943321
Inspector: KDA90
Reason: 24 Verification
Results: No Follow-up

112 N 8TH PO BOX 555
 BALDWIN, KS 66006

Time In / Time Out

| Date | In | Out | Insp | Travel | Total | Mileage | Notes: |
|---------------|----------|----------|------|--------|-------|---------|--------|
| 12/30/14 | 08:20 AM | 01:00 PM | 4:40 | 0:20 | 5:00 | 0 | |
| Total: | | | 4:40 | 0:20 | 5:00 | 0 | |

| FOOD ESTABLISHMENT PROFILE | |
|---|--|
| Updated Risk Category <u>RAC# 06 High Risk</u> | Updated Size Range <u>3. 10,001 - 50,000 sq feet</u> |
| Insp. Notification <u>Email</u> Sent Notification To _____ | Lic. Insp. _____ |
| Priority(P) Violations <u>1</u> Priority foundation(Pf) Violations <u>1</u> | |
| Certified Manager on Staff <input type="checkbox"/> | Address Verified <input checked="" type="checkbox"/> |
| Certified Manager Present <input type="checkbox"/> | Actual Sq. Ft. <u>20000</u> |

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) 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

| 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 | .. | .. | .. | .. | .. |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

| | | Y | N | O | A | C | R |
|--|----------------|---|----|----|----|----|----|
| Good Hygienic Practices | | | | | | | |
| 4. Proper eating, tasting, drinking, or tobacco use | | p | .. | .. | .. | .. | .. |
| 5. No discharge from eyes, nose and mouth. | | p | .. | .. | .. | .. | .. |
| Preventing Contamination by Hands | | | | | | | |
| 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 | .. | .. | .. | .. |
| <i>Fail Notes</i> | 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. [In the office restroom there was no sign notifying employees to handwash.] | | | | | |
| Approved Source | | | | | | | |
| 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 | | | | | | | |
| 13. Food separated and protected. | | p | .. | .. | .. | .. | .. |
| 14. Food-contact surfaces: cleaned and sanitized. | | .. | p | .. | .. | .. | .. |
| <i>Fail Notes</i> | 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 deli area near the three vat sink there was a white plastic circular tray being stored as clean with some food debris on the food contact surface.] | | | | | |
| | 4-602.11(E)(4) | Non-PHF/TCS Food Contact Surface Cleaning Frequency (ice bins, soda nozzles) Surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cleaned, in EQUIPMENT such as ice bins and BEVERAGE dispensing nozzles and enclosed components of EQUIPMENT such as ice makers, cooking oil storage tanks and distribution lines, BEVERAGE and syrup dispensing lines or tubes, coffee bean grinders, and water vending EQUIPMENT: at a frequency specified by the manufacturer; or, absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold. [The ice machine in the produce prep area had an accumulation of mold on the interior portion of the machine.] | | | | | |
| 15. Proper disposition of returned, previously served, reconditioned and unsafe food. | | p | .. | .. | .. | .. | .. |
| Potentially Hazardous Food Time/Temperature | | | | | | | |
| 16. Proper cooking time and temperatures. | | .. | .. | p | .. | .. | .. |
| 17. Proper reheating procedures for hot holding. | | .. | .. | .. | p | .. | .. |
| 18. Proper cooling time and temperatures. | | p | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 2 at end of questionnaire.</i> | | .. | .. | p | .. | .. | .. |
| 19. Proper hot holding temperatures. | | .. | .. | p | .. | .. | .. |
| 20. Proper cold holding temperatures. | | p | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 3 at end of questionnaire.</i> | | | | | | | |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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| Potentially Hazardous Food Time/Temperature | | Y | N | O | A | C | R |
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| 21. Proper date marking and disposition. | | p | .. | .. | .. | .. | .. |
| 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 | .. | .. |
| 26. Toxic substances properly identified, stored and used. | | | p | | | p | |

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| <i>Fail Notes</i> | 7-201.11(B) <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> <i>[In the produce area of the back room there was a bottle of Daen dish soap placed on a shelf above a food prep three vat sink. Corrected on cite, employee moved the dish soap.]</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 | .. | .. | .. | .. | .. |
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This item has Notes. See Footnote 4 at end of questionnaire.

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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 | .. | .. | .. | .. | .. |
| 29. Water and ice from approved source. | | p | | | | | |
| 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 | .. | .. | .. | .. | .. |
| 32. Plant food properly cooked for hot holding. | | | | p | | | |
| 33. Approved thawing methods used. | | | | p | | | |
| 34. Thermometers provided and accurate. | | p | | | | | |

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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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| Food Identification |
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Y N O A C R

Fail Notes

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| 3-302.12 | 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>[In the deli area there was an unlabeled plastic bucket with a reddish powder. Employee stated that the powder was a seasoning for the rotissary chicken. Corrected on site, employee labeled the container.</i> |
| 3-601.11 | Standards of identity for packaged foods - PACKAGED FOOD shall comply with standard of identity requirements in 21 CFR 131-169 and 9 CFR 319 Definitions and standards of identity or composition, and the general requirements in 21 CFR 130 - Food Standards: General and 9 CFR 319 Subpart A - General. <i>[In the retail area there was a can without a label with writing on the can, in marker, that the contents were sliced pineapple. Corrected on site, item was removed from the retail area.]</i> |
| 3-602.11(B)(1) | Label information (packaged in establishment - Common Name) Label information shall include the common name of the FOOD, or absent a common name, an adequately descriptive identity statement. <i>[In the retail area there were small plastic containers of what appeared to be honey with no common name on the packaging. Corrected on site, employee removed the items from the retail area.]</i> |
| 3-602.11(B)(2) | Label information (packaged in establishment - Ingredients) Label information shall include, if made from two or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the FOOD. <i>[In the retail area there were small plastic containers of what appeared to be honey with no ingredients listed on the packaging. Corrected on site, employee removed the items from the retail area.]</i> |
| 3-602.11(B)(3) | Label information (packaged in establishment - Net Contents) Label information shall include an accurate declaration of the quantity of contents. <i>[In the retail area there were small plastic containers of what appeared to be honey with no quantity listed on the packaging. Corrected on site, employee removed the items from the retail area.]</i> |

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| Prevention of Food Contamination |
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Y N O A C R

36. Insects, rodents and animals not present.

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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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| Prevention of Food Contamination | Y | N | O | A | C | R |
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| <i>Fail Notes</i> | 6-202.15(D) | <p><i>Outer openings (Screens/Air Curtains) Except when flying insects and other pests are absent due to the location of the ESTABLISHMENT, the weather, or other limiting condition, if the windows or doors of a FOOD ESTABLISHMENT, or of a larger structure within which a FOOD ESTABLISHMENT is located, are kept open for ventilation or other purposes, or a TEMPORARY FOOD ESTABLISHMENT is not provided with windows and doors, the openings shall be protected against the entry of insects and rodents by: 16 mesh to 25.4 mm (16 mesh to 1 inch) screens; properly designed and installed air curtains to control flying insects; or, other effective means.</i></p> <p><i>[In the mechanical room there was vent panel with an inadequate screen, allowing for the entry of weevils.]</i></p> |
| | 6-501.112 | <p><i>Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the PREMISES at a frequency that prevents their accumulation, decomposition, or the attraction of pests.</i></p> <p><i>[In multiple locations throughout the back room and mechanical room there were numerous dead weevils present along the walls and in locations not open to foot traffic.]</i></p> |

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

This item has Notes. See Footnote 5 at end of questionnaire.

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

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| <i>Fail Notes</i> | 4-903.11(A) | <p><i>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.</i></p> <p><i>[In the produce prep area there were single use styrofoam platters placed in a bag on the floor and boxes of produce bags being stored on the floor. Corrected on site, employee moved the items.]</i></p> |
| | 4-903.11(B) | <p><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.</i></p> <p><i>[In the deli area there were utensils being stored not inverted.]</i></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

45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items .. p

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| <i>Fail Notes</i> | 4-101.11(B) | <p><i>FCS (Durable) Materials that are used in the construction of UTENSILS and FOOD-CONTACT SURFACES OF EQUIPMENT shall be durable, CORROSION-RESISTANT, and nonabsorbent</i></p> <p><i>[In the deli area there was a small metal sifter being stored as clean with a large amount of rust on both the exterior and interior surfaces. Corrected on site, employee disposed of the item in the trash.]</i></p> |
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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 | 4-202.16 | *Nonfood-contact surfaces free of crevices
[In the deli area there was a wooden knife block being used to store knives.]*

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| 46. Warewashing facilities: installed, maintained, and used; test strips. | p | .. | .. | .. | .. | .. |
| 47. Non-food contact surfaces clean. | p | .. | .. | .. | .. | .. |

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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.
[In the deli area, the handwashing sink was leaking by the faucet.]*
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|--|----|----|----|----|----|----|
| 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 | .. | .. | .. | .. |

This item has Notes. See Footnote 6 at end of questionnaire.

Fail Notes | 6-501.11 | *PHYSICAL FACILITIES shall be maintained in good repair.
[In the meat prep area there were metal shelf brackets with an accumulation of rust.]*

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| 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.
[In the freezer near the deli area and in the meat area walk in cooler the light bulbs were not shatter resistant or have a protective coating. Person in charge stated that one of the protective shields melted so they were removed.]*

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| Administrative/Other | Y | N | O | A | C | R |
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| 55. Other violations | p | .. | .. | .. | p | .. |
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- Fail Notes* | K.S.A. 65-657(b) | *The following acts and the causing thereof within the state of Kansas are hereby prohibited: The adulteration or misbranding of any food, drug, device or cosmetic.
[In the retail area there were 2 boxes of Dayhist Allergy with an expiration date of 8/14 and two boxes of Bayer Advanced Aspirin with an expiration date of 10/14. Corrected on site, employee disposed of the items in the trash.]*

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| EDUCATIONAL MATERIALS |
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The following educational materials were provided | p

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|-----------------------------|----------------------------|--|
| <i>Material Distributed</i> | <i>Education Title #10</i> | <i>Did You Wash 'Em Sign / Sticker</i> |
| | <i>Education Title #50</i> | <i>Vacuum Packed Safety</i> |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Accompanied by KDA63

Footnote 2

Notes:

Footnote 3

Notes:

Meat room ambient temperature 43F
Pizza make table: beef crumble 37F, shredded cheese 37F
retail coolers:
Tyler meat reach in cooler (RIC) 37.2F
raw meat RIC 37.4F
cheese RIC 37.2F
yogurt RIC 39F
milk RIC 42.8F
cottage cheese RIC 40.8F
butter RIC 40F
shredded cheese RIC 37.2F
eggs 41F
Dairy walk in cooler, milk 40F
Sprouts in produce reach in cooler, 43F

Footnote 4

Notes:

The facility had a HACCP plan that identifies ROP packaging for cheese and deli meats. The facility no longer uses ROP for these items and currently only uses ROP for raw meat. The vacuum packing machine is currently broken and no currently in use. Person in charge wrote a compliant HACCP plan while inspectors were present.

Footnote 5

Notes:

In the egg reach in cooler, there were raw shell eggs stored on a shelf above a shelf containing pasteurized liquid eggs. The raw shell eggs were not directly over the pasturized eggs, but it was recommended that the raw shell eggs be placed on a shelf below the liquid eggs to prevent future issues.

Footnote 6

Notes:

In the customer service area there was a ceiling tile with water damage. There were no food or food related items in this area.

VOLUNTARY DESTRUCTION REPORT

Insp Date: 12/30/2014 **Business ID:** 78364FE
Business: BALDWIN CITY MARKET INC

Inspection: 90000028
Store ID:
Phone: 7855943321
Inspector: KDA90
Reason: 24 Verification

112 N 8TH PO BOX 555
 BALDWIN, KS 66006

Time In / Time Out

| Date | In | Out | Insp | Travel | Total | Mileage | Notes: |
|----------|----------|----------|------|--------|-------|---------|--------|
| 12/30/14 | 08:20 AM | 01:00 PM | 4:40 | 0:20 | 5:00 | 0 | |
| Total: | | | 4:40 | 0:20 | 5:00 | 0 | |

ACTIONS

Number of products Voluntarily Destroyed 3

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 Dayhist Allergy Qty 2 Units boxes Value \$ _____

Description past date

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Bayer Advanced Allergy Qty 2 Units box Value \$ _____

Description past date

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

3. Product sliced pineapple Qty 1 Units can Value \$ _____

Description no label

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A