

**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 PROCESSING PLANT INSPECTION REPORT**

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

**Insp Date:** 3/22/2010      **Business ID:** 1000811P  
**Business:** CAROLYN'S ESSENHAUS  
 104 E MAIN  
 ARLINGTON, KS 67514

**Inspection:** 10002397  
**Store ID:**  
**Phone:** 620-538-4711  
**Inspector:** KDA10  
**Reason:** 11 Plan

**Reference:**

**Time In:** 0930  
**Travel time:** 40 min  
**Risk Category:** RAC# 02 Low Risk  
**Notice of Non-compliance:** No  
**Voluntary Destruction:** No  
**Embargo Release:** No  
**Left Application:** Yes

**Time Out:** 1040  
**Approved to post online:** Yes  
**Educational Materials:** Yes  
**Voluntary Closure:** No  
**Embargo Notification:** No  
**License Approved:** No  
**Square Footage:** < 1000

<b>BUILDING AND GROUNDS</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>	<b>Notes</b>
1. Are premises free of harborage which may attract rodents, insects and other pests?	X						
2. Is adequate drainage provided to avoid contamination of facilities and products?	X						
3. Is sufficient space provided for the placement of equipment, storage of materials and for production operations?	X						
4. Are floors, walls and ceilings constructed of easily cleanable materials and kept clean and in good repair?	X						
5. Are food and food contact surfaces protected from contamination in working areas?	X						
6. Are food processing areas effectively separated from other operations which may cause contamination of food being processed?	X						
7. Are food products and processing areas protected against contamination from breakage of light bulbs and other glass fixtures? Is interior lighting sufficient?	X						
8. Is air quality and ventilation adequate to prevent contamination by dust and/or other airborne substances?	X						

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9. Are doors, windows and other openings protected to eliminate entry by insects, rodents and other pests?	X						
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<b>EQUIPMENT AND UTENSILS</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>	<b>Notes</b>
10. Are all utensils and equipment constructed of materials suitable for their intended use and easily cleanable? Is the equipment designed and used in a manner that precludes contamination with lubricants, metal fragments, or other sources? Is the equipment installed and maintained so as to facilitate the cleaning of equipment and adjacent areas?	X						
11. Is non-food contact equipment in manufacturing or food-handling areas easily cleanable?	X						
12. Are refrigerator/freezer units equipped with suitable thermometers?	X						

<b>SANITARY FACILITIES AND CONTROLS</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>	<b>Notes</b>
13. Is the water supply from an approved source and adequate in quantity for its intended uses?	X						
14. Are the water temperatures and pressures maintained at suitable levels for its intended use?	X						
15. Is sewage disposed of through a public sewer system and/or an on site sewage disposal system that is operated and maintained according to applicable requirements?	X						
16. Is the plumbing adequately designed, installed and maintained in a manner to prevent contamination including backflow, back siphonage and cross connection?	X						
17. Are adequate toilet rooms provided, equipped and maintained clean and in good repair?	X						
18. Are adequate handwashing facilities provided and supplied with hot and cold water, soap and sanitary towels?	X						
19. Is all refuse properly stored and protected where necessary from insects, rodents and other pests and disposed of in an adequate manner?	X						

<b>SANITARY OPERATIONS</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>	<b>Notes</b>
20. Is the facility kept clean and in good physical repair?	X						
21. Are detergents, sanitizers, hazardous materials and other supplies used in a safe and effective manner, kept in original containers, and stored separate from raw materials?	X						
22. Are all areas maintained free of insects, rodents, birds and other pests?	X						
23. Are all utensils and equipment cleaned and sanitized, and at frequent enough intervals to avoid contamination of food products?	X						

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24. Are single use items stored, handled, dispensed, used and disposed of in a manner that prevents contamination?	X						
25. Are clean utensils and portable equipment stored so as to protect them from splash, dust and other contamination?	X						

<b>PROCESSES AND CONTROLS</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>	<b>Notes</b>
26. Is responsibility for overall plant sanitation specifically assigned to an individual and are chemical microbiological or extraneous material testing procedures used where necessary to identify sanitation failures or food contamination?	X						
27. Are raw materials and ingredients adequately inspected and stored to assure that only clean, wholesome materials are used?			X				
28. Is food processing conducted in a manner to prevent contamination and minimize harmful microbiological growth?			X				
29. Are packaging processes and materials adequate to prevent contamination?	X						
30. Are only approved food and/or color additives used?			X				
31. Are products coded to enable positive lot identification, and are records maintained in excess of expected shelf-life?				X			
32. Are weighing and measuring practices adequate to ensure the declared quantity of contents?			X				
33. Are labels of products covered during inspection in compliance (submit violative labels as exhibits)?		X					21 CFR 101 et.seq, KSA 65-665, KAR 28-21-6
34. Are finished products stored and shipped under conditions which will avoid contamination and deterioration?			X				
35. Does firm have a HACCP Plan?				X			

<b>PERSONNEL</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>	<b>Notes</b>
36. Are personnel with sores, infections, etc., restricted from handling food products?			X				
37. Do employees wear clean outer garments, use adequate hair restraints and remove excess jewelry when handling food?			X				
38. Do employees thoroughly wash hands as necessary?			X				
39. Do employees refrain from eating, drinking and smoking and observe good food handling techniques in processing areas?			X				

<b>TRANSPORTATION PRACTICES</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>	<b>Notes</b>
40. Are food delivery vehicles clean and in good repair?			X				

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41. Are food stuffs loaded in the same vehicle with toxic chemicals or other potential contaminants?			X				
42. Are vehicles delivering refrigerated and/or frozen foods equipped to maintain temperatures specified?			X				

**Result:**No Follow-up

**Notes:**

33. No labels for products to be packaged for resale (cookies, bread and pies).

Temperatures (all degrees Fahrenheit): walk in cooler 37, Freezers OK

Handouts: Labeling

NOTE: Labels must be submitted and approved by the Topeka Office prior to license approval.

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