

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: 8/4/2010 **Business ID:** 107216FP
Business: DAYLIGHT DONUT SHOP

 119 E MAIN
 ANTHONY, KS 67003

Inspection: 20002582
Store ID:
Phone: 6208425874
Inspector: KDA20
Reason: 06 FDA Contract

Reference:

Time In: 8:15 am
Travel time: 1 hour
Risk Category: 02
Notice of Non-compliance:
Voluntary Destruction:
Embargo Release:
Left Application:

Time Out: 10:45 am
Approved to post online:
Educational Materials: Yes
Voluntary Closure:
Embargo Notification:
License Approved:
Square Footage:

BUILDING AND GROUNDS	Y	N	O	A	C	R	Notes
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					21 CFR 110.20(b)(1)- Provide sufficient space for placement of equipment and storage of materials as necessary for the production of safe food
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						

 Inspector

 Acknowledged Receipt

KANSAS FOOD PROCESSING PLANT INSPECTION REPORT

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					21 CFR 110.20(b)(5)- Provide adequate lighting
8. Is air quality and ventilation adequate to prevent contamination by dust and/or other airborne substances?	X						
9. Are doors, windows and other openings protected to eliminate entry by insects, rodents and other pests?		X					21 CFR 110.20(b)(7)- Provide adequate screening or other protection against pests

EQUIPMENT AND UTENSILS	Y	N	O	A	C	R	Notes
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					21 CFR 110.40(c)- Equipment shall be constructed that it can be kept in a clean condition
12. Are refrigerator/freezer units equipped with suitable thermometers?	X						

SANITARY FACILITIES AND CONTROLS	Y	N	O	A	C	R	Notes
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						

Inspector

Acknowledged Receipt

KANSAS FOOD PROCESSING PLANT INSPECTION REPORT

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						

SANITARY OPERATIONS	Y	N	O	A	C	R	Notes
20. Is the facility kept clean and in good physical repair?		X					110.35(a)- Buildings, fixtures, and other physical facilities of the plant maintained in sanitary condition and good repair
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			X		110.35(B)(2)- Toxic materials identified and stored to prevent contamination
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						
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						

PROCESSES AND CONTROLS	Y	N	O	A	C	R	Notes
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				

Inspector

Acknowledged Receipt

KANSAS FOOD PROCESSING PLANT INSPECTION REPORT

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						
34. Are finished products stored and shipped under conditions which will avoid contamination and deterioration?	X						
35. Does firm have a HACCP Plan?				X			

PERSONNEL	Y	N	O	A	C	R	Notes
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				

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

#3 In dry storage area, boxes of vegetable frying shortening and 25 pound bags of powdered sugar stored directly against wall.

#7 Four overhead fluorescent lights in food production area lack end caps on light sleeves.

#9 During inspection, overhead exterior door in back storage area, open with no protection from pests. Corrected on site (COS) Employee closed.

#11 Wall (wood paneling) behind 3 vat sink not impervious to water.

#20 In back storage area, cat feces and approx. 20 old rodent droppings in southwest corner by ice machine and cat feces in northwest corner by overhead exterior door. In back food storage area, 4 ceiling tile with water damage around cooling unit and 1 ceiling tile with water damage above production hand sink.

#21 In back storage area, 1 - 1 gallon spray container of Raid Max Bug Barrier (EPA# 4822-561) not labeled for use in a food establishment and stored next to food carts. COS Owner removed for personal use. In production area, one bottle of

Inspector

Acknowledged Receipt

KANSAS FOOD PROCESSING PLANT INSPECTION REPORT

headache medicine and one bottle of hand lotion stored on shelf above mixer and food prep table. COS Employee moved headache pills and lotion to first aid area.

All temperatures in degrees Fahrenheit (F). Reach in cooler - ambient 34F, freezer okay

Handout: FDA FIRST and FDA registration (#21)

Inspector

Acknowledged Receipt