

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

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

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.

HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, CRITICAL=Critical Violation, SWING=Swing Violation (May be critical or non-critical), HSP=Highly Susceptible Population

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.

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

Insp Date: 9/22/2010 **Business ID:** 101143FR
Business: KAPPA SIGMA FRATERNITY

 1215 S 8TH ST PO BOX 42
 BALDWIN, KS 66006

Inspection: 66001312
Store ID:
Phone: 9135449896
Inspector: KDA66
Reason: 01 Routine

Reference:

Time In: 2:45pm
Travel Time: 75
Educational Material: Yes
Risk Control Plan:
Voluntary Destruction: Yes
Embargo Release:
Left Application:
Square Footage:

Time Out: 4pm
Risk Category: 6
Notice of Non-compliance: Yes
Voluntary Closure:
Embargo Notification:
License Approved:
CRITICAL VIOLATIONS: 8

FOODBORNE ILLNESS RISK FACTORS	Notes
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AND PUBLIC HEALTH INTERVENTIONS	Notes
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Demonstration of Knowledge	Y	N	O	A	C	R	Notes
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 Inspector

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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

1. Certification by accredited program, compliance with Code, or correct responses.		X						CRITICAL 2-102.11* Demonstration 2-103.11 Person-In-Charge Duties
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Employee Health	Y	N	O	A	C	R	Notes
2. Management awareness policy present.	X						
3. Proper use of reporting, restriction and exclusion.	X						

Good Hygienic Practices	Y	N	O	A	C	R	Notes
4. Proper eating, tasting, drinking, or tobacco use	X						
5. No discharge from eyes, nose and mouth.	X						

Preventing Contamination by Hands	Y	N	O	A	C	R	Notes
6. Hands clean and properly washed.			X				
7. No bare hand contact with RTE foods or approved alternate method properly followed.			X				
8. Adequate handwashing facilities supplied and accessible.	X						

Approved Source	Y	N	O	A	C	R	Notes
9. Food obtained from approved source.	X						
10. Food received at proper temperature.			X				
11. Food in good condition, safe and unadulterated.		X			X		CRITICAL 3-101.11* Safe, Unadulterated, & Honestly Presented
12. Required records available: shellstock tags, parasite destruction.			X				

Protection from Contamination	Y	N	O	A	C	R	Notes
13. Food separated and protected.	X						
14. Food-contact surfaces: cleaned and sanitized.		X			X		CRITICAL 4-601.11A* Food Contact Clean to Sight and Touch CRITICAL 4-602.11(A)(5)* Food Contact Surface Cleaning Frequency-contamination
15. Proper disposition of returned, previously served, reconditioned and unsafe food.			X				

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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R	Notes
16. Proper cooking time and temperatures.			X				
17. Proper reheating procedures for hot holding.			X				
18. Proper cooling time and temperatures.			X				
19. Proper hot holding temperatures.			X				
20. Proper cold holding temperatures.		X					CRITICAL 3-501.16(A)(2)(a)* PHF Cold Holding- <41°F
21. Proper date marking and disposition.		X					CRITICAL 3-501.18(A)(2)* RTE PHF, Disposition- discard if in a container w/out a date
22. Time as a public health control: procedures and record.			X				

Consumer Advisory	Y	N	O	A	C	R	Notes
23. Consumer advisory provided for raw or undercooked foods.			X				

Highly Susceptible Populations	Y	N	O	A	C	R	Notes
24. Pasteurized foods used							
prohibited foods not offered.			X				

Chemical	Y	N	O	A	C	R	Notes
25. Food additives: approved and properly used.			X				
26. Toxic substances properly identified, stored and used.		X			X		CRITICAL 7-201.11(B)* Separation, Storage- chemicals above food, etc.

Conformance with Approved Procedures	Y	N	O	A	C	R	Notes
27. Compliance with variance, specialized process and HACCP plan.			X				

GOOD RETAIL PRACTICES	Notes

Safe Food and Water	Y	N	O	A	C	R	Notes
28. Pasteurized eggs used where required.			X				
29. Water and ice from approved source.	X						
30. Variance obtained for specialized processing methods.				X			

Food Temperature Control	Y	N	O	A	C	R	Notes

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31. Proper cooling methods used								
adequate equipment for temperature control.		X				X		SWING 4-301.11 Cooling, heating, & holding equipment sufficient in number & capacity (in good repair)
32. Plant food properly cooked for hot holding.			X					
33. Approved thawing methods used.			X					
34. Thermometers provided and accurate.	X							

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

Prevention of Food Contamination	Y	N	O	A	C	R	Notes
36. Insects, rodents and animals not present no unauthorized persons.	X						
37. Contamination prevented during food preparation, storage and display.		X					3-305.11(A)(3) Food stored 6" above floor
38. Personal cleanliness.	X						
39. Wiping cloths: properly used and stored.			X				
40. Washing fruits and vegetables.			X				

Proper Use of Utensils	Y	N	O	A	C	R	Notes
41. In-use utensils: properly stored.	X						
42. Utensils, equipment and linens: properly stored, dried and handled.	X						
43. Single-use and single-service articles: properly used.			X				
44. Gloves used properly.			X				

Utensils, Equipment and Vending	Y	N	O	A	C	R	Notes
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Critical items	X						
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-non-critical items	X						
46. Warewashing facilities: installed, maintained, and used							
test strips.		X					4-302.14 Sanitizer test kit
47. Non-food contact surfaces clean.	X						

Physical Facilities	Y	N	O	A	C	R	Notes
48. Hot and cold water available							

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adequate pressure.	X						
49. Plumbing installed							
proper backflow devices.	X						
50. Sewage and waste water properly disposed.	X						
51. Toilet facilities: properly constructed, supplied and cleaned.		X					6-302.11 Toilet tissue supplied at each toilet
52. Garbage and refuse properly disposed facilities maintained.			X				
53. Physical facilities installed, maintained and clean.	X						
54. Adequate ventilation and lighting designated areas used.	X						

Administrative/Other	Y	N	O	A	C	R	Notes
55. Other violations	X						

Result:Follow-up

Notes:

turkey 53, beef 53, pork 53, cottage cheese 53/ric
temps in fahrenheit

* indicates a critical violation; cos = corrected on site

1 * Six or more critical violations does not demonstrate food safety knowledge or practices.

1cont The facility is a fraternity house. The licensed kitchen is used by the food staff and students alike with unrestricted entry and use of the kitchen by the students.

11 * The opened, undated package of commercial cottage cheese is sour to the smell and has begun decomposition. cos by discarding.

14 * The food contact surface of the can opener blade has a buildup of old food debris. cos by washing and cleaning.

14cont * The food prep table in the kitchen and dining tables in the hall have dried food on their surfaces. cos by cleaning and sanitizing.

20 * Turkey 53, beef 53, pork 53, cottage cheese 53/ric. cos by discarding all potentially hazardous foods. (This cooler is not cooling food to 41 or colder).

21 * Burgers and commercially packaged meats have no date mark and appear dried out from extended exposure to air. cos by discarding.

26 * Degreasers and cleaners are stored in the pantry over an open bag of rice posing the possibility of contamination from splash and drip. cos by storing chemicals below foods.

31 * The reach in cooler is not cooling food to 41 or colder. It's ambient air temp is 55. This cooler is capable of holding foods at 41 and colder as known to me in previous inspections.

(The PIC agrees to discard all potentially hazardous foods (phfs) and discontinue using the cooler for storage of phfs until repaired).

37 A box of food (chips) is stored on the floor in the pantry.

46 No sanitizer strips on site.

51 No toilet paper in the men's bath.

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NOTICE OF NON-COMPLIANCE WITH KANSAS LAW

This is to notify you that violations of the Kansas food safety laws* were observed during an inspection conducted at the above establishment and documented on the inspection report attached hereto. **REINSPECTION OF YOUR ESTABLISHMENT WILL BE MADE TO DETERMINE IF THE VIOLATIONS INDICATED ON THE INSPECTION REPORT HAVE BEEN CORRECTED. REINSPECTION WILL OCCUR ON OR SHORTLY AFTER THE DATE SPECIFIED BELOW.**

Food Service Establishments and Retail Food Stores. The Kansas Food Code, Section 8-405.11(B) as adopted and amended by K.A.R. 4-28-8 through 16, requires that all critical violations shall be corrected no later than 10 days after this inspection and all noncritical violations shall be corrected no later than 90 days after this inspection.

Food Processing Plants and Food Warehouses. Violations must be corrected by the date specified below.

Failure to comply with the Kansas food safety laws 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 Kansas food safety laws; and/or any other penalty authorized by law. Pursuant to K.S.A. 36-508, licensees issued authority under the Kansas Food Service and Lodging Act may apply to the secretary for an extension of the time prescribed above.

* The Kansas food safety laws include K.S.A. 74-581 et seq.; the Kansas Food, Drug and Cosmetic Act, K.S.A. 65-619 et seq.; the Kansas Food Service and Lodging Act, K.S.A. 36-501 et seq.;, and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate: food service establishments; retail food stores; mobile retail ice cream vendors; food vending machines; food vending machine companies and dealers; and food processing plants;

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Reference:

FOLLOW UP	Y	N	Notes
Follow up scheduled	X		Date: 10-2-10

ATTACHMENTS	Y	N	A	Notes
Inspection Report	X			Restaurant Inspection Report-Date 9-22-10

Notes:

 Inspector

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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.

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PRODUCT	Y	Notes
PRODUCT 1	X	VALUE: \$ WEIGHT/AMT: DESCRIPTION: see the notes
PRODUCT 2	X	VALUE: \$ WEIGHT/AMT: DESCRIPTION:
PRODUCT 3		
PRODUCT 4		
PRODUCT 5		
PRODUCT 6		
PRODUCT 7		
PRODUCT 8		
PRODUCT 9		
PRODUCT 10		
OTHER PRODUCTS		

REASON	R	Notes
REASON PRODUCT DESTROYED	X	TEMPERATURE ABUSE

METHOD	M	Notes
METHOD PRODUCT DESTROYED	X	GARBAGE DUMPSTER

LOCATION	L	Notes
PRODUCT WAS DISPOSED OF:	X	KITCHEN

EMBARGO	Y	N	Notes
PRODUCT EMBARGOED		X	

Notes:

PIC has agreed to discard all potentially hazardous foods in the reach in cooler. A copy of the Focus on Food Safety book was provided to the PIC and the examples of phfs was illustrated to the PIC.

 Inspector

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