

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: 11/29/2010 **Business ID:** 105341FR
Business: BALDWIN CITY SENIOR CENTER

 1221 INDIANA
 BALDWIN, KS 66006

Inspection: 66001424
Store ID:
Phone: 7855942409
Inspector: KDA66
Reason: 01 Routine

Reference:

Time In: 10:15am
Travel Time: 15
Educational Material: Yes
Risk Control Plan:
Voluntary Destruction:
Embargo Release:
Left Application:
Square Footage:

Time Out: 11:30am
Risk Category: 6
Notice of Non-compliance: No
Voluntary Closure:
Embargo Notification:
License Approved:
CRITICAL VIOLATIONS: 1

| | |
|---------------------------------------|--------------|
| FOODBORNE ILLNESS RISK FACTORS | Notes |
|---------------------------------------|--------------|

| | |
|--|--------------|
| AND PUBLIC HEALTH INTERVENTIONS | Notes |
|--|--------------|

| Demonstration of Knowledge | Y | N | O | A | C | R | Notes |
|---|---|---|---|---|---|---|-------|
| 1. Certification by accredited program, compliance with Code, or correct responses. | X | | | | | | |

| Employee Health | Y | N | O | A | C | R | Notes |
|-------------------------|---|---|---|---|---|---|-------|
| 2. Management awareness | | | | | | | |

 Inspector

 Acknowledged Receipt

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

| | | | | | | | |
|--|---|--|--|--|--|--|--|
| 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 | | | | | | |
| 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 | | | | |
| 15. Proper disposition of returned, previously served, reconditioned and unsafe food. | | | X | | | | |

| 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 | | | | | | |
| 21. Proper date marking and disposition. | | | X | | | | |
| 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 | | | |

Inspector

Acknowledged Receipt

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

| | | | | | | | | |
|--|--|---|--|--|--|--|--|---|
| 26. Toxic substances properly identified, stored and used. | | X | | | | | | CRITICAL 7-206.12* Rodent Bait Stations |
|--|--|---|--|--|--|--|--|---|

| 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 |
|--|----------|----------|----------|----------|----------|----------|--------------|
| 31. Proper cooling methods used adequate equipment for temperature control. | X | | | | | | |
| 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 | | | | | SWING 6-202.15(A)(3)* Outer openings protected-solid, self-closing doors |
| 37. Contamination prevented during food preparation, storage and display. | X | | | | | | |
| 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 |
|--|----------|----------|----------|----------|----------|----------|--------------|
|--|----------|----------|----------|----------|----------|----------|--------------|

Inspector _____

Acknowledged Receipt _____

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

| | | | | | | | |
|---|---|---|--|--|--|--|--------------------------------|
| 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 | | | | | | | |
| 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 | | | | | | |
| 52. Garbage and refuse properly disposed facilities maintained. | X | | | | | | |
| 53. Physical facilities installed, maintained and clean. | | X | | | | | 6-501.11 Physical facilities maintained in good repair |
| 54. Adequate ventilation and lighting designated areas used. | X | | | | | | |

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

Result:No Follow-up

Notes:

cooked vegetables 135f/stove pot

milk 40f/refrig

26 Critical violation. Two opened D-Con cardboard boxes, under the kitchen sink and behind the refrigerator, are not contained in a tamper resistant station. correct on site, cos, by removing the D-Con.

36 There is a gap under the front door into the dining area.

46 PIC has no sanitary test kit to test for temp of the rinse cycle sanitizing in the dishwasher.

53 Overhead iron pipes in the kitchen and dining area have heavy rust buildup and attached insulation presenting a hazard of food contamination if falling into exposed food.

Inspector

Acknowledged Receipt