

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: 3/3/2011 **Business ID:** 102214FR
Business: WOODEN SPOKE

 203 1ST ST
 BALDWIN, KS 66006

Inspection: 66001572
Store ID:
Phone: 7855942222
Inspector: KDA66
Reason: 01 Routine

Reference:

Time In: 1:15pm
Travel Time: 15
Educational Material: Yes
Risk Control Plan:
Voluntary Destruction: Yes
Embargo Release:
Left Application:
Square Footage:

Time Out: 2:30pm
Risk Category: 6
Notice of Non-compliance: No
Voluntary Closure:
Embargo Notification:
License Approved:
CRITICAL VIOLATIONS: 3

| | |
|---------------------------------------|--------------|
| 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 | | | | | | | |

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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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|--|---|--|--|--|--|--|--|
| 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 | | | | | | |
| 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 | | | X | | CRITICAL 3-501.14(A)(2)* Cooling PHF-135 to 41°F within 6 hours [meeting 3-501.14(A)(1)] |
| 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 | | | |

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| 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 7-102.11* Common Name, Working Containers |

| 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 | | | X | | 6-202.13(B)(1) Insect control devices not above food prep area |
| 37. Contamination prevented during food preparation, storage and display. | | X | | | 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 |
|-------------------------------|----------|----------|----------|----------|----------|----------|--------------|
|-------------------------------|----------|----------|----------|----------|----------|----------|--------------|

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|---|---|--|--|--|--|--|--|
| 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 | | | | | 4-204.16 Beverage tubing-separation |
| 46. Warewashing facilities: installed, maintained, and used | | | | | | | |
| test strips. | X | | | | | | |
| 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 | | | | | | |
| 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:

Abbreviations: mt = make table, ric = reach in cooler, wic = walk in cooler, pic = person in charge, cos = corrected on site.

Temperatures: All temperatures are in Fahrenheit.

Critical violations: noted by an asterisk.

- 11. * A single dead fruit fly in a bottle of Canadian mist. cos - discarded the Canadian Mist.
- 18. * Baked potato 45/wic. The pic said that potatos were baked yesterday evening and remained in the wic since that time (over 10 hours). cos - discarded the baked potatos.
- 26. * A spray bottle of red liquid identified by the pic as degreaser is not labeled. cos - labeled the bottle.
- 36. A glue trap is set on a shelf over a food prep table and alongside the kitchen utensils.
- 37. Crackers are stored in boxes on the floor at the drink station.
- 45b. The cold tubing in the drink ice hopper is in contact with the drink ice.

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sliced tomatos 43, ham 43/sandwich mt
baked potatos 45, ground beef 32, steak 36/wic
milk 39/bar cooler

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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.

Insp Date: 3/3/2011 **Business ID:** 102214FR
Business: WOODEN SPOKE

203 1ST ST
 BALDWIN, KS 66006

Inspection: 66001572
Store ID:
Phone: 7855942222
Inspector: KDA66
Reason: 01 Routine

Reference:

| PRODUCT | Y | Notes |
|----------------|---|--|
| PRODUCT 1 | X | VALUE: \$5 WEIGHT/AMT:3oz DESCRIPTION:whiskey |
| PRODUCT 2 | X | VALUE: \$2 WEIGHT/AMT:5 potatos DESCRIPTION:baked potatos |
| 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 | ADULTERATION TEMPERATURE ABUSE |

| METHOD | M | Notes |
|--------------------------|---|------------------|
| METHOD PRODUCT DESTROYED | X | GARBAGE DISPOSAL |

| LOCATION | L | Notes |
|--------------------------|---|---------|
| PRODUCT WAS DISPOSED OF: | X | KITCHEN |

| EMBARGO | Y | N | Notes |
|-------------------|---|---|-------|
| PRODUCT EMBARGOED | | X | |

Notes:

 Inspector

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