

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: 3/29/2011 **Business ID:** 78364FS
Business: BALDWIN CITY MARKET INC

 112 N 8TH PO BOX 555
 BALDWIN, KS 66006

Inspection: 66001611
Store ID:
Phone: 7855943321
Inspector: KDA66
Reason: 01 Routine

Reference:

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

Time Out: 4:30pm
Risk Category: RAC# 06 High Risk
Notice of Non-compliance: No
Voluntary Closure:
Embargo Notification:
License Approved:
CRITICAL VIOLATIONS: 2

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
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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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			X		6-301.12 Hand Drying Provision.

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			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							

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prohibited foods not offered.				X			
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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
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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						

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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				
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					6-501.12(A) Physical facilities clean
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, rte = ready to eat, cos = corrected on site.

Temperatures: All temperatures are in Fahrenheit.

Critical violations: noted by an asterisk.

8 No paper hand towels at the hand sink in the meat department.

21 * Deli meat is repackaged by facility and give 8 days date mark. cos - redated with 7 days using the day of package opening as day 1.

26 * Baby lotion stored over Graduate crunchers on the retail shelf. cos - moved crunchers.

36 Door to the outside at the back of the store has gaps at the bottom.

53 Dust buildup on the ventilation grates in the dairy cooler.

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