

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: 7/7/2010 **Business ID:** 109153FR
Business: NORMA'S KITCHEN

 2327 MILITARY AVE
 BAXTER SPRINGS, KS 66713

Inspection: 72001182
Store ID:
Phone: 6208563833
Inspector: KDA72
Reason: 01 Routine

Reference:

Time In: 2:45PM
Travel Time: 15
Educational Material: Yes
Risk Control Plan: Yes
Voluntary Destruction: No
Embargo Release: No
Left Application:
Square Footage:

Time Out: 5:15PM
Risk Category:
Notice of Non-compliance: Yes
Voluntary Closure: No
Embargo Notification: No
License Approved:
CRITICAL VIOLATIONS: 13

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					CRITICAL 2-102.11* Demonstration

Employee Health	Y	N	O	A	C	R	Notes
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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			X		CRITICAL 2-301.14* When to Wash
7. No bare hand contact with RTE foods or approved alternate method properly followed.		X			X		CRITICAL 3-301.11(B)* No BHC w/ RTE food
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			X		CRITICAL 4-501.114(A)* Chemical Sanitization-Chlorine concentration CRITICAL 4-601.11A* Food Contact Clean to Sight and Touch CRITICAL 4-702.11* Sanitizing Before Use After Cleaning
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				

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19. Proper hot holding temperatures.	X						
20. Proper cold holding temperatures.		X			X		CRITICAL 3-501.16(A)(2)(a)* PHF Cold Holding-<41°F
21. Proper date marking and disposition.		X			X		CRITICAL 3-501.18(A)* RTE PHF, Disposition-discard if >7days at 41°F
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 7.202.11(A)* Restriction-necessary chemicals CRITICAL 7-202.12(A)(2)* Used per instructions/Approved for food establishments

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							

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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						
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
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Critical items		X					CRITICAL 4-101.11* Utensils/food-contact surfaces of safe materials
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					CRITICAL 5-203.15* Backflow prevention device-Carbonator

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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					6-201.11 Floors/walls/ceilings smooth & easily cleanable
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:

Abbreviations:

(COS)- Corrected on site; (F) Fahrenheit; (WIC) Walk in cooler; (RIC) Reach in cooler; (RTE) Ready to eat; (PHF) Potentially Hazardous Food; (NC) non-critical; (MT) make table; (HH) hot holding; (BHC) Bare hand contact; (CL) Chlorine; (ST) steam table; (PPM) parts per million

Violations:

1 Critical - 12 Critical violations

6 (E) Critical - Employee using commercial dishwasher handled dirty dishes then went directly to putting away clean dishes with out washing hands first (COS) educate

7 Critical - Employee handled RTE cheese with bare hands (COS) educate

14 Critical - Can opener blade with encrusted metal shaving on it (COS) cleaned

14 Critical - no detectable sanitizer in dishmachine (COS) primed and got air bubble out

14 Critical - dishes not being sanitized after being washed (COS) resanitized dishes

20 Critical - Raw shell eggs on MT at 63F (COS) put on ice

20 Critical - Diced ham 53F on MT, Sausage 45F in RIC2, Sausage patties and sausage links 49F and 50F in MT2 bottom (COS) moved to RIC 4 and RIC 3

21 Critical - commercially processed sausage patties, potato salad opened on Friday per owner not dated. Diced tomatoes and Chili made in establishment not dated made on Saturday per owner (COS) VD

26 Critical - Raid flying insect killer. (EPA 4822-513) used by front door and back door to keep flies out per owner (COS) discarded

26 Critical - House paint no necessary to establishment stored in back storage area

45a Critical - Flour stored in non food grade plastic bin

49 Critical - soda fountain carbonator double check valve does not have intermediate vent

53 NC - popcorn ceiling texture in kitchen

Temperatures:

milk 41F in RIC1

corn, green beans >135F in ST

sausage 45F, diced tomatoes 43F in RIC 2

chili, potato salad <41F in RIC3

cottage cheese 44F in MT1

Brisket 41F in RIC 4

Raw shell egg 63F, diced ham 5F on Top MT2

Sausage 49F, sausage link 50F in MT2 bottom

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ambient 41F in MT2
Ambient 41F in RIC2

Handouts: Focus on food safety in building

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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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FOLLOW UP	Y	N	Notes
Follow up scheduled	X		Date:7/7/2010

ATTACHMENTS	Y	N	A	Notes
Inspection Report	X			Restaurant Inspection Report- Date8/7/2010

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: \$ 10.00 WEIGHT/AMT: 10# DESCRIPTION:sausage patties
PRODUCT 2	X	VALUE: \$25.00 WEIGHT/AMT: 5# DESCRIPTION:potato salad
PRODUCT 3	X	VALUE: \$6.25 WEIGHT/AMT:2# DESCRIPTION:diced tomatoes
PRODUCT 4	X	VALUE: \$ 40.00 WEIGHT/AMT: 10# DESCRIPTION:chili
PRODUCT 5		
PRODUCT 6		
PRODUCT 7		
PRODUCT 8		
PRODUCT 9		
PRODUCT 10		
OTHER PRODUCTS		

REASON	R	Notes
REASON PRODUCT DESTROYED	X	IMPROPER DATE MARKING DISPOSITION

METHOD	M	Notes
METHOD PRODUCT DESTROYED	X	GARBAGE CAN

LOCATION	L	Notes
PRODUCT WAS DISPOSED OF:	X	KITCHEN

EMBARGO	Y	N	Notes
PRODUCT EMBARGOED		X	

Notes:

 Inspector

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