

Food Establishment Inspection Report - 130690

Kansas Department of Agriculture
 Department Of Agriculture
 Food Safety and Lodging Program
 1320 Research Park Drive
 Manhattan, KS 66502

No. Of Priority Violations	0
No. Of Priority Foundation Violations	0

Date: 3/26/2021
 Time In: 9:10 AM
 Time Out: 10:25 AM
 Inspector Badge ID: KDA 152
 Follow Up Required: No



Establishment: 28935 DOROTHY'S POWER FOODS	Address: 100 S JAMES ST	City/State: Kansas City, KS	Zip: 66118	Telephone: 9139481210
License #: 28935	Permit Holder: DOROTHY'S POWER FOODS, LLC	Inspection Reason: Licensing	Est. Type: Food Establishment	Risk Category: FE I High

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.
 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.
 P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).
 IF YOU HAVE ANY QUESTIONS PLEASE VISIT www.agriculture.ks.gov, EMAIL kda.fsl@ks.gov, OR CALL (785) 564-6767.

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable (*) = Corrected on site during inspection (COS) R = Repeat violation

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS			
Supervision and Demonstration of Knowledge		13 Food separated and protected.	IN
1 Certification by accredited program, compliance with Code, or correct responses; Duties.		14 Food-contact surfaces: cleaned and sanitized	IN
Employee Health		15 Proper disposition of returned, previously served, reconditioned and unsafe food	IN
2 Management awareness; policy present.		Temperature Control for Safety Time/Temperature	
3 Proper use of reporting, restriction and exclusion.		16 Proper cooking time and temperatures.	
Good Hygienic Practices		17 Proper reheating for hot holding procedures.	
4 Proper eating, tasting, drinking, or tobacco use.		18 Proper cooling time and temperatures.	
5 No discharge from eyes, nose and mouth.		19 Proper hot holding temperatures.	N/A
Preventing Contamination by Hands		20 Proper cold holding temperatures.	IN
6 Hands clean and properly washed.		21 Proper date marking and disposition.	IN
7 No bare hand contact with RTE foods or approved alternate method properly followed.		22 Time as a public health control: procedures and records.	
8 Adequate handwashing facilities supplied and accessible. IN		Consumer Advisory	
Approved Source		23 Consumer advisory provided for raw or undercooked foods.	
9 Food obtained from approved source. IN		Highly Susceptible Populations	
10 Food received at proper temperature.		24 Pasteurized foods used; prohibited foods not offered.	
11 Food in good condition, safe and unadulterated. IN		Chemical	
12 Required records available: shellstock tags, parasite destruction.		25 Food additives: approved and properly used.	
Protection from Contamination		26 Toxic substances properly identified, stored and used.	IN
		Conformance with Approved Procedures	
		27 Compliance with variance, specialized process and HACCP plan.	

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES			
Safe Food and Water		Proper Use of Utensils	
28 Pasteurized eggs used where required.		41 In-use utensils: properly stored.	
29 Water and ice from approved source. IN		42 Utensils, equipment and linens: properly stored, dried and handled.	
30 Variance obtained for specialized processing methods.		43 Single-use and single-service articles: properly used.	
Food Temperature Control		44 Gloves used properly.	
31 Proper cooling methods used; adequate equipment for temperature control. IN		Utensils, Equipment and Vending	
32 Plant food properly cooked for hot holding.		45a Food and non-food contact surfaces cleanable, properly designed, constructed and used - Priority and Priority foundation items.	
33 Approved thawing methods used.		45b Food and non-food contact surfaces cleanable, properly designed, constructed and used - Core items.	
34 Thermometers provided and accurate. IN		46 Warewashing facilities: installed, maintained and used; test strips.	IN
Food Identification		47 Non-Food contact surfaces clean.	
35 Food properly labeled; original container.		Physical Facilities	
Prevention of Food Contamination		48 Hot and cold water available; adequate pressure.	IN
36 Insects, rodents and animals not present. IN		49 Plumbing installed; proper backflow devices.	IN
37 Contamination prevented during food preparation, storage and display.		50 Sewage and waste water properly disposed.	IN
38 Personal cleanliness.		51 Toilet facilities: properly constructed, supplied and clean.	IN
39 Wiping cloths: properly used and stored.		52 Garbage and refuse properly disposed; facilities maintained.	IN
40 Washing fruits and vegetables.		53 Physical facilities installed, maintained and clean.	IN
		54 Adequate ventilation and lighting; designated areas used.	IN
		Administrative/Other	
		55 Other violations	IN

Non - Violative Comments

Item Number	Comment
20	All cold holding checked and in compliance unless otherwise noted in this report.
36	Pest control services location every 6 months. Last pest control invoice date of 3/7/21.

Priority Violations

Item Number	Violation of Code	Priority Level	Comment
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Priority Foundation Violations

Item Number	Violation of Code	Priority Level	Comment
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Core Violations

Item Number	Violation of Code	Priority Level	Comment
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Inspection Published Comment:
 Licensing inspection passed. Inspection report will serve as license until delivery.
 No food being produced at the time of inspection.
 Discussed monitoring temperature during packaging, cooling, and delivery processes.

The following guidance documents have been issued:

Document Name	Description
Cooling - Two-Stage	Two-Stage Cooling
Cooling Temperature Log	Product Cooling Temperature Log



Kent Stones
Person In Charge



Daniel Bauer
Inspector