

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y	N	O	A	C	R
5. No discharge from eyes, nose and mouth.	p
Preventing Contamination by Hands	Y	N	O	A	C	R
6. Hands clean and properly washed.	p
7. No bare hand contact with RTE foods or approved alternate method properly followed.	p
8. Adequate handwashing facilities supplied and accessible.	p
Approved Source	Y	N	O	A	C	R
9. Food obtained from approved source.	p
10. Food received at proper temperature.	p
11. Food in good condition, safe and unadulterated.	p
12. Required records available: shellstock tags, parasite destruction.	p
Protection from Contamination	Y	N	O	A	C	R
13. Food separated and protected.	p
14. Food-contact surfaces: cleaned and sanitized.	..	p	p	..
<i>Fail Notes</i> 4-501.114(A)* CRITICAL - Chemical Sanitization-Chlorine concentration [Dish machine failing to sanitize dishes tested at zero ppm Parts per million (Bleach) COS-Corrected on site manager set up compartment of 3 compartment sink for sanitizing dishes at 100 ppm]						
15. Proper disposition of returned, previously served, reconditioned and unsafe food.	p
Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
16. Proper cooking time and temperatures.	p
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
17. Proper reheating procedures for hot holding.	p
18. Proper cooling time and temperatures.	p
19. Proper hot holding temperatures.	..	p	p	..
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
<i>Fail Notes</i> 3-501.16(A)(1)* CRITICAL - PHF Hot Holding->135°F [At fry station Potato cakes 118, 128 COS-Corrected on site Disposed of by employee.]						
20. Proper cold holding temperatures.	p
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
21. Proper date marking and disposition.	p
22. Time as a public health control: procedures and record.	p
Consumer Advisory	Y	N	O	A	C	R
23. Consumer advisory provided for raw or undercooked foods.	p
Highly Susceptible Populations	Y	N	O	A	C	R
24. Pasteurized foods used; prohibited foods not offered.	p
Chemical	Y	N	O	A	C	R
25. Food additives: approved and properly used.	p
26. Toxic substances properly identified, stored and used.	..	p	p	..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

	Y	N	O	A	C	R
Chemical						
<i>Fail Notes</i> 7-201.11(B)* <i>CRITICAL - Separation, Storage-chemicals above food, etc. [Bottle of stainless steel cleaner over dish washing machine. COS-Corrected on site manager relocated chemical.]</i>						
Conformance with Approved Procedures						
27. Compliance with variance, specialized process and HACCP plan.	p
GOOD RETAIL PRACTICES						
Safe Food and Water						
28. Pasteurized eggs used where required.	p
29. Water and ice from approved source.	p
30. Variance obtained for specialized processing methods.	p
Food Temperature Control						
31. Proper cooling methods used; adequate equipment for temperature control.	p
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>						
32. Plant food properly cooked for hot holding.	p
33. Approved thawing methods used.	p
34. Thermometers provided and accurate.	p
Food Identification						
35. Food properly labeled; original container.	p
Prevention of Food Contamination						
36. Insects, rodents and animals not present; no unauthorized persons.	..	p
<i>Fail Notes</i> 6-202.13(B)(1) <i>Insect control devices not above food prep area [No pest fly strips over food production areas, fly lights over bun storage areas]</i> 6-501.111(C)* <i>CRITICAL - Effective pest control measures in place [Over 70 flies observed in kitchen, dining and bathroom areas Must have infestation addressed by 30 day followup.]</i> 6-501.112* <i>CRITICAL - Removing dead pests [Fly strips over food production areas covered in dead flies COS-manager had employee remove strips.]</i>						
37. Contamination prevented during food preparation, storage and display.	p
38. Personal cleanliness.	p
39. Wiping cloths: properly used and stored.	p
<i>This item has Notes. See Footnote 5 at end of questionnaire.</i>						
40. Washing fruits and vegetables.	p
Proper Use of Utensils						
41. In-use utensils: properly stored.	p
42. Utensils, equipment and linens: properly stored, dried and handled.	..	p
<i>Fail Notes</i> 4-903.11(A)(3) <i>Equipment/utensil/linen storage-6" above floor [In outside storage area single use clamshells stacked on floor single use cups stacked on floor.]</i>						
43. Single-use and single-service articles: properly used.	p
44. Gloves used properly.	p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending	Y	N	O	A	C	R
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Critical items	p
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- non-critical items	..	p
<i>Fail Notes</i> 4-101.17(A) <i>Use limitation for food contact material-wood [Shelves in outside storage area made of unsealed wood.]</i>						
46. Warewashing facilities: installed, maintained, and used; test strips.	..	p
<i>Fail Notes</i> 4-501.116 <i>Concentration of sanitizer solution determined by use of test kit [Dish machine sanitizer 0 ppm Bleach]</i>						
4-603.14() <i>Equipment food-contact surfaces & utensils effectively washed [(A) Dishwashing machine dirty.]</i>						
47. Non-food contact surfaces clean.	..	p
<i>Fail Notes</i> 4-601.11(C) <i>Nonfood contact surfaces of equipment clean [Fan covers in walk in cooler dirty]</i>						
Physical Facilities	Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.	p
49. Plumbing installed; proper backflow devices.	..	p
50. Sewage and waste water properly disposed.	p
51. Toilet facilities: properly constructed, supplied and cleaned.	p
52. Garbage and refuse properly disposed; facilities maintained.	p
53. Physical facilities installed, maintained and clean.	p
54. Adequate ventilation and lighting; designated areas used.	..	p
<i>Fail Notes</i> 6-202.11() <i>Protective shielding on light bulbs over exposed food/utensils/equipment [Light cover missing from walk in cooler]</i>						
Administrative/Other	Y	N	O	A	C	R
55. Other violations	..	p
<i>Fail Notes</i> 8-304.11(A) <i>Post the license in a location in the Food Establishment [Facility does not have license posted in establishment.]</i>						

EDUCATIONAL MATERIALS

The following educational materials were provided

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Eggs scrambled 165

Footnote 2

Notes:

sausage 161, Breakfast burrito 152, Eggs 144,

Footnote 3

Notes:

Canadian Bacon 35, Eggs 45, Sliced tomatoes 43, Walk in cooler Soft serve 42, Shredded Cheese 41, Sliced tomatoes 41, Milk 35, Chocolate milk 37, Eggs 38, Breakfast burritos 42, Salad blend 33,

Footnote 4

Notes:

freezer ok

Footnote 5

Notes:

Towel sanitizer 100 ppm parts per million (Bleach)

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 9/13/2011
Business: MCDONALDS

Business ID: 102946FR

Inspection: 07001326

Store ID:

Phone: 6208425069

Inspector: KDA07

Reason: 03 Complaint

801 W MAIN
 ANTHONY, KS 67003

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
09/13/11	09:15 AM	11:30 AM	2:15	1:15	3:30	0	
Total:			2:15	1:15	3:30	0	

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

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 15, 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 unless otherwise directed on this form.

Failure to comply with the food safety law 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 food safety law; 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 Food Safety Law, effective October 1, 2004, includes K.S.A. 74-581 et seq.; the Kansas Food, Drug and Cosmetic Act, K.S.A. 65-601 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 mobile retail ice cream vendors; food service establishments located in retail food stores; food vending machines; food vending machine companies and dealers; retail food stores; food processing plants; food service establishments.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 10/13/11

Inspection Report Number 07001326

Inspection Report Date 09/13/11

Establishment Name MCDONALDS

Physical Address 801 W MAIN City ANTHONY

Zip 67003

Additional Notes and Instructions

7 criticals including 1 uncorrected critical involving fly infestation issue.