

**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**

**Insp Date:** 11/3/2011  
**Business:** PIZZA HUT

**Business ID:** 100211FR

**Inspection:** 07001406

400 E 4TH  
 BELLE PLAINE, KS 67013

**Store ID:**  
**Phone:** 6204883668  
**Inspector:** KDA07  
**Reason:** 01 Routine  
**Results:** No Follow-up

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
11/03/11	03:20 PM	05:00 PM	1:40	0:05	1:45	0	
<b>Total:</b>			1:40	0:05	1:45	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Print Critical Violations 1 Lic. Insp. No  
 Address Verified p

**INSPECTION INFORMATION**

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.

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, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

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

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

**Demonstration of Knowledge**

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R  
 p " " " " "

**Employee Health**

- 2. Management awareness; policy present.
- 3. Proper use of reporting, restriction and exclusion.

Y N O A C R  
 p " " " " "  
 p " " " " "

**Good Hygienic Practices**

- 4. Proper eating, tasting, drinking, or tobacco use
- 5. No discharge from eyes, nose and mouth.

Y N O A C R  
 p " " " " "  
 p " " " " "

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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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
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	..	..	..	..
<i>Fail Notes</i>   4-602.11(E)(4)(b)   <i>Non-PHF Food Contact Surface Cleaning Frequency-ice bins, soda nozzles-to preclude mold/soil build up [Mold buildup on gaaard over ice in ice machine.]</i>						
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	..	..	..
17. Proper reheating procedures for hot holding.	..	..	p	..	..	..
18. Proper cooling time and temperatures.	..	..	p	..	..	..
19. Proper hot holding temperatures.	..	..	p	..	..	..
20. Proper cold holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>						
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	..	..	..	..
<i>Fail Notes</i>   7-201.11(B)*   <i>CRITICAL - Separation, Storage-chemicals above food, etc. [full dispensers over 3 compartment sink, Hand washing soap, hand sanitizer, floor cleaner, degreaser for spray bottles COS- Corrected on site Establishment has until next routine inspection to have ecolab relocate all chemical storage systems away from areas over dish washing areas at 3 compartment sink. Only allowed chemical storage above 3 compartment sinks are chemicals directly related to washing dishes. Manager will notify inspector by email once chemicals have been moved.]</i>						
Conformance with Approved Procedures	Y	N	O	A	C	R

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Conformance with Approved Procedures	Y	N	O	A	C	R
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27. Compliance with variance, specialized process and HACCP plan.	..	..	p	..	..	..
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GOOD RETAIL PRACTICES
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Safe Food and Water	Y	N	O	A	C	R
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28. Pasteurized eggs used where required.	..	..	p	..	..	..
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29. Water and ice from approved source.	p	..	..	..	..	..
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30. Variance obtained for specialized processing methods.	..	..	p	..	..	..
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Food Temperature Control	Y	N	O	A	C	R
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31. Proper cooling methods used; adequate equipment for temperature control.	p	..	..	..	..	..
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32. Plant food properly cooked for hot holding.	..	..	p	..	..	..
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33. Approved thawing methods used.	p	..	..	..	..	..
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34. Thermometers provided and accurate.	..	..	p	..	..	..
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Food Identification	Y	N	O	A	C	R
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35. Food properly labeled; original container.	p	..	..	..	..	..
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Prevention of Food Contamination	Y	N	O	A	C	R
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36. Insects, rodents and animals not present; no unauthorized persons.	p	..	..	..	..	..
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37. Contamination prevented during food preparation, storage and display.	p	..	..	..	..	..
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38. Personal cleanliness.	p	..	..	..	..	..
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39. Wiping cloths: properly used and stored.	p	..	..	..	..	..
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***This item has Notes. See Footnote 3 at end of questionnaire.***

40. Washing fruits and vegetables.	..	..	..	p	..	..
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Proper Use of Utensils	Y	N	O	A	C	R
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41. In-use utensils: properly stored.	p	..	..	..	..	..
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42. Utensils, equipment and linens: properly stored, dried and handled.	p	..	..	..	..	..
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43. Single-use and single-service articles: properly used.	p	..	..	..	..	..
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44. Gloves used properly.	..	..	p	..	..	..
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Utensils, Equipment and Vending	Y	N	O	A	C	R
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45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Critical items	p	..	..	..	..	..
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45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- non-critical items	p	..	..	..	..	..
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46. Warewashing facilities: installed, maintained, and used; test strips.	..	p	..	..	..	..
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***This item has Notes. See Footnote 4 at end of questionnaire.***

*Fail Notes | 4-302.14 Sanitizer test kit  
[No sanitizer test kit available for Bleach sanitizer]*

47. Non-food contact surfaces clean.	p	..	..	..	..	..
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Physical Facilities	Y	N	O	A	C	R
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48. Hot and cold water available; adequate pressure.	p	..	..	..	..	..
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49. Plumbing installed; proper backflow devices.	p	..	..	..	..	..
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Physical Facilities	Y	N	O	A	C	R
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|--|----|----|----|----|----|----|
| 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  | .. | .. | .. | .. |

*Fail Notes* | 6-501.12(A) *Physical facilities clean  
[Floor behind make table and other equipment next to make table  
dirty.]*

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|---|---|----|----|----|----|----|
| 54. Adequate ventilation and lighting; designated areas used. | p | .. | .. | .. | .. | .. |
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Administrative/Other	Y	N	O	A	C	R
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| 55. Other violations | p | .. | .. | .. | .. | .. |
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EDUCATIONAL MATERIALS
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The following educational materials were provided ..

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## **Footnote 1**

### **Notes:**

Handsink set up at 3 compartment sink that has a dish machine attached to the 3 compartment sink. If the establishment wants to use as a hand wash sink and the dish washing machine fails establishment would have no way to wash dishes and would have to close until dish machine is repaired. Hand wash sinks are dedicated sinks and no other tasks should be attempted at the hand wash sink. Facility has a hand wash sink in the southeast corner of the establishment that is deemed accessible to the hand washing needs of the facility. Manager reports that very few employees use the 3 compartment sink for hand washing.

## **Footnote 2**

### **Notes:**

Make table sausage 35, Beef 35, Ham 34, Meat mix 34, Lettuce 37, Diced tomatoes 36, PAsta 36, Meat pasta sauce 36, Walk in cooler HAm 29, Beef 42, PAsta salad 40, Cottage Cheese 36, Lettuce for salads 36, Salad bar Cottage cheese 39, Lettuce 40, Potato salad 38,

## **Footnote 3**

### **Notes:**

Wiping cloths sanitizer 200ppm Parts Per Million Quaternary ammonia

## **Footnote 4**

### **Notes:**

Dish machine sanitizer 100 ppm Bleach