

**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:** 1/5/2012  
**Business:** PIZZA HUT

**Business ID:** 98012FR

**Inspection:** 07001514

422 N SUMMIT DR  
 ARKANSAS CITY, KS 67005

**Store ID:**  
**Phone:** 6204421925  
**Inspector:** KDA07  
**Reason:** 01 Routine  
**Results:** Follow-up

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
01/05/12	10:50 AM	12:30 PM	1:40	0:30	2:10	0	
<b>Total:</b>			1:40	0:30	2:10	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification     Email     Critical Violations   1   Lic. Insp.   No  

Sent Notification To \_\_\_\_\_

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

Y N O A C R  
 p . . . . .

# 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	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
<i>Fail Notes</i>	4-601.11A* <b>CRITICAL - Food Contact Clean to Sight and Touch</b> [Over pasta sauce area, microwave dirty COS-Corrected on site manager had cleaned On clean dish rack 5 metal pans dirty COS-Manager pulled for recleaning and will have employees go thru all other pans on rack.]					
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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>						
17. Proper reheating procedures for hot holding.	p	..	..	..	..	..
18. Proper cooling time and temperatures.	..	..	p	..	..	..
19. Proper hot holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>						
20. Proper cold holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 4 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	..	..	..	..	..
Conformance with Approved Procedures	Y	N	O	A	C	R

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Conformance with Approved Procedures	Y	N	O	A	C	R
27. Compliance with variance, specialized process and HACCP plan.	p	..	..	..	..	..
GOOD RETAIL PRACTICES						
Safe Food and Water	Y	N	O	A	C	R
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	Y	N	O	A	C	R
31. Proper cooling methods used; adequate equipment for temperature control.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 5 at end of questionnaire.</i></b>						
32. Plant food properly cooked for hot holding.	..	..	p	..	..	..
33. Approved thawing methods used.	p	..	..	..	..	..
34. Thermometers provided and accurate.	p	..	..	..	..	..
Food Identification	Y	N	O	A	C	R
35. Food properly labeled; original container.	p	..	..	..	..	..
Prevention of Food Contamination	Y	N	O	A	C	R
36. Insects, rodents and animals not present; no unauthorized persons.	p	..	..	..	..	..
37. Contamination prevented during food preparation, storage and display.	p	..	..	..	..	..
38. Personal cleanliness.	p	..	..	..	..	..
39. Wiping cloths: properly used and stored.	..	..	p	..	..	..
40. Washing fruits and vegetables.	..	..	p	..	..	..
Proper Use of Utensils	Y	N	O	A	C	R
41. In-use utensils: properly stored.	p	..	..	..	..	..
42. Utensils, equipment and linens: properly stored, dried and handled.	..	p	..	..	..	..
<i>Fail Notes</i>   4-901.11(A)   <i>Equipment/utensils air dried after washing, rinsing &amp; sanitizing [Pans on clean dish rack wet when stacked]</i>						
4-903.11(B)(2)   <i>Equipment/utensil/linen storage-covered or inverted [Forks not inverted in storage before wrapping at wait station.]</i>						
43. Single-use and single-service articles: properly used.	p	..	..	..	..	..
44. Gloves used properly.	p	..	..	..	..	..
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	..	..	..	..	..
46. Warewashing facilities: installed, maintained, and used; test strips.	p	..	..	..	..	..
47. Non-food contact surfaces clean.	p	..	..	..	..	..
Physical Facilities	Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.	p	..	..	..	..	..
49. Plumbing installed; proper backflow devices.	p	..	..	..	..	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities	Y	N	O	A	C	R
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	..	..	..	..	..

Administrative/Other	Y	N	O	A	C	R		
55. Other violations	..	p	..	..	..	..		
<table style="border: none; width: 100%;"> <tr> <td style="border-right: 1px solid black; padding: 5px; vertical-align: top;"><i>Fail Notes</i></td> <td style="padding: 5px; vertical-align: top;"> <i>8-304.11(A) Post the license in a location in the Food Establishment [2010 license posted in establishment no 2011 or 2012 license posted.]</i> </td> </tr> </table>	<i>Fail Notes</i>	<i>8-304.11(A) Post the license in a location in the Food Establishment [2010 license posted in establishment no 2011 or 2012 license posted.]</i>						
<i>Fail Notes</i>	<i>8-304.11(A) Post the license in a location in the Food Establishment [2010 license posted in establishment no 2011 or 2012 license posted.]</i>							

<b>EDUCATIONAL MATERIALS</b>
------------------------------

The following educational materials were provided ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

dish machine sanitizer 50ppm Bleach (Parts per Million)

## **Footnote 2**

### **Notes:**

Meat lovers pizza 198, Supream pizza 186,

## **Footnote 3**

### **Notes:**

Alfredo pasta 156, Chicken pizza 136, Pepperoni pizza 146

## **Footnote 4**

### **Notes:**

Salad bar Cottage cheese 37, Diced tomatoes 36, Diced eggs 28, Walk in cooler Shredded cheese 38, Potato salad 36, Pasta salad 35, Pizza Cheese 31, Italian sausage 35, Sausage 38, Meat sauce 28, Make table Sliced tomatoes 38, Salad 38, Pasta 36, Shredded Cheese 38, Pizza cheese 38, Ham 35, Sliced sandwich ham 34, Diced tomatoes 34, Freezers ok,

## **Footnote 5**

### **Notes:**

freezer ok, make table air 38, sandwich table air 39,