

**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:** 3/27/2012      **Business ID:** 77882FS  
**Business:** NORTH END (THE)

**Inspection:** 07001642  
**Store ID:**  
**Phone:** 6204424466  
**Inspector:** KDA07  
**Reason:** 01 Routine  
**Results:** No Follow-up

3413 N SUMMIT  
 ARKANSAS CITY, KS 67005

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
03/27/12	09:20 AM	10:20 AM	1:00	1:20	2:20	0	
Total:			1:00	1:20	2:20	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification      Fax \_\_\_\_\_      Critical Violations 5 \_\_\_\_\_      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**

<b>Demonstration of Knowledge</b>	Y	N	O	A	C	R
1. Certification by accredited program, compliance with Code, or correct responses.	p	..	..	..	..	..
<b>Employee Health</b>	Y	N	O	A	C	R
2. Management awareness; policy present.	p	..	..	..	..	..
3. Proper use of reporting, restriction and exclusion.	p	..	..	..	..	..
<b>Good Hygienic Practices</b>	Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use	p	..	..	..	..	..

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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	..	..	..	..
<i>Fail Notes</i>   6-301.11   <i>Handwash cleanser provided [No working soap available at handwash sink]</i>						
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	..	..	..	..	..
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	..	..	p	..
<i>Fail Notes</i>   3-403.11(C)*   <i>CRITICAL - Reheating PHF for Hot Holding-commercially prepared-135°F [Per employee Commercially prepared Burritos 120, 106, Chicken tenders 116, 130, Corn dogs 108 not reheated to 135 COS-Corrected on site employee cooked foods less than 2 hours prior recooked foods in fryer to above 165 for 15 seconds. ]</i>						
18. Proper cooling time and temperatures.	..	..	p	..	..	..
19. Proper hot holding temperatures.	..	p	..	..	p	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
<i>Fail Notes</i>   3-501.16(A)(1)*   <i>CRITICAL - PHF Hot Holding-&gt;135°F [Just palced in hot holding unit by employee Burritos 120, 106, Chicken tenders 116, 130, Corn dogs 108. Discovered in discussion with employee that foods were undercooked from fryer due to misunderstanding on cooking times COS-Employee recooked foods to above 165. ]</i>						
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	..	..	p	..
<i>Fail Notes</i>   3-501.18(A)(2)*   <i>CRITICAL - RTE PHF, Disposition-discard if in a container w/out a date [In walk in cooler over 24 hours after opening chili, sliced tomatoes, Sliced ahm not date marked COS-Employee date marked ]</i>						
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	..	..

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<b>Highly Susceptible Populations</b>	Y N O A C R
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24. Pasteurized foods used; prohibited foods not offered.	.. . p . . .
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<b>Chemical</b>	Y N O A C R
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25. Food additives: approved and properly used.	.. . p . . .
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26. Toxic substances properly identified, stored and used.	.. p . . . .
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<i>Fail Notes</i>	7-201.11(B)*	<i>CRITICAL - Separation, Storage-chemicals above food, etc.                  [Above 3 compartment sink Stainless steel cookwear cleaner, Fryer                  boilout stored COS-employee relocated chemicals to below sink.]</i>
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<b>Conformance with Approved Procedures</b>	Y N O A C R
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27. Compliance with variance, specialized process and HACCP plan.	.. . p . . .
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<b>GOOD RETAIL PRACTICES</b>
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<b>Safe Food and Water</b>	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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<b>Food Temperature Control</b>	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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***This item has Notes. See Footnote 3 at end of questionnaire.***

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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<b>Food Identification</b>	Y N O A C R
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35. Food properly labeled; original container.	p . . . .
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<b>Prevention of Food Contamination</b>	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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40. Washing fruits and vegetables.	.. . . p . .
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<b>Proper Use of Utensils</b>	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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<b>Utensils, Equipment and Vending</b>	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 . . . p .
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Utensils, Equipment and Vending	Y	N	O	A	C	R
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<i>Fail Notes</i>	4-101.11*	<i>CRITICAL - Utensils/food-contact surfaces of safe materials [In walk in cooler non food grade Sterilite containers used to store Hot dogs, Polish dogs and Bratwurst COS-Employee lines containers with butcher paper, ice machine fill vat plugged with trash bags COS-Trash bag replaced by manager with food grade bag.]</i>
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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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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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50. Sewage and waste water properly disposed.	p	..	..	..	..	..
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51. Toilet facilities: properly constructed, supplied and cleaned.	p	..	..	..	..	..
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52. Garbage and refuse properly disposed; facilities maintained.	p	..	..	..	..	..
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53. Physical facilities installed, maintained and clean.	p	..	..	..	..	..
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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

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Chicken tenders 165, 167, 174, Bratwurst 146, Cheese hot dogs 153, Hot dogs 166,

## **Footnote 2**

### **Notes:**

Make table Pizza Cheese 43, Beef 43, Sausage 43, Walk in cooler Hot dogs 39, Bratwurst 39, chili 35, Sliced tomatoes 38, Egg rolls 35, Chicken breast 32,

## **Footnote 3**

### **Notes:**

freezer ok, Walk in cooler air 35, Make table 43, South walk in cooler air 35,