

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: 10/10/2012 **Business ID:** 104191FR
Business: ARBY'S #6903

Inspection: 07002057
Store ID:
Phone: 6204426947
Inspector: KDA07
Reason: 01 Routine
Results: No Follow-up

1321 N SUMMIT
 ARKANSAS CITY, KS 67005

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
10/10/12	01:00 PM	02:15 PM	1:15	0:15	1:30	0	
Total:			1:15	0:15	1:30	0	

FOOD ESTABLISHMENT PROFILE

Updated Risk Category _____ Updated Sq. Footage Under 5,000 sq feet
 Insp. Notification Email Critical Violations 2 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 OR VISIT www.ksda.gov/food_safety/ 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.

Y N O A C R
 p

3. Proper use of reporting, restriction and exclusion.

p

Good Hygienic Practices

Y N O A C R

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Good Hygienic Practices	Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use	..	p	p	..
<i>Fail Notes</i> 2-401.11* CRITICAL - Eating, Drinking, or Using Tobacco [employee drink on counter in drive thru over portion pack bbq sauces COS-Corrected on site employee discarded , Employee drink stored on freezer containing curley fries COS-Employee removed]						
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
<i>This item has Notes. See Footnote 1 at end of questionnaire.</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
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
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	..

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Chemical		Y	N	O	A	C	R
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<i>Fail Notes</i>	7-201.11(B)* <i>CRITICAL - Separation, Storage-chemicals above food, etc. [Stored over 3 compartment sink drain board 1 bottle Heavy Duty degreaser 4 bottles of comet w/Bleach and 1 bottle Dawn Spray Detergent COS-Manager relocated bottles]</i>
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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

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 4 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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<i>Fail Notes</i>	4-201.11 <i>Equipment durability [Door on front line reach in cooler on right side does not seal when closed]</i>
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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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Utensils, Equipment and Vending	Y	N	O	A	C	R
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<i>Fail Notes</i>	4-601.11(C) <i>Nonfood contact surfaces of equipment clean [Fan covers on walk in cooler compressor fan covers dirty with buildup of dirt and dust.]</i>
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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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<i>Fail Notes</i>	6-501.12(A) <i>Physical facilities clean [Wall between the fryer and oven dirty with buildup of grease and durt.]</i>
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54. Adequate ventilation and lighting; designated areas used.	..	p
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<i>Fail Notes</i>	6-202.11() <i>Protective shielding on light bulbs over exposed food/utensils/equipment [(A) No light cover on light in outside walk in freezer]</i>
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Administrative/Other	Y	N	O	A	C	R
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55. Other violations	p	..	p
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EDUCATIONAL MATERIALS

The following educational materials were provided ..

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Footnote 1

Notes:

3 compartment sink sanitizer 200ppm Quaternary (Parts Per Million)

Footnote 2

Notes:

Roast beef on slicer 165, Hot holding roast beef 168, Nacho cheese 135,

Footnote 3

Notes:

Make table 40, Sliced tomatoes 43, Sliced chicken breast 38, HAM and cheese setups 43, Cut lettuce 41, 43, 37, chicken salad 38, Corned beef 37, Salad 43, cut lettuce 33, Walk in cooler air 36, Roast beef 42, Sliced tomatoes 41, Tomatoes 36, Diced tomatoes 36, Freezers and frozen foods ok, chicken salad 32

Footnote 4

Notes:

Towel water 200ppm Quaternary