

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: 11/6/2012 **Business ID:** 102946FR
Business: MCDONALDS

Inspection: 07002106
Store ID:
Phone: 6208425069
Inspector: KDA07
Reason: 01 Routine
Results: No Follow-up

801 W MAIN
 ANTHONY, KS 67003

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
11/06/12	09:00 AM	10:45 AM	1:45	1:00	2:45	0	
Total:			1:45	1:00	2:45	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		
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	p	..		
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%; border-right: 1px solid black; padding-right: 5px;"><i>Fail Notes</i></td> <td style="padding-left: 5px;"> 2-301.14(l)* CRITICAL - When to Wash Hands - After engaging in other activities that contaminate the hands <i>[In kitchen gloved employee observed touching employee's back then going to work with wrapped breakfast burritos without changing gloves and washing hands COS-Corrected on site employee left line and washed hands then changed gloves before returning to work.]</i> </td> </tr> </table>	<i>Fail Notes</i>	2-301.14(l)* CRITICAL - When to Wash Hands - After engaging in other activities that contaminate the hands <i>[In kitchen gloved employee observed touching employee's back then going to work with wrapped breakfast burritos without changing gloves and washing hands COS-Corrected on site employee left line and washed hands then changed gloves before returning to work.]</i>						
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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		
<i>This item has Notes. See Footnote 2 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		
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>								
20. Proper cold holding temperatures.	p		
<i>This item has Notes. See Footnote 4 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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	Y	N	O	A	C	R
Chemical	Y	N	O	A	C	R
<i>Fail Notes</i> 7-201.11(B)* <i>CRITICAL - Separation, Storage-chemicals above food, etc. [Franke Chem for milk systems over automatic dish washing machine COS- Manager moved chemicals, Fryer cleaner stored over dish washing machine COS-Manager relocated]</i>						
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
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
<i>Fail Notes</i> 6-202.13(B)(1) <i>Insect control devices not above food prep area [5 fly strips 1 each located above coffee preparation station, tea making station, food preparation stations.]</i>						
37. Contamination prevented during food preparation, storage and display.	p
38. Personal cleanliness.	p
39. Wiping cloths: properly used and stored.	..	p
<i>Fail Notes</i> 3-304.14(B)(1) <i>Wet wiping cloths stored in sanitizer [5 buckets of wet wiping cloths stored in quatinary sanitizer with zero dilution sanitizer]</i>						
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
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
<i>Fail Notes</i> 4-201.11 <i>Equipment durability [Bottom door seal on walk in cooler broken]</i>						

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Utensils, Equipment and Vending	Y	N	O	A	C	R
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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
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48. Hot and cold water available; adequate pressure. p

49. Plumbing installed; proper backflow devices. . . p

<i>Fail Notes</i>	5-202.12(A)	<i>Handsink-100°F minimum water temperature through mixing faucet [Hand wash sink in back room area not maintaining 100 water temperature Facility having water problems, facility has hot water at hand wash sink at front of store for employees to use.]</i>
	5-205.15(B)	<i>SWING - Plumbing system maintained in good repair [NC-Not Critical Facility reported intermitent issues with hot water manager had plumber out during inspection and requested install on a new hot water heater to correct. Manager agreed to email inspector once hot water heater installed.]</i>

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

<i>Fail Notes</i>	6-501.11	<i>Physical facilities maintained in good repair [Wall by back door has square hole, door jam rusted out at back door.]</i>
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54. Adequate ventilation and lighting; designated areas used. p

Administrative/Other	Y	N	O	A	C	R
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55. Other violations p

EDUCATIONAL MATERIALS

The following educational materials were provided p

Material Distributed | Education Title #11 Employee Handwashing

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Footnote 1

Notes:

Dish machine chlorine sanitizer 100ppm (parts per million)

Footnote 2

Notes:

Eggs 159

Footnote 3

Notes:

Canadian bacon 151, Folded eggs 159, Round eggs 152,

Footnote 4

Notes:

Reach in cooler air 39, 41, 42, Freezers and frozen foods ok, Eggs 45, Folded eggs 42, Salad 40, Walk in cooler air 38, Eggs 45, Folded eggs 43, Salad mix 40, Milk 35, Pasturized eggs 35, Sliced tomatoes 36, Vanilla Soft serve 36, In ice cream machine soft serve vanilla 39