

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: 12/18/2012 **Business ID:** 101132FR
Business: WENDY'S #3509

Inspection: 07002176
Store ID:
Phone: 3166365575
Inspector: KDA07
Reason: 03 Complaint
Results: No Follow-up

1900 NORTH SUMMIT
 ARKANSAS CITY, KS 67005

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
12/18/12	04:15 PM	05:30 PM	1:15	0:30	1:45	0	
Total:			1:15	0:30	1:45	0	

FOOD ESTABLISHMENT PROFILE	
Updated Risk Category _____	Updated Sq. Footage <u>1. Under 5,000 sq feet</u>
Insp. Notification <u>Email</u> Critical (P) Violations <u>2</u>	Critical (Pf) Violations <u>1</u> Lic. Insp. _____
Sent Notification To _____	
Certified Manager on Staff <input checked="" type="checkbox"/>	Certified Manager Present <input checked="" type="checkbox"/> Address Verified <input checked="" type="checkbox"/>

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.	Y	N	O	A	C	R
	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
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
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. <i>This item has Notes. See Footnote 1 at end of questionnaire.</i>	p
18. Proper cooling time and temperatures.	p
19. Proper hot holding temperatures. <i>This item has Notes. See Footnote 2 at end of questionnaire.</i>	p
20. Proper cold holding temperatures. <i>This item has Notes. See Footnote 3 at end of questionnaire.</i>	..	p	p	..
<i>Fail Notes</i> 3-501.16(A)(2)(a)* CRITICAL P - PHF Cold Holding-<41°F <i>[on food order preparation table 2 containers of sliced tomatoes from 9am 45 COS-Corrected on site manager removed to walk in cooler to rapid chill to 41 or below.]</i>						
21. Proper date marking and disposition. <i>This item has Notes. See Footnote 4 at end of questionnaire.</i>	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>	<p>7-201.11(B)* <i>CRITICAL P - Separation, Storage-chemicals above food, etc. [On front line area Tripple cleaner stored over handwash sink COS-Cleaner relocated by manager]</i></p> <p>7-207.11(A)* <i>CRITICAL Pf - Necessary medicines [employee novalog medicine stored over romaine lettuce in walk in cooler COS-Manager relocated medicine]</i></p>
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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
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
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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
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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
37. Contamination prevented during food preparation, storage and display.	p
38. Personal cleanliness.	p
39. Wiping cloths: properly used and stored.	p
<i>This item has Notes. See Footnote 5 at end of questionnaire.</i>	
40. Washing fruits and vegetables. p

Proper Use of Utensils	Y N O A C R
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41. In-use utensils: properly stored.	.. p
<i>Fail Notes</i>	<p>3-304.12(C) <i>In-use utensil storage-on cleaned/sanitized surface [Clean ice scoup stored on dirty towel in drive thru.]</i></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
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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

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Utensils, Equipment and Vending	Y	N	O	A	C	R
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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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<i>Fail Notes</i>	5-205.15(B)	<i>SWING Pf - Plumbing system maintained in good repair [NC-Not Critical Core (Swing)-Facet to sprayer at 3 compartment sink leaking]</i>
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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 [Ceiling tiles in back room areas dirty with dust and dried on dirt.]</i>
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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

The following educational materials were provided ..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Chili meat 189

Footnote 2

Notes:

Chili 158, hamburger 158, spicy chicken 158, potato 162

Footnote 3

Notes:

Cut lettuce 38, 40, pico de gallo 40, Sliced cheese 43, Chocolate frosty 38, Walk in cooler air 40, Tomatoes 39, Shredded cheese 38, salad 38, Cut apples 35, Milk 33,

Footnote 4

Notes:

Various products manager identified as made within 24 hours in walk in cooler without date mark. Discussed date marking.

Footnote 5

Notes:

200 ppm quaternary (Parts per Million)

FIELD WARNING LETTER

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FIELD WARNING LETTER

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012, K.S.A. 65-619 *et seq.* and regulations promulgated pursuant thereto, grants the Kansas Department of Agriculture authority to regulate food establishments and food processing plants. The Kansas Food Code is adopted and amended by K.A.R. 4-28-8 through 15.

During the inspection today of the Food Establishment listed above, violations of the Kansas Food Code were observed. The violations are documented in the attached Kansas Food Establishment Inspection Report.

Although we will not take further action at this time based on this inspection report, repeated violations observed during future inspections may result in:

- Embargo of non-compliant products;
- immediate closure of your establishment;
- civil penalties of up to \$1,000.00 per violation;
- denial of license renewal;
- modification, suspension and/or revocation of any license or authority issued pursuant to the Kansas Food, Drug and Cosmetic Act;
- and/or any other penalty authorized by law.

Future inspections will be initiated during the next routine inspection cycle, unless we receive a complaint about the food establishment.