

**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:** 3/19/2013      **Business ID:** 101480FE  
**Business:** APPLEBEE'S #1013

**Inspection:** 07002317  
**Store ID:**  
**Phone:** 3167339447  
**Inspector:** KDA07  
**Reason:** 01 Routine  
**Results:** No Follow-up

436 S ANDOVER RD  
 ANDOVER, KS 67002

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
03/19/13	02:00 PM	04:00 PM	2:00	0:05	2:05	0	
<b>Total:</b>			2:00	0:05	2:05	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Fax Sent Notification To \_\_\_\_\_ Lic. Insp. No  
 Priority(P) Violations 0 Priority foundation(Pf) Violations0  
 Certified Manager on Staff    Certified Manager Present    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.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, 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/](http://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**

<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	..	..	..	..	..

# 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	<i>Pf - Food Contact Clean to Sight and Touch [On clean dish rack 1 plate with dried on food partials COS-Corrected on site manager recleaned, on food production line 8 plates with dried on food on food contact surfaces of plates COS-Manager recleaned Microwave over food production line with buildup of dried foods COS-Manager cleaned, All Seals on refrigerator cooler and walk in coolers dirty with dried on food and a moldy buildup on seals throughout kitchen, most seals are cracked and broken also. Facility must have all seals clean or replaced and void of food partials by 30 day follow-up]</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	..	..	..	..	..
<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	..	..	..
20. Proper cold holding temperatures.		..	p	..	..	p	..
<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>							
<i>Fail Notes</i>	3-501.16(A)(2)(a)	<i>P - PHF Cold Holding-&lt;41°F [On food production line cut lettuce 46 COS-Manager pulled lettuce and placed in walk in cooler to chill back to 41.]</i>					
21. Proper date marking and disposition.		..	p	..	..	p	..
<i>Fail Notes</i>	3-501.18(A)(2)	<i>P - RTE PHF, Disposition-discard if in a container w/out a date [Open bag institutional produced lettuce not date marked COS-Manager could not identify when opened so he discarded VD]</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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 4 at end of questionnaire.</i></b>							
Highly Susceptible Populations		Y	N	O	A	C	R

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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
27. Compliance with variance, specialized process and HACCP plan.	..	..	p	..	..	..
<b>GOOD RETAIL PRACTICES</b>						
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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 5 at end of questionnaire.</i></b>						
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.	..	p	..	..	p	..
<i>Fail Notes</i>   6-202.13(B)(1)   <i>Insect control devices not above food prep area [Ecolab flying insect light over salad area in Expo COS-Manager unplugged light]</i>						
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 [on clean dish rack by dish room metal pans stacked wet, on clean pan rack in back room metal pans stacked wet.]</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-P and Pf items	..	p	..	..	..	..

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending	Y	N	O	A	C	R
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*Fail Notes* | 4-101.11 *P - Utensils/food-contact surfaces of safe materials  
[In walk in cooler Bok Choi stored in nonfood grade to go bag COS-Manager removed from bag and placed on shelve in walk in cooler, On backroom shelving taco chips stored in nonfood grade sterilite not completely lined with food grade liner COS-Manager moved chips into food grade cambro containers.]*

45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Core items .. p .. .. .

*Fail Notes* | 4-501.11() *Equipment in good repair/adjustment  
[(B) seals to grill coolers broken, walk in cooler seals broken, walk in freezer seals not sealing to prevent buildup of frost, refrigerator seals by grill broken, ]*

46. Warewashing facilities: installed, maintained, and used; test strips. p .. .. .

47. Non-food contact surfaces clean. .. p .. .. .

*Fail Notes* | 4-601.11(C) *Nonfood contact surfaces of equipment clean  
[Grill, fryer and hood nonfood contact surfaces dirty with dried on food and grease]*

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 .. .. .

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 .. .. .

*Fail Notes* | 6-501.114(B) *Premises free of unnecessary litter  
[Outside storage room trash and dirt buildup needs removed]*  
6-501.12(A) *Physical facilities clean  
[Wall and floor under grill dirty with buildup of dried on foods and grease.]*

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						
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The following educational materials were provided ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

**Notes:**

Dish washer 50ppm chlorine sanitizer (Parts per million)

## **Footnote 2**

**Notes:**

Chicken 165, Hamburger 197

## **Footnote 3**

**Notes:**

Walk in cooler #1 air 37.8, pico 39.4, Seasoned tomatoes 38.6, potatoes cut 39.9, corn 33.7, sour cream 38.1, raw chicken breast 39.6, Ground beef 37.5, Tomatoes 38.6, Slaw kit 37.4, cut lettuce 38.4, 9 ounce steak 39.6, ribs 40.6, Walk in cooler #2 air 40.4, Make table air 27, Corn 34, spinach 43, corndogs 35.6, cut potatoes 43,

## **Footnote 4**

**Notes:**

In menu

## **Footnote 5**

**Notes:**

2 of 3 thermometers checked in water matched inspection thermometer.

## VOLUNTARY DESTRUCTION REPORT

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**ACTIONS**

Number of products Voluntarily Destroyed   1  

**VOLUNTARY DESTRUCTION REPORT**

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product Bag lettuce Qty 3 Units lbs Value \$ 10.00

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

