

**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:** 9/23/2013      **Business ID:** 108427FE  
**Business:** SPANGLES #26

**Inspection:** 07002588  
**Store ID:**  
**Phone:** 3166858817  
**Inspector:** KDA07  
**Reason:** 01 Routine  
**Results:** No Follow-up

531 S ANDOVER RD  
 ANDOVER, KS 67002

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
09/23/13	12:50 PM	02:45 PM	1:55	0:05	2:00	0	
<b>Total:</b>			1:55	0:05	2:00	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Print      Lic. Insp. No

Priority(P) Violations 2      Priority foundation(Pf) Violations 1

Certified Manager on Staff      Address Verified p      Actual Sq. Ft. 2500

Certified Manager Present

**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).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT [www.agriculture.ks.gov](http://www.agriculture.ks.gov), EMAIL [fsl@kda.ks.gov](mailto:fsl@kda.ks.gov), OR CALL (785) 296-5600.

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

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

	Y	N	O	A	C	R
<b>Good Hygienic Practices</b>						
4. Proper eating, tasting, drinking, or tobacco use	p	..	..	..	..	..
5. No discharge from eyes, nose and mouth.	p	..	..	..	..	..
<b>Preventing Contamination by Hands</b>						
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	..	..	..	..	..
<b>Approved Source</b>						
9. Food obtained from approved source.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
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	..	..
<b>Protection from Contamination</b>						
13. Food separated and protected.	..	p	..	..	p	..
<i>Fail Notes</i>   3-302.11(A)(1)(b)   <i>P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from Cooked READY-TO-EAT FOOD. [raw bacon in Walk in cooler stored over cooked chili COS- Employee relocated bacon]</i>						
14. Food-contact surfaces: cleaned and sanitized.	p	..	..	..	..	..
15. Proper disposition of returned, previously served, reconditioned and unsafe food.	p	..	..	..	..	..
<b>Potentially Hazardous Food Time/Temperature</b>						
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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>						
20. Proper cold holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 4 at end of questionnaire.</i></b>						
21. Proper date marking and disposition.	p	..	..	..	..	..
22. Time as a public health control: procedures and record.	..	p	..	..	p	..
<i>Fail Notes</i>   3-501.19(B)(2)   <i>Pf - Time as a PHC - 4 hours (marked with time) If time without temperature control is used as the public health control up to a maximum of 4 hours, the FOOD shall be marked or otherwise identified to indicate the time that is 4 hours past the point in time when the FOOD is removed from temperature control. [On food production line cut tomatoes 59, cut lettuce 58 Facility has time as a control procedure in this case time was not documented at time of inspection. COS- Tomatoes and lettuce on line discarded VD. Replaced and time documented on food production line]</i>						
<b>Consumer Advisory</b>						
23. Consumer advisory provided for raw or undercooked foods.	..	..	..	p	..	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

<b>Highly Susceptible Populations</b>	Y	N	O	A	C	R
24. Pasteurized foods used; prohibited foods not offered.	p	..	..	..	..	..
<b>Chemical</b>	Y	N	O	A	C	R
25. Food additives: approved and properly used.	..	..	p	..	..	..
26. Toxic substances properly identified, stored and used.	p	..	..	..	..	..
<b>Conformance with Approved Procedures</b>	Y	N	O	A	C	R
27. Compliance with variance, specialized process and HACCP plan.	..	..	..	p	..	..
<b>GOOD RETAIL PRACTICES</b>						
<b>Safe Food and Water</b>	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	..	..	..	..	..
<b>Food Temperature Control</b>	Y	N	O	A	C	R
31. Proper cooling methods used; adequate equipment for temperature control.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 5 at end of questionnaire.</i></b>						
32. Plant food properly cooked for hot holding.	p	..	..	..	..	..
33. Approved thawing methods used.	p	..	..	..	..	..
34. Thermometers provided and accurate.	p	..	..	..	..	..
<b>Food Identification</b>	Y	N	O	A	C	R
35. Food properly labeled; original container.	p	..	..	..	..	..
<b>Prevention of Food Contamination</b>	Y	N	O	A	C	R
36. Insects, rodents and animals not present.	p	..	..	..	..	..
37. Contamination prevented during food preparation, storage and display.	..	..	..	..	..	..
<i>Fail Notes</i>   3-305.11(A)(1)   <i>Food storage - Except as specified in ¶¶ (B) and (C) of 3-305.11, FOOD shall be protected from contamination by storing the FOOD: in a clean, dry location; where it is not exposed to splash, dust, or other contamination; and at least 15 cm (6 inches) above the floor. [In walk in cooler egg and ham mix cooled to 41 not covered in walk in cooler ]</i>						
38. Personal cleanliness.	p	..	..	..	..	..
39. Wiping cloths: properly used and stored.	..	..	p	..	..	..
40. Washing fruits and vegetables.	..	..	p	..	..	..
<b>Proper Use of Utensils</b>	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 drying) After cleaning and SANITIZING, EQUIPMENT and UTENSILS shall be air-dried or used after adequate draining as specified in the first paragraph of 40 CFR 180.940 Tolerance exemptions for active and inert ingredients for use in antimicrobial formulations (food-contact surface SANITIZING solutions), before contact with FOOD. [Above 4 compartment sink clean stainless pans stacked wet ]</i>						

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

<b>Proper Use of Utensils</b>	<b>Y N O A C R</b>
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- |  |             |
|--|-------------|
| 43. Single-use and single-service articles: properly used. | p . . . . . |
| 44. Gloves used properly.                                  | p . . . . . |

<b>Utensils, Equipment and Vending</b>	<b>Y N O A C R</b>
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- |   |               |
|---|---------------|
| 45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items | . p . . . p . |
|---|---------------|

<i>Fail Notes</i>	4-101.11	<i>P - Materials that are used in the construction of UTENSILS and FOOD-CONTACT SURFACES OF EQUIPMENT may not allow the migration of deleterious substances or impart colors, odors, or tastes to FOOD. [In walk in cooler 2 nonfood grade plastic grocery bags used to store raw lemons COS-Employee moved lemons into food grade container for storage.]</i>
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|---|---------------|
| 45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items | p . . . . .   |
| 46. Warewashing facilities: installed, maintained, and used; test strips.                             | p . . . . .   |
| 47. Non-food contact surfaces clean.  | . p . . . . . |

<i>Fail Notes</i>	4-601.11(C)	<i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [walk in cooler compressor fan cover dirty with dried on dust ]</i>
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<b>Physical Facilities</b>	<b>Y N O A C R</b>
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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 . . . . .   |
| 54. Adequate ventilation and lighting; designated areas used.      | p . . . . .   |

<i>Fail Notes</i>	5-205.15(B)	<i>Plumbing system (Maintained) A PLUMBING SYSTEM shall be maintained in good repair. [Mop service sink facet leaking on cold water side, hose connected from facet to chemical dilutor above mop service sink leaking when water turned on. ]</i>
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<b>Administrative/Other</b>	<b>Y N O A C R</b>
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- |                      |             |
|----------------------|-------------|
| 55. Other violations | p . . . . . |
|----------------------|-------------|

<b>EDUCATIONAL MATERIALS</b>
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The following educational materials were provided      p  
*Material Distributed | Education Title #06    Cooling*

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

**Notes:**

Received food from Sysco per manager

## **Footnote 2**

**Notes:**

Hamburger 167

## **Footnote 3**

**Notes:**

Hamburgers 169, 154, Chili 168

## **Footnote 4**

**Notes:**

Freezer ok, refrigerator air 39, sausage 41, gravy 42, soft serve machine mix 38, meat reach in cooler air 43, turkey 43, sliced tomatoes 41, Walk in cooler air 42.4, lettuce 42.7, soft serve 42.1, bacon 39.5, chicken fritters 41.6, ham and egg mix 41, corn dogs 40, salad lettuce 39.

## **Footnote 5**

**Notes:**

Discussed cooling methods with manager

## 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.

## VOLUNTARY DESTRUCTION REPORT

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**ACTIONS**

Number of products Voluntarily Destroyed   2  

**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 sliced tomatoes Qty 0.25 Units lbs Value \$ 5.00

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Cut lettuce Qty 0.25 Units lbs Value \$ 2.00

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A