



# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>						
20. Proper cold holding temperatures.	..	p	..	..	p	..
<b><i>This item has Notes. See Footnote 4 at end of questionnaire.</i></b>						
<i>Fail Notes</i>   3-501.16(A)(2)   <i>P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less. [In reach in cooler behind production line Tomatoes sliced 47, 51 Wrap lettuce 47 ambient air temperature of cooler 47.6 after lunch. COS - all PHF / TCS foods were relocated to the walk in cooler except for the sliced tomatoes at 51 that were discarded being less than 2 PHF/TCSs held above 41°F but below 50F° for less than two hours]</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

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<b>Chemical</b>	Y   N   O   A   C   R
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| 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
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| 27. Compliance with variance, specialized process and HACCP plan. | ..   ..   ..   p   ..   .. |
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<b>GOOD RETAIL PRACTICES</b>
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<b>Safe Food and Water</b>	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   ..   ..   ..   ..   .. |

***This item has Notes. See Footnote 5 at end of questionnaire.***

<b>Food Temperature Control</b>	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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<i>Fail Notes</i>	<p>4-301.11   <i>Pf - Temperature Capacity - EQUIPMENT for cooling and heating FOOD, and holding cold and hot FOOD, shall be sufficient in number and capacity to provide FOOD temperatures as specified under Chapter 3. [Reach in cooler behind food production line ambient air temperature 47.6 COS-All food products removed from cooler into ambient air cooler at 41.5 at end of food production line.]</i></p>
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| 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
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| 35. Food properly labeled; original container. | p   ..   ..   ..   ..   .. |
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<b>Prevention of Food Contamination</b>	Y   N   O   A   C   R
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|---|---------------------------|
| 36. Insects, rodents and animals not present. | ..   p   ..   ..   p   .. |
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<i>Fail Notes</i>	<p>6-202.13(B)(1)   <i>Insect control devices shall be installed so that the devices are not located over a FOOD preparation area. [Bug light on wall over sink used to prepare onions and iced tea]</i></p> <p>6-202.15(A)(3)   <i>Outer openings (Doors) Outer openings of a FOOD ESTABLISHMENT shall be protected against the entry of insects and rodents by solid, self-closing, tight-fitting doors. [outside freezer door has gap in bottom of door COS-Corrected seal adjusted]</i></p>
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| 37. Contamination prevented during food preparation, storage and display.  | p   ..   ..   ..   ..   .. |
| 38. Personal cleanliness.  | p   ..   ..   ..   ..   .. |
| 39. Wiping cloths: properly used and stored.                               | p   ..   ..   ..   ..   .. |
| <b><i>This item has Notes. See Footnote 6 at end of questionnaire.</i></b> |                            |
| 40. Washing fruits and vegetables.   | ..   ..   p   ..   ..   .. |

<b>Proper Use of Utensils</b>	Y   N   O   A   C   R
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|---|----------------------------|
| 41. In-use utensils: properly stored.                                   | p   ..   ..   ..   ..   .. |
| 42. Utensils, equipment and linens: properly stored, dried and handled. | ..   p   ..   ..   ..   .. |

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Proper Use of Utensils	Y	N	O	A	C	R
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<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. [On clean dish rack cambro pans stacked wet ]</i>
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|--|---|----|----|----|----|----|
| 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-P and Pf items | p | .. | .. | .. | .. | .. |
| 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 | .. | .. | .. | .. | .. |

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 | .. | .. | .. | .. | .. |
| 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      p

*Material Distributed | Education Title #27 Hot and Cold Holding*

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

**Notes:**

automatic dishwasher 100ppm Chlorine (parts per million)

## **Footnote 2**

**Notes:**

Hamburger 170

## **Footnote 3**

**Notes:**

Chicken nuggets 180, chicken filet breaded 168, chicken breast 145, hamburger patties 166

## **Footnote 4**

**Notes:**

Sliced tomatoes 43, reach in cooler air 41.5, folded eggs 43, walk in cooler air 41.0, eggs 39.9, lettuce 42.8, salad 42.4, Milk 42.2, chocolate milk 42.3, PASTurized eggs 40.4, nonfat bulk milk 40.6 Freezer and frozen foods ok

## **Footnote 5**

**Notes:**

TAC variance approved for cold holding

## **Footnote 6**

**Notes:**

200ppm Quaternary

## VOLUNTARY DESTRUCTION REPORT

**Insp Date:** 10/21/2013     **Business ID:** 99178FE  
**Business:** MCDONALDS

115 W CENTRAL  
 ANDOVER, KS 67002

**Inspection:** 07002642  
**Store ID:**  
**Phone:** 3162181177  
**Inspector:** KDA07  
**Reason:** 01 Routine

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
10/21/13	01:30 PM	03:15 PM	1:45	0:10	1:55	0	
Total:			1:45	0:10	1:55	0	

**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 Sliced tomatoes Qty 1 Units lbs Value \$ 7.00

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

## FIELD WARNING LETTER

**Insp Date:** 10/21/2013     **Business ID:** 99178FE  
**Business:** MCDONALDS

115 W CENTRAL  
ANDOVER, KS 67002

**Inspection:** 07002642  
**Store ID:**  
**Phone:** 3162181177  
**Inspector:** KDA07  
**Reason:** 01 Routine

**Reference:**

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
10/21/13	01:30 PM	03:15 PM	1:45	0:10	1:55	0	
Total:			1:45	0:10	1:55	0	

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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.