

**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:** 3/4/2014      **Business ID:** 105690FE  
**Business:** SUBWAY #7849-46  
  
 101 E 7TH  
 AUGUSTA, KS 67010

**Inspection:** 07002834  
**Store ID:**  
**Phone:** 3167759154  
**Inspector:** KDA07  
**Reason:** 01 Routine  
**Results:** No Follow-up

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
03/04/14	09:30 AM	10:45 AM	1:15	1:00	2:15	0	
<b>Total:</b>			1:15	1:00	2:15	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Fax Sent Notification To \_\_\_\_\_ Lic. Insp. No  
 Priority(P) Violations 0 Priority foundation(Pf) Violations 0  
 Certified Manager on Staff .. Address Verified p Actual Sq. Ft. 1750  
 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

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	..	..	..	..	..
<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	..	..	..
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.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>						
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	..	..
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	..

<i>Fail Notes</i>	7-209.11	<i>Personal Care Items (Storage) EMPLOYEES shall store their PERSONAL CARE ITEMS in lockers or other suitable facilities. [Manager's assorted medications in unlabeled date keeper, stored on ledge over foods preparation table COS-corrected on site manager relocated medications ]</i>
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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

<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    ..    ..

<b>GOOD RETAIL PRACTICES</b>	Y	N	O	A	C	R
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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    ..    ..

<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    ..    ..    ..    ..    ..

32. Plant food properly cooked for hot holding.      p    ..    ..    ..    ..    ..

33. Approved thawing methods used.      p    ..    ..    ..    ..    ..

34. Thermometers provided and accurate.      ..    p    ..    ..    ..    ..

<i>Fail Notes</i>	4-204.112(B)	<i>Temperature Measuring Devices (Integrated or Affixed) Cold or hot holding EQUIPMENT used for POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be designed to include and shall be equipped with at least one integral or permanently affixed TEMPERATURE MEASURING DEVICE that is located to allow easy viewing of the device's temperature display. [No thermometer observed in dining room coke refrigerator used for TCS foods (milk)]</i>
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<b>Food Identification</b>	Y	N	O	A	C	R
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35. Food properly labeled; original container.      p    ..    ..    ..    ..    ..

<b>Prevention of Food Contamination</b>	Y	N	O	A	C	R
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36. Insects, rodents and animals not present.      p    ..    ..    ..    ..    ..

37. Contamination prevented during food preparation, storage and display.      ..    p    ..    ..    ..    ..

<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 2 bags of onions laying on floor.]</i>
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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
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41. In-use utensils: properly stored.      p    ..    ..    ..    ..    ..

42. Utensils, equipment and linens: properly stored, dried and handled.      ..    p    ..    ..    ..    ..

<i>Fail Notes</i>	4-903.11(A)	<i>Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored: In a clean, dry location; Where they are not exposed to splash, dust, or other contamination; and, At least 15 cm (6 inches) above the floor. [1 Paring knife stored on each floor of walk in cooler and walk in freezer. ]</i>
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43. Single-use and single-service articles: properly used.      p    ..    ..    ..    ..    ..

44. Gloves used properly.      p    ..    ..    ..    ..    ..

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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	..	..	..	..	..			
<b><i>This item has Notes. See Footnote 5 at end of questionnaire.</i></b>									
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	..	..	..	..			
<table border="0" style="width: 100%;"> <tr> <td style="width: 10%;"><i>Fail Notes</i></td> <td style="width: 10%; border-left: 1px solid black; border-right: 1px solid black;">4-601.11(C)</td> <td style="border-left: 1px solid black; border-right: 1px solid black;"><i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [Sprayer head over 3 compartment sink, with buildup of mold like substance on nonfood contact parts of sprayer., Floors in walk in cooler dirty with combination of food spills and dried on food.]</i></td> </tr> </table>	<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. [Sprayer head over 3 compartment sink, with buildup of mold like substance on nonfood contact parts of sprayer., Floors in walk in cooler dirty with combination of food spills and dried on food.]</i>						
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Physical Facilities	Y	N	O	A	C	R			
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	..	..	..	..			
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54. Adequate ventilation and lighting; designated areas used.	p	..	..	..	..	..			

Administrative/Other	Y	N	O	A	C	R			
55. Other violations	..	p	..	..	..	..			
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<b>EDUCATIONAL MATERIALS</b>
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The following educational materials were provided

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## **Footnote 1**

**Notes:**  
US Foods

## **Footnote 2**

**Notes:**  
Reheats in microwave to 165.

## **Footnote 3**

**Notes:**  
Meatballs 156.9

## **Footnote 4**

**Notes:**  
Lettuce 41.3, sliced tomatoes 40.9, spinach 39.6, pizza sauce 35.6, tuna salad 40.4, sliced ham 39.5, sliced turkey 40.3, sliced roast beef 40.3, Steak 40.3, Milk 42.1 Coke cooler milk 39.6 Freezer ok

## **Footnote 5**

**Notes:**  
Sterilite container used to store waste bread before credited by manager.