

**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:** 2/3/2014      **Business ID:** 101876FE  
**Business:** PIZZA HUT #133

**Inspection:** 10004248  
**Store ID:**  
**Phone:** 6208423784  
**Inspector:** KDA10  
**Reason:** 01 Routine  
**Results:** No Follow-up

320 N LL AND G AVE  
 ANTHONY, KS 67003

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
02/03/14	02:15 PM	04:15 PM	2:00	0:05	2:05	0	
<b>Total:</b>			2:00	0:05	2:05	0	

<b>FOOD ESTABLISHMENT PROFILE</b>			
Insp. Notification <u>  Email  </u>	Sent Notification To _____	Lic. Insp.	<u>  No  </u>
Priority(P) Violations <u>  1  </u>	Priority foundation(Pf) Violations <u>  2  </u>		
Certified Manager on Staff <input type="checkbox"/>	Address Verified <input type="checkbox"/>	Actual Sq. Ft.	<u>  2100  </u>
Certified Manager Present <input 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.

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.	..	..	Ⓟ	..	..	..
<b>Employee Health</b>	Y	N	O	A	C	R
2. Management awareness; policy present.	..	..	Ⓟ	..	..	..
3. Proper use of reporting, restriction and exclusion.	..	..	Ⓟ	..	..	..
<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	..	..	..	..	..
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>	4-601.11(A)	<i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch.                      [The dough/quality control rings (&gt; 10), stored as clean at the vent hood, had dried food build up. Note: Employee stated he was unsure when the rings were last cleaned. Corrected on Site - Moved to warewashing area. The inside of the Make Table refrigerator, had dried food and residue build up. Corrected on Site - Cleaned ]</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	..	..
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	..	..	..
20. Proper cold holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>						
21. Proper date marking and disposition.	..	p	..	..	p	..
<i>Fail Notes</i>	3-501.18(A)(3)	<i>P - RTE PHF/TCS, Disposition (discard if dated for more than 7 days) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is marked to indicate a date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5°C (41°F) or less that is more than 7 days from the date of preparation or opening, with the day of preparation counted as Day 1.                      [One container of fully cooked "meat mix" in the Make Table, was dated 2/2 thru 2/9. Corrected on Site - Re-dated]</i>				
22. Time as a public health control: procedures and record.	..	..	p	..	..	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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 .. .. . .. ..
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 .. .. . .. ..
<b><i>This item has Notes. See Footnote 4 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 .. .. . .. ..
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 .. .. . .. ..
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 5 at end of questionnaire.</i></b>	
40. Washing fruits and vegetables.	.. .. . p .. ..
Proper Use of Utensils	Y N O A C R
41. In-use utensils: properly stored.	.. p .. . p ..
<i>Fail Notes</i>	<p>3-304.12(A) <i>In-use utensil storage (Handles above top of container) Except as specified under 3-304.12(B), during pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored in the FOOD with their handles above the top of the FOOD and the container.</i></p> <p><i>[The scoops were stored with the handles in contact with cheese and meat toppings in the Make Table. Corrected on Site - Re-arranged]</i></p>
42. Utensils, equipment and linens: properly stored, dried and handled.	.. p .. . p ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Proper Use of Utensils	Y	N	O	A	C	R
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<i>Fail Notes</i>	4-903.11(A)	<p><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. [Packages of paper plates are stored directly on the floor (under the Steam Table).</i></p> <p><i>The metal hooks, storing dough/quality control rings, had dried on grime and food build up. Corrected on Site - Removed and cleaned Portion cups and pizza cutter were stored as clean, inside a plastic basket with grime build up (on top of the Make Table).]</i></p>
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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 . . . . .

<i>Fail Notes</i>	4-202.11(A)(2)	<p><i>Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections.</i></p> <p><i>[Two rubber spatulas, stored as clean on wire shelf, had cracks along the edges. Corrected on Site - Trimmed</i></p> <p><i>Three portion scoops, stored as clean above the Make Table, had cracks along the food contact surfaces. Corrected on Site - Discarded]</i></p>
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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)	<p><i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [There is dust build up in the vent hood above the Pizza Oven. There is grime and dried food splattered on the bottom side of the pizza box storage (directly above an opened container of garlic sauce. Dust build up on top of the Hot Holding Cabinet. Dust and grease residue build up on top of the microwave (stored at the Make Table). Grease residue build up on the order buttons at the Make Table.]</i></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 . . . . .

49. Plumbing installed; proper backflow devices. p . . . . .

50. Sewage and waste water properly disposed. . p . . . . .

<i>Fail Notes</i>	5-403.12	<p><i>Condensate drainage and other nonSEWAGE liquids and rainwater shall be drained from point of discharge to disposal according to LAW. [The Steam Table drains into a bucket. Note: Packages of paper plates are stored on the floor in the same area. ]</i></p>
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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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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Administrative/Other

Y N O A C R

55. Other violations

p . . . . .

***This item has Notes. See Footnote 6 at end of questionnaire.***

## EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #15</i>	<i>FBI E-Coli</i>
	<i>Education Title #17</i>	<i>FBI Hepatitis A Foodhandlers</i>
	<i>Education Title #18</i>	<i>FBI Norovirus</i>
	<i>Education Title #19</i>	<i>FBI Salmonella</i>
	<i>Education Title #20</i>	<i>FBI Shigellosis</i>

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

**Notes:**

Chlorine sanitizer 50 parts per million in the dishwashing machine.

## **Footnote 2**

**Notes:**

Meat Pizza 194 (Leaving Oven)

## **Footnote 3**

**Notes:**

Shredded Cheese 39 (Make Table - West)  
Hamburger Topping 39 (Make Table - Center)  
Diced Tomatoes 40 (Make Table - East)  
Chopped Lettuce 41 (Salad Bar)  
Cottage Cheese 35 (Walk in Cooler)

## **Footnote 4**

**Notes:**

Freezer OK

## **Footnote 5**

**Notes:**

Chlorine sanitizer 100 parts per million in wiping cloth bucket.

## **Footnote 6**

**Notes:**

Accompanied by KDA 79 during the inspection.

## FIELD WARNING LETTER

**Insp Date:** 2/3/2014      **Business ID:** 101876FE  
**Business:** PIZZA HUT #133

320 N LL AND G AVE  
ANTHONY, KS 67003

**Inspection:** 10004248  
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**Phone:** 6208423784  
**Inspector:** KDA10  
**Reason:** 01 Routine

**Reference:**

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
02/03/14	02:15 PM	04:15 PM	2:00	0:05	2:05	0	
Total:			2:00	0:05	2:05	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.