

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: 5/6/2015	Business ID: 117256FE	Inspection: 10004394
Business: MCDONALD'S		Store ID:
801 W Main St		Phone: 6208425069
801 W MAIN ST		Inspector: KDA10
ANTHONY, KS 67003		Reason: 01 Routine
		Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
05/06/15	08:35 AM	12:10 PM	3:35	0:30	4:05	0	
Total:			3:35	0:30	4:05	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Sent Notification To _____ Lic. Insp. No

Priority(P) Violations 5 Priority foundation(Pf) Violations 4

Certified Manager on Staff Address Verified Actual Sq. Ft. 0

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, EMAIL fsl@kda.ks.gov, OR CALL (785) 564-6767.

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

Demonstration of Knowledge	Y	N	O	A	C	R
1. Certification by accredited program, compliance with Code, or correct responses.	p
Employee Health	Y	N	O	A	C	R
2. Management awareness; policy present.	p
3. Proper use of reporting, restriction and exclusion.	p
Good Hygienic Practices	Y	N	O	A	C	R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices		Y	N	O	A	C	R
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|---|--|---|----|----|----|----|----|
| 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
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- | | | | | | | | |
|-------------------------------------|--|----|---|----|----|---|----|
| 6. Hands clean and properly washed. | | .. | p | .. | .. | p | .. |
|-------------------------------------|--|----|---|----|----|---|----|

<i>Fail Notes</i>	2-301.14(l)	<p><i>P - Wash Hands (As needed) FOOD EMPLOYEES shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in FOOD preparation including working with exposed FOOD, clean EQUIPMENT and UTENSILS, and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES and after engaging in other activities that contaminate the hands</i></p> <p><i>[An employee with gloved hands pushed trash down inside the waste receptacle. She then changed gloves, without washing hands, and then grabbed single use deli papers to complete a customer order.</i></p> <p style="text-align: center;"><i>Corrected on Site - Instructed to wash hands and discard deli paper.</i></p> <p style="text-align: center;">]</p>
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- | | | | | | | | |
|--|--|----|----|----|----|----|----|
| 7. No bare hand contact with RTE foods or approved alternate method properly followed. | | p | .. | .. | .. | .. | .. |
| 8. Adequate handwashing facilities supplied and accessible. | | .. | p | .. | .. | p | .. |

<i>Fail Notes</i>	6-301.12	<p><i>Pf - Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with: Individual, disposable towels; a continuous towel system that supplies the user with a clean towel; a heated-air hand drying device; or a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures.</i></p> <p><i>[There was no hand drying provisions provided at the handwashing sink in the Prep area.</i></p> <p style="text-align: center;"><i>Corrected on Site - Supplied with paper towels</i></p> <p style="text-align: center;">]</p>
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Approved Source		Y	N	O	A	C	R
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|--|--|----|----|----|----|----|----|
| 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
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|---|--|----|----|----|----|----|----|
| 13. Food separated and protected. | | p | .. | .. | .. | .. | .. |
| 14. Food-contact surfaces: cleaned and sanitized. | | .. | p | .. | .. | p | .. |

<i>Fail Notes</i>	4-601.11(A)	<p><i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch.</i></p> <p><i>[On the north wall storage shelf, there was 13 wire baskets (stored as clean) with grease build up, 2 plastic containers (stored as clean) with dried food residue build up on the interior surface, a salt shaker (stored as clean) with dried salt build up on the interior surface, and a couple baking sheets (stored as clean) with dried food particles build up on the food contact surface.</i></p> <p style="text-align: center;"><i>Corrected on Site - Removed and placed at the 3 vat sink.]</i></p>
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|---|--|---|----|----|----|----|----|
| 15. Proper disposition of returned, previously served, reconditioned and unsafe food. | | p | .. | .. | .. | .. | .. |
|---|--|---|----|----|----|----|----|

Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

	Y	N	O	A	C	R
Potentially Hazardous Food Time/Temperature						
16. Proper cooking time and temperatures. <i>This item has Notes. See Footnote 1 at end of questionnaire.</i>	p
17. Proper reheating procedures for hot holding. <i>This item has Notes. See Footnote 2 at end of questionnaire.</i>	p
18. Proper cooling time and temperatures. <i>This item has Notes. See Footnote 3 at end of questionnaire.</i>	p
19. Proper hot holding temperatures. <i>This item has Notes. See Footnote 4 at end of questionnaire.</i>	p
20. Proper cold holding temperatures. <i>This item has Notes. See Footnote 5 at end of questionnaire.</i>	..	p	p	..
<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. [There was two opened cartons of liquid egg stored on the shelf above the grill (at room temperature). Red carton 51.9 F and Green carton 71.8 F. NOTE: An employee said that the liquid egg had been out of the refrigerator for < 10 mins. Corrected on Site - Placed in the Reach in Cooler</i>						
21. Proper date marking and disposition. <i>Fail Notes</i> 3-501.18(A)(1) <i>P - RTE PHF/TCS, Disposition (discard if held 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 held at a temperature of 5°C (41°F) or less for more than 7 days, with the day of preparation counted as Day 1. [In the Walk in Cooler, there was two bags of shredded lettuce with a use by date of 5/5/15. Corrected on Site - Discarded]</i>	..	p	p	..
22. Time as a public health control: procedures and record.	p
Consumer Advisory						
23. Consumer advisory provided for raw or undercooked foods.	p
Highly Susceptible Populations						
24. Pasteurized foods used; prohibited foods not offered.	p
Chemical						
25. Food additives: approved and properly used.	p
26. Toxic substances properly identified, stored and used. <i>Fail Notes</i> 7-201.11(A) <i>P - Chemical Storage (spacing/partitioning) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by separating the POISONOUS OR TOXIC MATERIALS by spacing or partitioning. [In the storage cabinet below the beverage prep area, there was a container of espresso cleaning chemical stored next to a container of sugar and carmel syrup. Corrected on Site - Removed the cleaning chemical]</i>	..	p	p	..

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Conformance with Approved Procedures	Y	N	O	A	C	R
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27. Compliance with variance, specialized process and HACCP plan. p

GOOD RETAIL PRACTICES						
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Safe Food and Water	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

Food Temperature Control	Y	N	O	A	C	R
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31. Proper cooling methods used; adequate equipment for temperature control. p

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

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
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35. Food properly labeled; original container. .. p

<i>Fail Notes</i>	3-302.12	<i>Food storage containers (Common Name) Except for containers holding FOOD that can be readily and unmistakably recognized such as dry pasta, working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD.</i> <i>[There was an unlabeled container storing a white granular substance (in the cabinet below the beverage prep area). NOTE: An employee said it was sugar]</i>
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Prevention of Food Contamination	Y	N	O	A	C	R
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36. Insects, rodents and animals not present. .. p

<i>Fail Notes</i>	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.</i> <i>[The north emergency exit door has a 1/4" gap along the bottom half (of the east side).</i> <i>The door to the storage shed has a 1/4" gap along the bottom.]</i>
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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

<i>Fail Notes</i>	3-304.14(B)(1)	<i>Wiping cloths (Storage) Cloths in-use for wiping counters and other EQUIPMENT surfaces shall be held between uses in a chemical sanitizer solution at an appropriate concentration.</i> <i>[At the Make Line, there was two (moist) wiping cloths stored on the counter.</i> <i>Corrected on Site - Removed and placed in sanitizer bucket</i> <i>The quaternary sanitizer tested at 100 parts per million in the wiping cloth bucket; below service counter and near the handwashing sink. NOTE: The water temperature was 113 F</i> <i>]</i>
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

		Y	N	O	A	C	R
Prevention of Food Contamination							
40. Washing fruits and vegetables.		p
Proper Use of Utensils							
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. [There was a box of single-use (paper) Sirloin Burger containers stored directly on the floor (north wall).]</i>						
43. Single-use and single-service articles: properly used.		p
44. Gloves used properly.		p
Utensils, Equipment and Vending							
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items		..	p	p	..
<i>Fail Notes</i>	4-202.11(A)(2) <i>Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. [There was a plastic food container, stored as clean on north shelf, that had a crack lengthways across the interior food contact surface. Corrected on Site - Removed]</i>						
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
<i>Fail Notes</i>	4-302.14 <i>Pf - A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [There was no test strips for quaternary sanitizer at the 3 vat sink.]</i>						
47. Non-food contact surfaces clean.		p
Physical Facilities							
48. Hot and cold water available; adequate pressure.		p
49. Plumbing installed; proper backflow devices.	
<i>This item has Notes. See Footnote 7 at end of questionnaire.</i>							
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
<i>Fail Notes</i>	6-501.12(A) <i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [There is approximately 100 old rodent excreta pellets throughout the storage shed (along floor/wall junctions and on shelves).]</i>						
54. Adequate ventilation and lighting; designated areas used.		p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Administrative/Other

Y N O A C R

55. Other violations

p

This item has Notes. See Footnote 8 at end of questionnaire.

EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #40</i>	<i>When The Power Is Out</i>
	<i>Education Title #42</i>	<i>Daily Self-Inspection Checklist</i>

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Grilled Chicken 203.4 (Leaving Grill)

Footnote 2

Notes:

Egg Fold 154.9 (Leaving Grill)

Footnote 3

Notes:

Lettuce Salads 49.4 F (in the Reach in Cooler < 1 hr from prep)

Footnote 4

Notes:

Egg Round 149.9 F (Hot Holding Cabinet)
Burritos 167.5 F (Hot Holding Cabinet)

Footnote 5

Notes:

Sliced Tomatoes 41.2 F (Refrigerator below the Make Table)
Lettuce Salads 34.9 F (Drive-Thru Reach in Cooler)
Soft Serve 38.8 F (Mixing)
Mocha Mix 43.5 F (Refrigerator - Service Counter)
Canadian Bacon 41.1 F (Reach in Cooler - Center)
Chopped Lettuce 41.1 F (Reach in Cooler - South Wall)
Soft Serve 40.5 F (Walk in Cooler)

Footnote 6

Notes:

Freezers OK

Footnote 7

Notes:

FYI: There is a PVB (Pressure Vacuum Breaker) just west of the facility. The Manager said that the device was for the sprinkler system

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

but he has discontinued the use of that system.

Footnote 8

Notes:

Accompanied by KDA 93 during the inspection.

VOLUNTARY DESTRUCTION REPORT

Insp Date: 5/6/2015 **Business ID:** 117256FE
Business: MCDONALD'S
 801 W Main St
 801 W MAIN ST
 ANTHONY, KS 67003

Inspection: 10004394
Store ID:
Phone: 6208425069
Inspector: KDA10
Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
05/06/15	08:35 AM	12:10 PM	3:35	0:30	4:05	0	
Total:			3:35	0:30	4:05	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 Shredded Lettuce Qty 10 Units lbs Value \$

Description Held > 7 days

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 5/6/2015 **Business ID:** 117256FE
Business: MCDONALD'S
 801 W Main St
 801 W MAIN ST
 ANTHONY, KS 67003

Inspection: 10004394
Store ID:
Phone: 6208425069
Inspector: KDA10
Reason: 01 Routine

Time In / Time Out

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Total:			3:35	0:30	4:05	0	

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations 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 food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 05/18/15

Inspection Report Number 10004394 Inspection Report Date 05/06/15

Establishment Name MCDONALD'S

Physical Address 801 W MAIN ST City ANTHONY

801 W Main St Zip 67003

Additional Notes and Instructions