

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: 7/25/2013 **Business ID:** 97500FE
Business: SONIC DRIVE IN

Inspection: 11001668
Store ID:
Phone: 6204735009
Inspector: KDA11
Reason: 01 Routine
Results: No Follow-up

1001 MAIN
 ATCHISON, KS 66002

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/25/13	08:35 AM	11:00 AM	2:25	0:00	2:25	0	
Total:			2:25	0:00	2:25	0	

FOOD ESTABLISHMENT PROFILE	
Updated Risk Category _____	Updated Size Range _____
Insp. Notification <u>Print</u> _____	Lic. Insp. <u>No</u> _____
Priority(P) Violations <u>2</u> _____	Priority foundation(Pf) Violations <u>3</u> _____
Certified Manager on Staff <input checked="" type="checkbox"/>	Address Verified <input checked="" type="checkbox"/>
Certified Manager Present <input checked="" type="checkbox"/>	Actual Sq. Ft. _____

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) 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

Demonstration of Knowledge	Y	N	O	A	C	R
1. Certification by accredited program, compliance with Code, or correct responses.	<input checked="" type="checkbox"/>
Employee Health	Y	N	O	A	C	R
2. Management awareness; policy present.	<input checked="" type="checkbox"/>
3. Proper use of reporting, restriction and exclusion.	<input checked="" type="checkbox"/>

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

		Y	N	O	A	C	R
Good Hygienic Practices							
4. Proper eating, tasting, drinking, or tobacco use		p
5. No discharge from eyes, nose and mouth.		p
Preventing Contamination by Hands							
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
<i>Fail Notes</i>	6-301.11	<i>Pf - Each HANDWASHING SINK or group of two adjacent HANDWASHING SINKS shall be provided with a supply of hand cleaning liquid, powder, or bar soap. [The hand sink near the ware washing area was not supplied with hand washing liquid.]</i>					
Approved Source							
9. Food obtained from approved source.		p
10. Food received at proper temperature.		p
11. Food in good condition, safe and unadulterated.		..	p
<i>Fail Notes</i>	3-101.11	<i>P - FOOD shall be safe, UNADULTERATED, and honestly presented. [One red twist tie found in ice bin of ice machine. Corrected on site (COS) by removing the twist tie and all surrounding ice.]</i>					
12. Required records available: shellstock tags, parasite destruction.		p
Protection from Contamination							
13. Food separated and protected.		p
14. Food-contact surfaces: cleaned and sanitized.		..	p
<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. [Two toasting/warming trays found soiled with food debris. COS by removing the trays and having them washing, rinsed and sanitized.]</i>					
15. Proper disposition of returned, previously served, reconditioned and unsafe food.		p
Potentially Hazardous Food Time/Temperature							
16. Proper cooking time and temperatures.		p
17. Proper reheating procedures for hot holding.		p
18. Proper cooling time and temperatures.		p
19. Proper hot holding temperatures.		p
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>							
20. Proper cold holding temperatures.		..	p
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>							
<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 cold holding make table, in the top, shredded lettuce held at 47 F, and sliced tomatoes held at 44 F. In bottom of cold holding make table, shredded cheese held at 45 F. COS by adjusting thermostat. Products held less than two hours.]</i>					
21. Proper date marking and disposition.		p
22. Time as a public health control: procedures and record.		p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Consumer Advisory	Y	N	O	A	C	R
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23. Consumer advisory provided for raw or undercooked foods. p

Highly Susceptible Populations	Y	N	O	A	C	R
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24. Pasteurized foods used; prohibited foods not offered. p

Chemical	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

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

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

<i>Fail Notes</i>	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. [Make table held mustard overnight at 43.3 F and shredded cheddar cheese at 45 F. COS by adjusting thermostat]</i>
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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

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. [Three bins of dry ingredients with no common name found near ware washing. Two syrup pump bottles of clear liquid with no common name found on top of slush machine. One squeeze bottle by grill with no common name.]</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

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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination	Y	N	O	A	C	R
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Fail Notes | 3-305.11(A)(1) *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.*
[One container of cut lemons, one container of cut limes and one container of strawberry topping found with out coverings, exposed to splash and dust. COS by covering all containers. Also three containers of nut toppings being stored under paper towel dispenser, by employee hand sink, being exposed to water dripping from hands.]

38. Personal cleanliness. p
 39. Wiping cloths: properly used and stored. . . p

Fail Notes | 3-304.14(B)(1) *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.*
[Multiple wiping clothes found heavily soiled on top of three compartment sink on dirty dish drain board.]

40. Washing fruits and vegetables. . . . p

Proper Use of Utensils	Y	N	O	A	C	R
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41. In-use utensils: properly stored. . . p

Fail Notes | 3-304.12(C) *In-use utensil storage (Cleaned/sanitized surface) During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored on a clean portion of the FOOD preparation table or cooking EQUIPMENT only if the in-use UTENSIL and the FOOD-CONTACT surface of the FOOD preparation table or cooking EQUIPMENT are cleaned and SANITIZED at the required frequency.*
[Two scraping utensils found stored between crack of soiled equipment.]

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

Fail Notes | 4-903.11(A) *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.*
[Single service tater-tot paper boats found stored on holder soiled with food debris.]

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

Fail Notes | 4-602.13 *NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.*
[Black mold found above three compartment sink in ware washing area. Also, wire rack used for storing clean equipment, above the three compartment sink, found with stuck on food debris.]

Physical Facilities	Y	N	O	A	C	R
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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	p
<i>Fail Notes</i>	5-205.15(B) <i>Plumbing system (Maintained) A PLUMBING SYSTEM shall be maintained in good repair. [The employee/customer toilet found unflushed from previous use. Also flushing mechanism not working properly. Must be held down for extended time to work properly.]</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
	54. Adequate ventilation and lighting; designated areas used.	..	p
<i>Fail Notes</i>	6-202.11(A) <i>Except as specified in ¶ 6-202.11(B), light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES. [Light bulb found over hot holding for fried foods, is unshielded. Bare glass bulb.]</i>						

Administrative/Other		Y	N	O	A	C	R
	55. Other violations	p

EDUCATIONAL MATERIALS

The following educational materials were provided p

This item has Notes. See Footnote 3 at end of questionnaire.

Material Distributed | Education Title #45 Food Temperatures

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Table top hot holding unit: Chili held at 155 F

Hot holding steam table: Chili held at 150 F, Scrambled eggs and sausage mixture held at 187 F, and hot dogs held at 186 F.

Footnote 2

Notes:

Electro Freeze machine: Ice Cream mix held at 38 F

Electro Freeze soft serve machine: Ice Cream mix held at 37 F

Table top ice bath set-up: Shredded cheddar cheese held at 40 F

In Walk in cooler: Bagged Baja Sauce held at 42 F and sliced tomatoes held at 40 F.

Footnote 3

Notes:

Accompanied by KDA 48 for training.

FIELD WARNING LETTER

Insp Date: 7/25/2013 **Business ID:** 97500FE
Business: SONIC DRIVE IN

1001 MAIN
ATCHISON, KS 66002

Inspection: 11001668
Store ID:
Phone: 6204735009
Inspector: KDA11
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Reference:

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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.