

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y	N	O	A	C	R
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
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
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
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>						
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 5 at end of questionnaire.</i>						
20. Proper cold holding temperatures.	..	p	p	..
<i>This item has Notes. See Footnote 6 at end of questionnaire.</i>						
<i>Fail Notes</i> 3-501.16(A)(2)(a)* CRITICAL - PHF Cold Holding-<41°F [Liquid Eggs in a carton were 52F in the breakfast grill area RIC (Reach in Cooler), manager did not know how long they had sat out. All other foods in this RIC were in proper temperature. (Corrected-manager threw them away)]						
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	..

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Chemical	Y N O A C R
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Fail Notes | 7-201.11(B)* **CRITICAL - Separation, Storage-chemicals above food, etc.**
 [A bottle of Freezer/Cooler Cleaner was stored above the wash basin of the three compartment sink. (Corrected)]

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

This item has Notes. See Footnote 7 at end of questionnaire.

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

32. Plant food properly cooked for hot holding. p

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

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

Prevention of Food Contamination	Y N O A C R
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36. Insects, rodents and animals not present; no unauthorized persons. p

This item has Notes. See Footnote 9 at end of questionnaire.

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

38. Personal cleanliness. p

39. Wiping cloths: properly used and stored. p

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

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

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-
Critical items p

45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-
non-critical 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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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
54. Adequate ventilation and lighting; designated areas used.	p
Administrative/Other	Y	N	O	A	C	R
55. Other violations	p

EDUCATIONAL MATERIALS

The following educational materials were provided ..

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Footnote 1

Notes:

Manager stated that they have a computer food safety training program on the computer for all the employees.

Footnote 2

Notes:

Manager stated that sick employees are not allowed to come to work.

Footnote 3

Notes:

Manager stated that they get all their foods from Earp Dist.

Footnote 4

Notes:

Scrambled eggs 177F off of the grill.

Footnote 5

Notes:

hash browns 135F

Chicken strips 142F, fish 146F, grilled chicken 152F, quarter lb hamburger 163F, sausage 147F, eggs 134F

Footnote 6

Notes:

Front counter

RIC 1: milk 40F, yogurt 41F, shake mix 40F

RIC 2: yogurt mix 42F for drink mixes, caramel frappe mix 43F

RIC 3: hot mocha mix 42F

Take out window

RIC: salad 41F

Kitchen area

RIC 1: sliced tomatoes 39F, cheese 40F

RIC 2: liquid eggs 40F, raw shell eggs 41F

RIC 3: salads 43F

WIC (Walk in Cooler): raw shell eggs 40F, liquid eggs 42F, sliced tomatoes 40F

Footnote 7

Notes:

Sliced tomato's on the sandwich make table were 52F, the manager showed the variance letter that was approved for using time as a public health control. These were marked to be used or thrown away by 1:00pm today.

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Footnote 8

Notes:

Hash Browns 135F

Footnote 9

Notes:

Manager stated that they use Eco Lab as a pest control service at this facility.

VOLUNTARY DESTRUCTION REPORT

Insp Date: 8/10/2011 **Business ID:** 104814FR
Business: MCDONALDS OF ATCHISON

118 S 8TH ST
 ATCHISON, KS 66002

Inspection: 12003400
Store ID:
Phone: 9133677868
Inspector: KDA12
Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
08/10/11	10:30 AM	12:30 PM	2:00	0:10	2:10	0	
Total:			2:00	0:10	2:10	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 Liquid eggs Qty 1 Units contai Value \$ _____

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A