

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: 3/20/2012 **Business ID:** 104814FR
Business: MCDONALDS OF ATCHISON

Inspection: 12003719
Store ID:
Phone: 9133677868
Inspector: KDA12
Reason: 03 Complaint
Results: Follow-up

118 S 8TH ST
 ATCHISON, KS 66002

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
03/20/12	01:00 PM	02:50 PM	1:50	0:05	1:55	0	
Total:			1:50	0:05	1:55	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Critical Violations 1 Lic. Insp. No

Sent Notification To _____

Address Verified p

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.

HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, CRITICAL=Critical Violation, SWING=Swing Violation (May be critical or non-critical), HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

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

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

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R
 p

Employee Health

2. Management awareness; policy present.

Y N O A C R
 p

3. Proper use of reporting, restriction and exclusion.

p

Good Hygienic Practices

4. Proper eating, tasting, drinking, or tobacco use

Y N O A C R
 p

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			
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 1 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 2 at end of questionnaire.</i>									
20. Proper cold holding temperatures.	p			
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>									
21. Proper date marking and disposition.	p			
22. Time as a public health control: procedures and record.	..	p	p	..			
<table border="0" style="width: 100%;"> <tr> <td style="border-right: 1px solid black; padding-right: 5px;"><i>Fail Notes</i></td> <td style="padding-left: 5px;">3-501.19(B)(4)*</td> <td style="padding-left: 5px;">CRITICAL - Time as a PHC-unmarked or marked to exceed 4 hours- DISCARD <i>[Sliced tomatoes were labeled to be discarded by 12:37pm and were still out at 1:14pm. (Discarded into the discard container, and will be counted and voluntary destroyed)]</i></td> </tr> </table>	<i>Fail Notes</i>	3-501.19(B)(4)*	CRITICAL - Time as a PHC-unmarked or marked to exceed 4 hours- DISCARD <i>[Sliced tomatoes were labeled to be discarded by 12:37pm and were still out at 1:14pm. (Discarded into the discard container, and will be counted and voluntary destroyed)]</i>						
<i>Fail Notes</i>	3-501.19(B)(4)*	CRITICAL - Time as a PHC-unmarked or marked to exceed 4 hours- DISCARD <i>[Sliced tomatoes were labeled to be discarded by 12:37pm and were still out at 1:14pm. (Discarded into the discard container, and will be counted and voluntary destroyed)]</i>							
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			

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

GOOD RETAIL PRACTICES

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
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; no unauthorized persons.	..	p

This item has Notes. See Footnote 4 at end of questionnaire.

<p><i>Fail Notes</i> 6-202.16</p>	<p><i>Exterior wall and roofs-protective barrier [Leak in the kitchen from the roof is dripping and splattering on the breakfast grill which was not being used during this inspection. This grill shall not be used until the leak is repaired. The dry good storage room has a leak in the back aisle next to the stored plastic jugs of syrup. The syrup was moved over to prevent any potential splatter.]</i></p>
-------------------------------------	--

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
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
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	p	..

<p><i>Fail Notes</i> 4-601.11(C)</p>	<p><i>Nonfood contact surfaces of equipment clean [Exterior of the Ice bin that is used to transport ice had a buildup of greasy film deposits. (Corrected)]</i></p>
--	--

Physical Facilities	Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.	p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities	Y	N	O	A	C	R
---------------------	---	---	---	---	---	---

- | | | | | | | |
|--|----|----|----|----|----|----|
| 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 | .. | .. | .. | .. |

<i>Fail Notes</i>	6-201.11	<i>Floors/walls/ceilings smooth & easily cleanable [There are several holes and baseboards missing in the back half of the store due to the current remodel that is being conducted.]</i>
	6-501.11	<i>Physical facilities maintained in good repair [There is water dripping into buckets from the ceiling light in the aisle between the breakfast grill and the RIC's. Some water is dripping onto the grill closest to the back of the store. These grills were not in use during this inspection. This grill shall not be used until the leak is repaired. There is a ceiling drip in the dry goods storage room next to the stored syrup containers. Manager rearranged some products to ensure that they do not get any contamination from splatter on them.]</i>
	6-501.12(A)	<i>Physical facilities clean [A area of about a 4" diameter and about 1/2" deep of food and grease debris is built up under the trash collection bins in the back of the store.]</i>

- | | | | | | | |
|---|---|----|----|----|----|----|
| 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 ..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Chicken strips coming out of the fryer 174F

Footnote 2

Notes:

Steam Drawer: chicken nuggets 143F, grilled chicken 163, 3-1 hamburger 152F, 10-1 hamburger 148F

Footnote 3

Notes:

Prep Table: sliced tomatoes 73F (Manager showed me the variance to use time as a public health control)

RIC (Reach in Cooler): sliced tomatoes 41F

RIC: salad 43F, swiss cheese 42F

Front counter RIC: yogurt 40F, milk 41F, dairy mix 36F

Back Prep area RIC: yogurt 43F

WIC (Walk in Cooler): milk 40F, raw shell eggs 42F, lettuce 40F, liquid eggs 40F

Footnote 4

Notes:

Manager stated that they would not use the breakfast grill at all until the roof is repaired. They will use the other line grill on the other side of the kitchen.

