

**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:** 4/20/2012      **Business ID:** 97909FR  
**Business:** KFC / TACO BELL

**Inspection:** 12003773  
**Store ID:**  
**Phone:** 9133673456  
**Inspector:** KDA12  
**Reason:** 09 Modified Complaint  
**Results:** No Follow-up

1401 US HWY 59  
 ATCHISON, KS 66002

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
04/20/12	08:50 AM	10:00 AM	1:10	0:10	1:20	0	
<b>Total:</b>			1:10	0:10	1:20	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification      Print      Critical Violations \_\_\_\_\_      Lic. Insp. No  
 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**

	Y	N	O	A	C	R
<b>Demonstration of Knowledge</b>						
1. Certification by accredited program, compliance with Code, or correct responses.	..	..	..	..	..	..
<b>Employee Health</b>						
2. Management awareness; policy present.	..	..	..	..	..	..
3. Proper use of reporting, restriction and exclusion.	..	..	..	..	..	..
<b>Good Hygienic Practices</b>						
4. Proper eating, tasting, drinking, or tobacco use	..	..	..	..	..	..
5. No discharge from eyes, nose and mouth.	..	..	..	..	..	..

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<b>Preventing Contamination by Hands</b>	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	..	..	..	..	..
<b>Approved Source</b>	Y	N	O	A	C	R
9. Food obtained from approved source.	..	..	..	..	..	..
10. Food received at proper temperature.	..	..	..	..	..	..
11. Food in good condition, safe and unadulterated.	..	..	..	..	..	..
12. Required records available: shellstock tags, parasite destruction.	..	..	..	..	..	..
<b>Protection from Contamination</b>	Y	N	O	A	C	R
13. Food separated and protected.	..	..	..	..	..	..
14. Food-contact surfaces: cleaned and sanitized.	..	..	..	..	..	..
15. Proper disposition of returned, previously served, reconditioned and unsafe food.	..	..	..	..	..	..
<b>Potentially Hazardous Food Time/Temperature</b>	Y	N	O	A	C	R
16. Proper cooking time and temperatures.	..	..	..	..	..	..
17. Proper reheating procedures for hot holding.	..	..	..	..	..	..
18. Proper cooling time and temperatures.	..	..	..	..	..	..
19. Proper hot holding temperatures.	..	..	..	..	..	..
20. Proper cold holding temperatures.	..	..	..	..	..	..
21. Proper date marking and disposition.	..	..	..	..	..	..
22. Time as a public health control: procedures and record.	..	..	..	..	..	..
<b>Consumer Advisory</b>	Y	N	O	A	C	R
23. Consumer advisory provided for raw or undercooked foods.	..	..	..	..	..	..
<b>Highly Susceptible Populations</b>	Y	N	O	A	C	R
24. Pasteurized foods used; prohibited foods not offered.	..	..	..	..	..	..
<b>Chemical</b>	Y	N	O	A	C	R
25. Food additives: approved and properly used.	..	..	..	..	..	..
26. Toxic substances properly identified, stored and used.	..	..	..	..	..	..
<b>Conformance with Approved Procedures</b>	Y	N	O	A	C	R
27. Compliance with variance, specialized process and HACCP plan.	..	..	..	..	..	..
<b>GOOD RETAIL PRACTICES</b>						
<b>Safe Food and Water</b>	Y	N	O	A	C	R
28. Pasteurized eggs used where required.	..	..	..	..	..	..
29. Water and ice from approved source.	..	..	..	..	..	..
30. Variance obtained for specialized processing methods.	..	..	..	..	..	..
<b>Food Temperature Control</b>	Y	N	O	A	C	R
31. Proper cooling methods used; adequate equipment for temperature control.	..	..	..	..	..	..

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<b>Food Temperature Control</b>	<b>Y N O A C R</b>
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|---|----------------|
| 32. Plant food properly cooked for hot holding. | .. .. .. .. .. |
| 33. Approved thawing methods used.              | .. .. .. .. .. |
| 34. Thermometers provided and accurate.         | .. .. .. .. .. |

<b>Food Identification</b>	<b>Y N O A C R</b>
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| 35. Food properly labeled; original container. | .. .. .. .. .. |
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<b>Prevention of Food Contamination</b>	<b>Y N O A C R</b>
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|---|----------------|
| 36. Insects, rodents and animals not present; no unauthorized persons.    | .. .. .. .. .. |
| 37. Contamination prevented during food preparation, storage and display. | .. .. .. .. .. |
| 38. Personal cleanliness.   | .. .. .. .. .. |
| 39. Wiping cloths: properly used and stored.                              | .. .. .. .. .. |
| 40. Washing fruits and vegetables.  | .. .. .. .. .. |

<b>Proper Use of Utensils</b>	<b>Y N O A C R</b>
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|---|----------------|
| 41. In-use utensils: properly stored.                                   | .. .. .. .. .. |
| 42. Utensils, equipment and linens: properly stored, dried and handled. | .. .. .. .. .. |
| 43. Single-use and single-service articles: properly used.              | .. .. .. .. .. |
| 44. Gloves used properly.   | .. .. .. .. .. |

<b>Utensils, Equipment and Vending</b>	<b>Y N O A C R</b>
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|---|----------------|
| 45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-<br>Critical items     | .. .. .. .. .. |
| 45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-<br>non-critical items | .. .. .. .. .. |
| 46. Warewashing facilities: installed, maintained, and used; test strips.   | .. .. .. .. .. |
| 47. Non-food contact surfaces clean.  | .. .. .. .. .. |

<b>Physical Facilities</b>	<b>Y N O A C R</b>
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|---|----------------|
| 48. Hot and cold water available; adequate pressure.  | .. .. .. .. .. |
| 49. Plumbing installed; proper backflow devices.  | .. p .. .. ..  |
| <i>Fail Notes</i>   5-205.15(B) <i>SWING - Plumbing system maintained in good repair</i><br><i>[Strong odor coming out of the women's toilet room floor drain.]</i> |                |
| 50. Sewage and waste water properly disposed.   | .. .. .. .. .. |
| 51. Toilet facilities: properly constructed, supplied and cleaned.  | .. .. .. .. .. |
| 52. Garbage and refuse properly disposed; facilities maintained.  | .. .. .. .. .. |
| 53. Physical facilities installed, maintained and clean.  | .. .. .. .. .. |
| 54. Adequate ventilation and lighting; designated areas used.   | .. .. .. .. .. |

<b>Administrative/Other</b>	<b>Y N O A C R</b>
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|----------------------|----------------|
| 55. Other violations | .. .. .. .. .. |
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***This item has Notes. See Footnote 1 at end of questionnaire.***

<b>EDUCATIONAL MATERIALS</b>
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The following educational materials were provided ..

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## **Footnote 1**

### **Notes:**

Esther Lewis reported to me the following: Esther stated that her daughter that had worked on the Sunday afternoon shift observed the following: A boy customer was using the toilet room and saw Chad and Jesse (from the Management Company that is temporary running this store) use toilet room and leave without washing their hands. They then entered the kitchen and washed their hands in the kitchen hand sink. The boy told his mother and she spoke with these two men about this situation and they admitted to her that they had not washed their hands in the toilet room and stated to her that they had washed their hands in the kitchen hand sink. The general KFC manager had employee's make up a bucket of sanitizer and sanitize the kitchen, and the toilet room door handles. Esther also stated that the general manager confirmed that this had occurred, to her on Monday afternoon. Esther stated that these men do not usually do food handling, they work with the financial aspects of this business and come in and tell them ways to assist to make the store do better.