

**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:** 3/13/2015  
**Business:** SONIC

**Business ID:** 100265FE

**Inspection:** 16000137

**Store ID:**  
**Phone:** 9137242194  
**Inspector:** KDA16  
**Reason:** 01 Routine  
**Results:** Follow-up

15516 STATE AVE  
 BASEHOR, KS 66007

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
03/13/15	09:38 AM	12:35 PM	2:57	0:28	3:25	0	
<b>Total:</b>			2:57	0:28	3:25	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Email Sent Notification To \_\_\_\_\_ Lic. Insp. No

Priority(P) Violations 2 Priority foundation(Pf) Violations 1

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](http://www.agriculture.ks.gov), EMAIL [fsl@kda.ks.gov](mailto: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.

***This item has Notes. See Footnote 1 at end of questionnaire.***

**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.	<input type="checkbox"/>	..	..	..	..	..
<b>Employee Health</b>						
2. Management awareness; policy present.	<input type="checkbox"/>	..	..	..	..	..
3. Proper use of reporting, restriction and exclusion.	<input type="checkbox"/>	..	..	..	..	..
<b>Good Hygienic Practices</b>						
	Y	N	O	A	C	R

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

	Y	N	O	A	C	R			
<b>Good Hygienic Practices</b>									
4. Proper eating, tasting, drinking, or tobacco use	p	..	..	..	..	..			
5. No discharge from eyes, nose and mouth.	p	..	..	..	..	..			
<b>Preventing Contamination by Hands</b>									
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	..	..	p	..			
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%;"><i>Fail Notes</i></td> <td style="width: 15%;">5-205.11(B)</td> <td style="width: 70%;"> <i>Pf - A HANDWASHING SINK may not be used for purposes other than handwashing. [At the beginning of inspection, upon washing hands, 2 scrubbers were stored inside of the handwashing sink. COS PIC removed scrubbers.]</i> </td> </tr> </table>	<i>Fail Notes</i>	5-205.11(B)	<i>Pf - A HANDWASHING SINK may not be used for purposes other than handwashing. [At the beginning of inspection, upon washing hands, 2 scrubbers were stored inside of the handwashing sink. COS PIC removed scrubbers.]</i>						
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<b>Approved Source</b>									
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	..	..			
<b>Protection from Contamination</b>									
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	..	..	..	..	..			
<b>Potentially Hazardous Food Time/Temperature</b>									
16. Proper cooking time and temperatures.	p	..	..	..	..	..			
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>									
17. Proper reheating procedures for hot holding.	..	..	p	..	..	..			
18. Proper cooling time and temperatures.	..	..	p	..	..	..			
19. Proper hot holding temperatures.	..	p	..	..	p	..			
<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>									
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20. Proper cold holding temperatures.	p	..	..	..	..	..			
<b><i>This item has Notes. See Footnote 4 at end of questionnaire.</i></b>									
21. Proper date marking and disposition.	..	p	..	..	p	..			

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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*Fail Notes* | 3-501.18(A)(2) *P - RTE PHF/TCS, Disposition (discard if in a container w/out a date) 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 not clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5°C (41°F) or less for a maximum of 7 days, with the day of preparation counted as Day 1.*  
*[Hot dogs (long) in a box in the WIC did not have a open or discard date. PIC said they were open yesterday, 3/12/15. COS PIC put 3/12/15 on open package of long hot dogs.*

*Hot dogs (short) in a box in the WIC did not have a open or discard date. PIC said they were open two days ago, 3/11/15. COS PIC put 3/11/15 on open package of long hot dogs.*

]

22. Time as a public health control: procedures and record.      ..    ..    p    ..    ..    ..

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    ..    ..    ..    ..

*Fail Notes* | 7-201.11(A) *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.*  
*[Delimer, hand sanitizer, and antibacterial soap was stored top shelf on a wire rack above single use gloves. COS PIC removed gloves from rack and stored gloves above chemicals. ]*

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    ..    ..    ..    ..    ..

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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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Food Identification		Y	N	O	A	C	R
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35. Food properly labeled; original container.	p	..	..	..	..	..	..
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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	..	..	..	..	..	..
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37. Contamination prevented during food preparation, storage and display.	p	..	..	..	..	..	..
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38. Personal cleanliness.	p	..	..	..	..	..	..
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39. Wiping cloths: properly used and stored.	p	..	..	..	..	..	..
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40. Washing fruits and vegetables.	..	..	p	..	..	..	..
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Proper Use of Utensils		Y	N	O	A	C	R
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41. In-use utensils: properly stored.	p	..	..	..	..	..	..
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42. Utensils, equipment and linens: properly stored, dried and handled.	p	..	..	..	..	..	..
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43. Single-use and single-service articles: properly used.	p	..	..	..	..	..	..
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44. Gloves used properly.	p	..	..	..	..	..	..
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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	..	..	..	..	..	..
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45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items	p	..	..	..	..	..	..
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46. Warewashing facilities: installed, maintained, and used; test strips.	p	..	..	..	..	..	..
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***This item has Notes. See Footnote 5 at end of questionnaire.***

47. Non-food contact surfaces clean.	p	..	..	..	..	..	..
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Physical Facilities		Y	N	O	A	C	R
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48. Hot and cold water available; adequate pressure.	p	..	..	..	..	..	..
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49. Plumbing installed; proper backflow devices.	p	..	..	..	..	..	..
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50. Sewage and waste water properly disposed.	p	..	..	..	..	..	..
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51. Toilet facilities: properly constructed, supplied and cleaned.	p	..	..	..	..	..	..
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52. Garbage and refuse properly disposed; facilities maintained.	p	..	..	..	..	..	..
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53. Physical facilities installed, maintained and clean.	p	..	..	..	..	..	..
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54. Adequate ventilation and lighting; designated areas used.	p	..	..	..	..	..	..
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Administrative/Other		Y	N	O	A	C	R
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55. Other violations	p	..	..	..	..	..	..
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EDUCATIONAL MATERIALS
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The following educational materials were provided      p

<i>Material Distributed</i>	<i>Education Title #07</i>	<i>Corrective Actions</i>
	<i>Education Title #08</i>	<i>Date Marking</i>
	<i>Education Title #27</i>	<i>Hot and Cold Holding</i>

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Critical (Critical); Non Critical Violation (NC); Corrected On Site (COS); Cold Hold (CH); Walk In Cooler (WIC); Person In Charge (PIC); Walk In Freezer (WIF); Steam Table (ST); Potentially Hazardous Food (PHF); Hot Hold (HH); Ready To Eat (RTE); Make Table (MT); Reach In Cooler (RIC); Voluntary Closure (VC); Bare Hand Contact (BHC); Chlorine (Cl); Parts Per Million (PPM); Voluntary Destruction (VD); Risk Control Plan (RCP); Reach In Freezer (RIF); Degrees Fahrenheit (F); Quaternary Compounds (QT); Notice of Non Compliance (NONC); Hot Box (HB)

## **Footnote 2**

### **Notes:**

Cooking Temperatures

Eggs 190F

## **Footnote 3**

### **Notes:**

Hot holding

Steam table

Chili 163F

Sausage and eggs 140F

## **Footnote 4**

### **Notes:**

Cold Holding

MT

Sliced tomatoes 39F

Diced tomatoes 40F

Cut lettuce 41F

MT RIC

Sliced tomatoes 40F

WIC

Hot dogs (long) 36F

Hot dogs (short) 35F

## **Footnote 5**

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

**Notes:**

3 vat sink not set up, test strip available.

## NOTICE OF NON COMPLIANCE WITH KANSAS LAW

**Insp Date:** 3/13/2015  
**Business:** SONIC

**Business ID:** 100265FE

**Inspection:** 16000137

**Store ID:**

**Phone:** 9137242194

**Inspector:** KDA16

**Reason:** 01 Routine

15516 STATE AVE  
 BASEHOR, KS 66007

**Time In / Time Out**

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**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 03/23/15

Inspection Report Number 16000137

Inspection Report Date 03/13/15

Establishment Name SONIC

Physical Address 15516 STATE AVE City BASEHOR

Zip 66007

Additional Notes and Instructions