

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: 4/10/2012 **Business ID:** 25791FS
Business: FAST TRIP #6

 202 E 12TH
 BAXTER SPRINGS, KS 66713

Inspection: 29000040
Store ID:
Phone: 6208565690
Inspector: KDA29
Reason: 01 Routine
Results: No Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
04/10/12	09:20 AM	10:30 AM	1:10	1:15	2:25	0	
Total:			1:10	1:15	2:25	0	

FOOD ESTABLISHMENT PROFILE

Updated Risk Category _____ Updated Sq. Footage _____
 Insp. Notification Print Critical Violations 2 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
Demonstration of Knowledge						
1. Certification by accredited program, compliance with Code, or correct responses.	p
Employee Health						
2. Management awareness; policy present.	p
3. Proper use of reporting, restriction and exclusion.	p
Good Hygienic Practices						
4. Proper eating, tasting, drinking, or tobacco use	p

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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	p	..
<i>Fail Notes</i>	<div style="border-left: 1px solid black; padding-left: 10px;"> <p>4-601.11A* CRITICAL - Food Contact Clean to Sight and Touch <i>[Mold growth was observed in the ice dispensing chute of the soda fountain. COS=manager cleaned/sanitized ice chutes]</i></p> <p>4-602.12(B) Microwaves-cavities and door seals once every 24 hours <i>[Interior of microwave has an accumulation of dried food debris.]</i></p> </div>					
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
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
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	..
<i>Fail Notes</i>	<div style="border-left: 1px solid black; padding-left: 10px;"> <p>7-101.11* CRITICAL - Chemical labels-original container <i>[Observed one gallon container of clear liquid stored under three vat sink without labeling. COS=manager identified the contents as quaternary ammonium sanitizer and labeled accordingly]</i></p> </div>					
Conformance with Approved Procedures	Y	N	O	A	C	R

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

Safe Food and Water	Y	N	O	A	C	R
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28. Pasteurized eggs used where required.	p
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29. Water and ice from approved source.	p
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30. Variance obtained for specialized processing methods.	p
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Food Temperature Control	Y	N	O	A	C	R
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31. Proper cooling methods used; adequate equipment for temperature control.	p
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32. Plant food properly cooked for hot holding.	p
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33. Approved thawing methods used.	p
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34. Thermometers provided and accurate.	p
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Food Identification	Y	N	O	A	C	R
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35. Food properly labeled; original container.	..	p
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<i>Fail Notes</i>	3-602.11(C)	Bulk food for consumer self service [Krispy Kreme display lacks ingredients and allergen labeling for products contained within.]
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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; no unauthorized persons.	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	p	..
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<i>Fail Notes</i>	4-903.11(A)(3)	Equipment/utensil/linen storage-6" above floor [Two cases of Dr Pepper/Snapple foam cups and cases of plastic lids stored on floor of storage area. COS=elevated]
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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-Critical items	p
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45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-non-critical items	p
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46. Warewashing facilities: installed, maintained, and used; test strips.	..	p
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<i>Fail Notes</i>	4-302.14	Sanitizer test kit [Test strips were not available in the facility.]
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47. Non-food contact surfaces clean.	..	p
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Utensils, Equipment and Vending	Y	N	O	A	C	R
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<i>Fail Notes</i>	4-601.11(C)	<i>Nonfood contact surfaces of equipment clean [Area around soda nozzles has mold growth. Area surrounding the drain grate of the soda dispenser has mold growth. Area under ICEE machine dispensing bins has mold growth.]</i>
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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 | .. | .. | .. | .. | .. |
| 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>	6-501.12(A)	<i>Physical facilities clean [Interior of cabinets under food and coffee counter have dried residue from liquid spills, powdered sugar, ground coffee, trash, and loose single service items.]</i>
	6-501.16	<i>Mops allowed to air dry after use [Wet mop being stored in mop bucket and not allowed to air dry.]</i>

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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

The following educational materials were provided p

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|-----------------------------|----------------------------|-------------------------------------|
| <i>Material Distributed</i> | <i>Education Title #07</i> | <i>Corrective Actions</i> |
| | <i>Education Title #13</i> | <i>FBI Listeriosis</i> |
| | <i>Education Title #14</i> | <i>FBI Campylobacteriosis</i> |
| | <i>Education Title #15</i> | <i>FBI E-Coli</i> |
| | <i>Education Title #16</i> | <i>FBI Hepatitis A</i> |
| | <i>Education Title #17</i> | <i>FBI Hepatitis A Foodhandlers</i> |
| | <i>Education Title #18</i> | <i>FBI Norovirus</i> |
| | <i>Education Title #19</i> | <i>FBI Salmonella</i> |
| | <i>Education Title #20</i> | <i>FBI Shigellosis</i> |
| | <i>Education Title #43</i> | <i>Storing Food in WIC</i> |

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Footnote 1

Notes:

135 F sausage, egg, and cheese biscuit sandwich
162 F hot dog on roller grill