

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: 7/12/2013 **Business ID:** 99737FE
Business: SONIC DRIVE IN

Inspection: 29000772
Store ID:
Phone: 6208562369
Inspector: KDA29
Reason: 01 Routine
Results: Follow-up

1838 MILITARY PO BOX 470
 BAXTER SPRINGS, KS 66713

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/12/13	09:30 AM	01:00 PM	3:30	1:20	4:50	0	
Total:			3:30	1:20	4:50	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Lic. Insp. No

Priority(P) Violations 3 Priority foundation(Pf) Violations 1

Certified Manager on Staff Address Verified Actual Sq. Ft. 1000

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, EMAIL fsl@kda.ks.gov, OR CALL (785) 296-5600.

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.

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

Y N O A C R

Employee Health

2. Management awareness; policy present.

3. Proper use of reporting, restriction and exclusion.

Y N O A C R

Good Hygienic Practices

Y N O A C R

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		Y	N	O	A	C	R
Good Hygienic Practices							
4. Proper eating, tasting, drinking, or tobacco use		Ⓟ
5. No discharge from eyes, nose and mouth.		Ⓟ
Preventing Contamination by Hands							
6. Hands clean and properly washed.		Ⓟ
7. No bare hand contact with RTE foods or approved alternate method properly followed.		Ⓟ
8. Adequate handwashing facilities supplied and accessible.		Ⓟ
Approved Source							
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.		Ⓟ
Protection from Contamination							
13. Food separated and protected.		Ⓟ
14. Food-contact surfaces: cleaned and sanitized.		..	Ⓟ	Ⓟ	..
<i>Fail Notes</i>	<p>4-702.11 P - Sanitizing Before Use, After Cleaning - UTENSILS and FOOD-CONTACT SURFACES of EQUIPMENT shall be SANITIZED before use after cleaning. [Dishes were found being 'sanitized' in a 0 parts per million quaternary ammonium solution at the three vat sink. COS=educated on test strip use and testing of quaternary ammonium solutions; employee mixed a fresh solution and sanitized dishes]</p>						
15. Proper disposition of returned, previously served, reconditioned and unsafe food.		Ⓟ
Potentially Hazardous Food Time/Temperature							
16. Proper cooking time and temperatures.		Ⓟ
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>							
17. Proper reheating procedures for hot holding.		Ⓟ
18. Proper cooling time and temperatures.		Ⓟ
19. Proper hot holding temperatures.		Ⓟ
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>							
20. Proper cold holding temperatures.		..	Ⓟ	Ⓟ	..
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>							
<i>Fail Notes</i>	<p>3-501.16(A)(2) P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less. [Corn dogs were found being held at 44 F in the arctic air reach in cooler after power was restored, precooked chicken at 45 F, and sliced cheese at 46 F. The temperature of the cooler before the power outage was 34 F. COS=employees moved potentially hazardous foods to walk in freezer for rapid cooling; the ambient air temperature of the unit recovered to 37 F during the inspection Sliced tomatoes were found being held at 48 F and shredded cheese at 47 F in the make table after the power was restored. The temperature in the unit before the power outage was 37 F. COS=employees moved potentially hazardous foods to walk in freezer for rapid cooling; the ambient air temperature recovered to 39 F during the inspection]</p>						

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Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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|---|----|----|----|----|----|----|
| 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
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|--|----|----|----|---|----|----|
| 23. Consumer advisory provided for raw or undercooked foods. | .. | .. | .. | p | .. | .. |
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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 | .. | .. | p | .. |

<i>Fail Notes</i>	7-101.11	<i>Pf - Chemical labels (Original Container) Containers of POISONOUS OR TOXIC MATERIALS and PERSONAL CARE ITEMS shall bear a legible manufacturer's label. [A one gallon chemical bottle containing a clear liquid was found without labeling by the chemical storage shelf. COS=employee identified contents as 'strike back' and labeled appropriately]</i>
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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 | .. | .. |
|---|----|----|----|---|----|----|

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

<i>Fail Notes</i>	6-202.15(A)(3)	<i>Outer openings (Doors) Outer openings of a FOOD ESTABLISHMENT shall be protected against the entry of insects and rodents by solid, self-closing, tight-fitting doors. [The North and South front doors do not fully close. The weatherstrip is worn or missing around the perimeter of the doors. A one quarter to one half inch gap was noted in various places between the door/frame.]</i>
	6-501.111(A)	<i>P - Pests (Prohibited) The PREMISES shall be maintained free of insects, rodents, and other pests. [Approximately forty flies were observed in the facility during the inspection.]</i>

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

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		Y	N	O	A	C	R
Prevention of Food Contamination							
38. Personal cleanliness.		p
39. Wiping cloths: properly used and stored.		p
40. Washing fruits and vegetables.		p
Proper Use of Utensils							
41. In-use utensils: properly stored.		p
42. Utensils, equipment and linens: properly stored, dried and handled.		..	p
<i>Fail Notes</i>	4-903.11(A)	<i>Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored: In a clean, dry location; Where they are not exposed to splash, dust, or other contamination; and, At least 15 cm (6 inches) above the floor. [Cases of foam cups, cases of hot dog trays, cases of napkins, and cases of plastic forks were found stored on the floor in the outdoor storage shed.]</i>					
43. Single-use and single-service articles: properly used.		p
44. Gloves used properly.		p
Utensils, Equipment and Vending							
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items		p
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items		..	p
<i>Fail Notes</i>	4-501.11(B)	<i>EQUIPMENT components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications. [The door latch to the walk in freezer is damaged/improperly adjusted and does not allow the door to remain fully closed. The upper panel is missing from the Electro Freeze dispenser exposing wiring and refrigeration components.]</i>					
46. Warewashing facilities: installed, maintained, and used; test strips.		p
47. Non-food contact surfaces clean.		..	p
<i>Fail Notes</i>	4-601.11(C)	<i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [Grease accumulation was observed on the ventilation hoods above the grill and the fryer. Mold growth was observed on the fan guard, ceiling, and walls of the walk in cooler.]</i>					
Physical Facilities							
48. Hot and cold water available; adequate pressure.		p
49. Plumbing installed; proper backflow devices.		..	p
<i>This item has Notes. See Footnote 5 at end of questionnaire.</i>							
<i>Fail Notes</i>	5-203.13(A)	<i>At least 1 service sink or 1 curbed cleaning facility equipped with a floor drain shall be provided and conveniently located for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water and similar liquid waste. [The facility does not have a service sink.]</i>					
<i>Fail Notes</i>	5-205.15(B)	<i>Plumbing system (Maintained) A PLUMBING SYSTEM shall be maintained in good repair. [The hot water valve at the wait station three vat is damaged causing water to leak constantly.]</i>					
50. Sewage and waste water properly disposed.		p
51. Toilet facilities: properly constructed, supplied and cleaned.		..	p

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Physical Facilities	Y N O A C R
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<i>Fail Notes</i>	<p>6-202.14 <i>Except where a toilet room is located outside a FOOD ESTABLISHMENT and does not open directly into the FOOD ESTABLISHMENT, such as a toilet room that is provided by the management of a shopping mall, a toilet room located on the PREMISES shall be completely enclosed and provided with a tight-fitting and self-closing door.</i> <i>[The restroom does not have a self-closing door.]</i></p>
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52. Garbage and refuse properly disposed; facilities maintained. p

53. Physical facilities installed, maintained and clean. .. p

<i>Fail Notes</i>	<p>6-501.12(A) <i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.</i> <i>[An accumulation of grease was observed on the conduit and piping behind the grill and fryer.]</i></p>
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54. Adequate ventilation and lighting; designated areas used. p

Administrative/Other	Y N O A C R
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55. Other violations p

EDUCATIONAL MATERIALS

The following educational materials were provided ..

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Footnote 1

Notes:

Electrical power was out upon arrival. The power was out from 800am until 1030am.

Footnote 2

Notes:

188 F hamburger from grill

Footnote 3

Notes:

180 F tater tots under heat lamp

152 F corn dog under heat lamp

Footnote 4

Notes:

41 F shredded lettuce in make table

38 F diced tomatoes in make table

39 F milk in sundae reach in cooler

37 F ice cream milk in dispenser

41 F shredded cheese in burrito make table

41 F ice cream milk in walk in cooler

40 F hot dogs in walk in cooler

Footnote 5

Notes:

Mop water is disposed of in a floor drain connected to the sanitary sewer. Mop heads are discarded and replaced when soiled. Variance request information can be obtained at fsl@kda.ks.gov.

