

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: 11/6/2012 **Business ID:** 97909FR
Business: KFC / TACO BELL

Inspection: 32000237
Store ID:
Phone: 9133673456
Inspector: KDA32
Reason: 03 Complaint
Results: No Follow-up

1401 US HWY 59
 ATCHISON, KS 66002

Time In / Time Out

| Date | In | Out | Insp | Travel | Total | Mileage | Notes: |
|---------------|----------|----------|------|--------|-------|---------|--------|
| 11/06/12 | 12:10 PM | 02:00 PM | 1:50 | 0:00 | 1:50 | 0 | |
| Total: | | | 1:50 | 0:00 | 1:50 | 0 | |

FOOD ESTABLISHMENT PROFILE

Updated Risk Category RAC# 06 High Risk Updated Sq. Footage Under 5,000 sq feet
 Insp. Notification Print Critical Violations 4 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 OR VISIT www.ksda.gov/food_safety/ 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> 4-601.11A* <i>CRITICAL - Food Contact Clean to Sight and Touch</i> [Stainless steel lid stored as clean, as stated by PIC, found with food debris stuck to food contact surface COS: lid was washed] | | | | | | |
| 15. Proper disposition of returned, previously served, reconditioned and unsafe food. | p | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 1 at end of questionnaire.</i> | | | | | | |
| 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 2 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 3 at end of questionnaire.</i> | | | | | | |
| 20. Proper cold holding temperatures. | p | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 4 at end of questionnaire.</i> | | | | | | |
| 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>This item has Notes. See Footnote 5 at end of questionnaire.</i> | | | | | | |
| <i>Fail Notes</i> 7-201.11(B)* <i>CRITICAL - Separation, Storage-chemicals above food, etc.</i> [At rear of kitchen: Stainless steel cleaner in working spray container stored on cart handle above filter powder COS: stainless steel cleaner was moved] | | | | | | |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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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 |
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| 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

This item has Notes. See Footnote 6 at end of questionnaire.

34. Thermometers provided and accurate. p

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|---------------------|---|---|---|---|---|---|
| Food Identification | Y | N | O | A | C | R |
|---------------------|---|---|---|---|---|---|

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; no unauthorized persons. .. p p ..

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| <i>Fail Notes</i> | 6-202.15(A)(3)* | <i>SWING - Outer openings protected-solid, self-closing doors [Rear door found with approximately 1.5" gap between door and frame]</i> |
| | 6-501.112* | <i>CRITICAL - Removing dead pests [One small dead bugs found inside non-operational cold holding unit and one similar dead bug found beside hot water heater. COS: pests were removed]</i> |

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

38. Personal cleanliness. p

39. Wiping cloths: properly used and stored. p

This item has Notes. See Footnote 7 at end of questionnaire.

40. Washing fruits and vegetables. p

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| Proper Use of Utensils | Y | N | O | A | C | R |
|------------------------|---|---|---|---|---|---|

41. In-use utensils: properly stored. .. p

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| <i>Fail Notes</i> | 3-304.12(B) | <i>In-use utensil storage(non-PHF)-handles above food [Single service KFC drinking cup used as scoop in filter powder used for filtering shortening]</i> |
|-------------------|-------------|--|

42. Utensils, equipment and linens: properly stored, dried and handled. p

43. Single-use and single-service articles: properly used. .. p

| | | |
|-------------------|-------------|--|
| <i>Fail Notes</i> | 4-502.13(A) | <i>Single service articles not reused [Single service paper KFC drinking cup used as scoop in filter powder]</i> |
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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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| Utensils, Equipment and Vending | Y N O A C R |
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|---|----------------------------|
| 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 |

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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 p .. | | |
| <table style="border-collapse: collapse; width: 100%;"> <tr> <td style="border-right: 1px solid black; padding: 2px; vertical-align: top;"><i>Fail Notes</i></td> <td style="padding: 2px; vertical-align: top;"> 5-203.14* <i>CRITICAL - Backflow prevention device or air gap provided on plumbing fixtures as required [Mop sink found with y shut off and hose attached below and hanging below the rim of the mop sink COS: hose was placed on hose hook]</i> </td> </tr> </table> | <i>Fail Notes</i> | 5-203.14* <i>CRITICAL - Backflow prevention device or air gap provided on plumbing fixtures as required [Mop sink found with y shut off and hose attached below and hanging below the rim of the mop sink COS: hose was placed on hose hook]</i> | |
| <i>Fail Notes</i> | 5-203.14* <i>CRITICAL - Backflow prevention device or air gap provided on plumbing fixtures as required [Mop sink found with y shut off and hose attached below and hanging below the rim of the mop sink COS: hose was placed on hose hook]</i> | | |
| 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 | | |
| 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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Return of quesidilla, product was disposed of in trash can

Footnote 2

Notes:

Fried Chicken: 208F

Footnote 3

Notes:

Ground Beef: 177.2F
Rice: 159.2F
BBQ CHicken: 149.2F
Chicken pieces: 173.5F
Chicken strips: 148.0F
Fried Chicken: 174.0F
Fried Chicken: 149.4F
Popcorn Chicken: 154.1F
Chicken Fried Steak: 148.7F
Chicken Fried Steak: 147.5F
Gizzards: 162.8F
Pot Pie: 162.2F
Mashed Potatoes: 161.7F

Buffet:

Mashed Potatoes: 156.1F
Baked Beans: 141.7F
Fried Chicken: 133.8F
Fried Chicken: 140.3F
Grilled Chicken: 156.1F

Footnote 4

Notes:

WIC: Green Beans: 34.7F
Lettuce: 39.9F
Tomatoes: 35.8F
Lettuce: 38.4F

Buffet:

Lettuce: 41.3F

Footnote 5

Notes:

NOTE: PIC stated that filter powder is applied to filter and then shortening used to fry chicken is passed through filter

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Footnote 6

Notes:

TUbes of guacamole observed thawing in WIC

Footnote 7

Notes:

Sanitizer Bucket: Quat: 100PPM