

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: 12/3/2012
Business: PIZZA HUT

Business ID: 104330FR

Inspection: 32000276

333 N 10TH ST
 ATCHISON, KS 66002

Store ID:
Phone: 9133673343
Inspector: KDA32
Reason: 01 Routine
Results: No Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
12/03/12	02:45 PM	05:00 PM	2:15	0:30	2:45	0	
Total:			2:15	0:30	2:45	0	

FOOD ESTABLISHMENT PROFILE

Updated Risk Category RAC# 06 High Risk Updated Sq. Footage Under 5,000 sq feet
 Insp. Notification Print Critical Violations 6 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

Demonstration of Knowledge

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R
 p

Employee Health

- 2. Management awareness; policy present.
- 3. Proper use of reporting, restriction and exclusion.

Y N O A C R
 p
 p

Good Hygienic Practices

4. Proper eating, tasting, drinking, or tobacco use

Y N O A C R
 p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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	..						
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%; vertical-align: top;"><i>Fail Notes</i></td> <td style="width: 15%; vertical-align: top;">4-602.11(A)(5)*</td> <td style="vertical-align: top;"> CRITICAL - Food Contact Surface Cleaning Frequency-contamination <i>[Clean ice scoop found stored in direct contact with soiled surface of stainless steel pan; pan was found with mold growing in the bottom of it. COS: scoop and pan were both placed at warewash machine to be washed]</i> </td> </tr> <tr> <td></td> <td style="vertical-align: top;">4-602.11(E)(4)(b)</td> <td style="vertical-align: top;"> Non-PHF Food Contact Surface Cleaning Frequency-ice bins, soda nozzles-to preclude mold/soil build up <i>[Dispenser nozzles at soda machine found with build-up stuck to inside of nozzles PIC stated that nozzles are soaked everynight.]</i> </td> </tr> </table>	<i>Fail Notes</i>	4-602.11(A)(5)*	CRITICAL - Food Contact Surface Cleaning Frequency-contamination <i>[Clean ice scoop found stored in direct contact with soiled surface of stainless steel pan; pan was found with mold growing in the bottom of it. COS: scoop and pan were both placed at warewash machine to be washed]</i>		4-602.11(E)(4)(b)	Non-PHF Food Contact Surface Cleaning Frequency-ice bins, soda nozzles-to preclude mold/soil build up <i>[Dispenser nozzles at soda machine found with build-up stuck to inside of nozzles PIC stated that nozzles are soaked everynight.]</i>						
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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>	..	p	p	..						
20. Proper cold holding temperatures.	..	p	p	..						
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>												

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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Fail Notes	3-501.16(A)(2)(a)*	<p>CRITICAL - PHF Cold Holding-<41°F <i>[At the salad bar: premade ceasar salad found cold holding with an internal temperature of 45.0F; PIC stated that salad had been on the salad bar since 1PM, day of inspection, COS: ceasar salad was discarded In pizza MT: Stainless steel pan of cut ham found cold holding with an internal temperature of 45.5F; PIC stated that ham had been in MT since opening at 11A; COS: ham was discarded In pizza MT: container of diced tomatoes found cold holding with internal temperature of 47.7F; PIC stated that tomatoes had been on MT since restaurant opening; tomatoes are received pre-diced and packaged COS: tomatoes were discarded In WIC: conatiner of cooked pasta found cold holding with internal temperature of 52.6F; PIC stated that pasta is received precooked and thawed under cold running water; container of pasta was dated 9AM 12/3; container was located on shelf beside door of WIC COS: pasta was discarded]</i></p>
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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 | .. | .. |
|--|----|----|----|---|----|----|

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 | .. | .. | .. | .. | .. |

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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|--|---|----|----|----|----|----|
| 35. Food properly labeled; original container. | p | .. | .. | .. | .. | .. |
|--|---|----|----|----|----|----|

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

This item has Notes. See Footnote 3 at end of questionnaire.

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination			Y	N	O	A	C	R
<i>Fail Notes</i>	6-501.111(B)*	SWING - Inspecting premises for evidence of pests [Critical: 3 live cockroaches observed in kitchen area under soda fountain]						
	6-501.112*	CRITICAL - Removing dead pests [4 dead cockroaches observed in the seam between the paneling and the concrete in the kitchen area]						
37. Contamination prevented during food preparation, storage and display.			..	p
<i>Fail Notes</i>	3-305.11(A)(2)	Food storage-protected from contamination [In kitchen: vent hood above oven has what appears to be old glue hanging directly above conveyor open pans of product are placed on]						
38. Personal cleanliness.			p
39. Wiping cloths: properly used and stored.			p
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>								
40. Washing fruits and vegetables.			p
Proper Use of Utensils			Y	N	O	A	C	R
41. In-use utensils: properly stored.			..	p
<i>Fail Notes</i>	3-304.12(B)	In-use utensil storage(non-PHF)-handles above food [At MT: Scoop for hamburger stored with handle in product]						
42. Utensils, equipment and linens: properly stored, dried and handled.			p
43. Single-use and single-service articles: properly used.			p
44. Gloves used properly.			p
Utensils, Equipment and Vending			Y	N	O	A	C	R
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Critical items			p
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
Physical Facilities			Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.			p
49. Plumbing installed; proper backflow devices.			..	p	p	..
<i>Fail Notes</i>	5-205.15(B)	SWING - Plumbing system maintained in good repair [Critical: handsink at front of kitchen stopped up at beginning of inspection COS: plumber was called and drain was cleared by end of inspection]						
50. Sewage and waste water properly disposed.			..	p	p	..
<i>Fail Notes</i>	5-402.11*	CRITICAL - Backflow prevention present to prevent back siphonage [Mop sink faucet found with hose attached and hanging below flood rim of mop sink basin; mop sink was also equipped with Y valve that had two shut offs and an additional shutoff on hose connected to Y valve COS: Y valve and hose was removed; education]						
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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities

Y N O A C R

<i>Fail Notes</i>	6-201.11	<i>Floors/walls/ceilings smooth & easily cleanable [Plywood, unsealed cover over entry to what PIC stated was attic/storage space]</i>
	6-501.11	<i>Physical facilities maintained in good repair [Duct covers missing on overhead grill]</i>
	6-501.114(B)	<i>Premises free of unnecessary litter [Beside soda fountain, used paper, single service cup and old receipts]</i>
	6-501.12(A)	<i>Physical facilities clean [Vent covers in kitchen found with dust and debris stuck to outer surface; duct beside pizza mt found with dirt and debris stuck grating]</i>

54. Adequate ventilation and lighting; designated areas used. p " " " " "

Administrative/Other

Y N O A C R

55. Other violations p " " " " "

EDUCATIONAL MATERIALS

The following educational materials were provided p

Material Distributed | Education Title #10 Did You Wash 'Em Sign / Sticker

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Meaty Marinara Sauce: 142.5F

Footnote 2

Notes:

Salad bar:

Lettuce: 42.5F

Pasta Salad: 39.3F

Pizza MT:

Hamburger: 41.2F

Sausage: 38.9F

Italian Sausage: 39.1F

Fully cooked BBQ Beef: 40.7F

Bottom MT:

Precooked BBQ Chicken Wings: 39.0F

Chicken Fettucini : 41.9F

Back MT:

Not cold holding any phf: ambient: 38.9F

WIC: Precooked BBQ Beef: 35.8F

RIC: Premade, raw pizza: 41.2F

Footnote 3

Notes:

PIC did have pest control company receipts on file

Footnote 4

Notes:

50 ppm Chlorine

VOLUNTARY DESTRUCTION REPORT

Insp Date: 12/3/2012
Business: PIZZA HUT

Business ID: 104330FR

Inspection: 32000276

Store ID:

Phone: 9133673343

Inspector: KDA32

Reason: 01 Routine

333 N 10TH ST
 ATCHISON, KS 66002

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
12/03/12	02:45 PM	05:00 PM	2:15	0:30	2:45	0	
Total:			2:15	0:30	2:45	0	

ACTIONS

Number of products Voluntarily Destroyed 2

VOLUNTARY DESTRUCTION REPORT

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product Stainless steel pan of ham Qty 2 Units lbs Value \$

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product pan of diced tomatoes Qty 2 Units lbs Value \$

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 12/3/2012
Business: PIZZA HUT

Business ID: 104330FR

Inspection: 32000276

Store ID:

Phone: 9133673343

Inspector: KDA32

Reason: 01 Routine

333 N 10TH ST
 ATCHISON, KS 66002

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NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Food Establishments. The Kansas Food Code, Section 8-405.11(B) as adopted and amended by K.A.R. 4-28-8 through 15, requires that all critical violations shall be corrected no later than 10 days after this inspection and all noncritical violations shall be corrected no later than 90 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. 65-655 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.

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 mobile retail ice cream vendors; food establishments; food vending machines; and food processing plants.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 01/07/13

Inspection Report Number 32000276

Inspection Report Date 12/03/12

Establishment Name PIZZA HUT

Physical Address 333 N 10TH ST City ATCHISON

Zip 66002

Additional Notes and Instructions