

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: 2/8/2013 **Business ID:** 97500fe
Business: SONIC DRIVE IN

 1001 MAIN
 ATCHISON, KS 66002

Inspection: 32000340
Store ID:
Phone: 6204735009
Inspector: KDA32
Reason: 01 Routine
Results: No Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
02/08/13	12:30 PM	02:00 PM	1:30	0:05	1:35	0	
Total:			1:30	0:05	1:35	0	

FOOD ESTABLISHMENT PROFILE	
Updated Risk Category <u>RAC# 06 High Risk</u>	Updated Sq. Footage <u>1. Under 5,000 sq feet</u>
Insp. Notification <u>Email</u> Sent Notification To _____	Lic. Insp. <u>No</u>
Priority(P) Violations <u>2</u> Priority foundation(Pf) Violations <u>0</u>	
Certified Manager on Staff <input checked="" type="checkbox"/>	Certified Manager Present <input checked="" type="checkbox"/> Address Verified <input checked="" type="checkbox"/>

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).

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	Y	N	O	A	C	R
1. Certification by accredited program, compliance with Code, or correct responses.	p
Employee Health	Y	N	O	A	C	R
2. Management awareness; policy present.	p
3. Proper use of reporting, restriction and exclusion.	p
Good Hygienic Practices	Y	N	O	A	C	R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use	p
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
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
14. Food-contact surfaces: cleaned and sanitized.	p
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
<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	p	..
<i>This item has Notes. See Footnote 5 at end of questionnaire.</i>						
Fail Notes	3-501.18(A)(2) P - RTE PHF, Disposition-discard if in a container w/out a date [In RIC: one container of grilled chicken breasts found with no date marking; PIC stated that grilled chicken breasts are taken from freezer and thawed in WIC; from the date that product is pulled from freezer it is Sonic's policy to allow a 4 day use of product; PIC stated that chicken breasts were pulled from freezer on 2/5 and the bag was opened on 2/6 COS: container was dated 2/6 In RIC: container of extra long hot dogs found with no date marking; PIC stated that hot dogs had been taken from new bag on 2/4 COS: container was dated 2/4]					
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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Chemical	Y	N	O	A	C	R
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
27. Compliance with variance, specialized process and HACCP plan.	p
GOOD RETAIL PRACTICES						
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
34. Thermometers provided and accurate.	p
Food Identification	Y	N	O	A	C	R
35. Food properly labeled; original container.	p
Prevention of Food Contamination	Y	N	O	A	C	R
36. Insects, rodents and animals not present.	p
37. Contamination prevented during food preparation, storage and display.	p
38. Personal cleanliness.	p
39. Wiping cloths: properly used and stored.	p
<i>This item has Notes. See Footnote 6 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
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- P and Pf items	p
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Core 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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities	Y	N	O	A	C	R
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

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

Fail Notes	6-501.11	<i>Physical facilities maintained in good repair [Below WIF: wall covering pulled away from wall leaving unfinished plywood exposed]</i>
	6-501.113()	<i>Maintenance tools properly stored [Two squeegees and two brooms stored in mop sink]</i>
	6-501.16	<i>Mops allowed to air dry after use [Wet mop stored in mop bucket]</i>

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

Administrative/Other	Y	N	O	A	C	R
55. Other violations	..	p
Fail Notes	8-304.11(A) <i>Post the license in a location in the Food Establishment [License not apparently displayed in food establishment]</i>					

EDUCATIONAL MATERIALS

The following educational materials were provided p

This item has Notes. See Footnote 8 at end of questionnaire.

Material Distributed | Education Title #40 When The Power Is Out

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Note: All meats are frozen to grill; all egg products are ultra-pasteurized

Footnote 2

Notes:

Hamburger: 153F

Hamburger: 159F

Hamburger: 164F

Footnote 3

Notes:

Chili: 158F

Hot Dog: 136.2F

Chili: 167F

Footnote 4

Notes:

Sliced Tomatoes: 43.2F

Diced Lettuce: 43.5F

Diced Lettuce: 40.3F

Hot Dog: 36.5F

WIC: Bagged Gravy: 41.5F

Footnote 5

Notes:

Note: container of hot dogs with no date marking was marked to be discarded

Footnote 6

Notes:

Sanitizer concentration in wiping cloth bucket: 100PPM

Footnote 7

Notes:

Note: no area exists in facility to properly stored maintenance tools and air dry wet mops

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 8

Notes:

No date marking handout was left due to the corporate policy and procedure being posted