

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: 2/18/2013 **Business ID:** 108587fe
Business: DQ GRILL & CHILL

Inspection: 32000351
Store ID:
Phone: 9133672878
Inspector: KDA32
Reason: 01 Routine
Results: No Follow-up

412 S 10TH ST
 ATCHISON, KS 66002

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
02/18/13	04:30 PM	06:45 PM	2:15	0:20	2:35	0	
Total:			2:15	0:20	2:35	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>3</u> Priority foundation(Pf) Violations <u>0</u>	
Certified Manager on Staff <input type="checkbox"/>	Certified Manager Present <input 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

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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
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
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	p	..
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
<i>Fail Notes</i> 3-501.16(A)(2)(a) <i>P - PHF Cold Holding-<41°F [Cooler used to hold milk and whipped topping located ice cream creation area: Milk: 51.2F Milk: 50.4F; PIC stated that open container of milk registering 51.2F had been in the cooler for an unknown amount of time; COS: open gallon of milk registering 51.2F was discarded; PIC stated that unopened milk registering 50.4F had been placed in cooler at approximately 4:00PM day of inspection COS: milk was placed in different cooler to rapidly chill]</i>						
21. Proper date marking and disposition.	p
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Chemical		Y	N	O	A	C	R
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26. Toxic substances properly identified, stored and used. .. p p ..

<i>Fail Notes</i>	7-201.11(B) <i>P - Separation, Storage-chemicals above food, etc. [At 3 Vat sink: working spray bottles of Concentrated floor degreaser and window cleaner found stored above sanitize portion of 3 vat sink COS: containers of chemical were moved to mop sink area]</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

Prevention of Food Contamination		Y	N	O	A	C	R
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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

40. Washing fruits and vegetables. p

Proper Use of Utensils		Y	N	O	A	C	R
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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
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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

This item has Notes. See Footnote 4 at end of questionnaire.

47. Non-food contact surfaces clean. p

Physical Facilities		Y	N	O	A	C	R
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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) <i>Plumbing system maintained in good repair [Handsink adjacent to 3 vat sink found clogged; COS: Maintenance man was called and drain was cleared]</i>						
50. Sewage and waste water properly disposed.	..	p	p	..
<i>Fail Notes</i> 5-402.11 <i>P - Backflow prevention present to prevent back siphonage [At mop sink: y valve with secondary shutoff found attached to mop sink faucet; faucet found with leaky backflow preventer; connected hose stored directly in cavity of mopsink COS: y valve was disconnected; Education]</i>						
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
Administrative/Other	Y	N	O	A	C	R
55. Other violations	p

EDUCATIONAL MATERIALS

The following educational materials were provided p

This item has Notes. See Footnote 5 at end of questionnaire.

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Footnote 1

Notes:

Beef Patty: 159.2F
Beef Patty: 160.4F
Chili: 139.2F

Footnote 2

Notes:

Ham and Turkey Slices: 37.3F
Sliced Turkey: 39.9F
Diced Chicken breast: 40.2F
Diced Tomatoes: 36.4F
Sliced Tomatoes: 38.3F
Cut Lettuce: 41.9F
Open package of Sliced Ham: 35.3F
Vanilla Ice Cream: 42.6F
Vanilla Ice Cream: 43.8F, 43.4F, 40.1F
Chocolate Ice Cream: 38.9F

Footnote 3

Notes:

PIC stated that no items area held for more than 24 hours

Footnote 4

Notes:

Quaternary sanitizer concentration at 3 vat sink: 100PPM

Footnote 5

Notes:

Corporate policies posted throughout-
No violations pertaining to inspection were unaddressed in facilitie's postings.

FIELD WARNING LETTER

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Business: DQ GRILL & CHILL

412 S 10TH ST
ATCHISON, KS 66002

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Phone: 9133672878

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FIELD WARNING LETTER

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012, K.S.A. 65-619 *et seq.* and regulations promulgated pursuant thereto, grants the Kansas Department of Agriculture authority to regulate food establishments and food processing plants. The Kansas Food Code is adopted and amended by K.A.R. 4-28-8 through 15.

During the inspection today of the Food Establishment listed above, violations of the Kansas Food Code were observed. The violations are documented in the attached Kansas Food Establishment Inspection Report.

Although we will not take further action at this time based on this inspection report, repeated violations observed during future inspections 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 Kansas Food, Drug and Cosmetic Act;
- and/or any other penalty authorized by law.

Future inspections will be initiated during the next routine inspection cycle, unless we receive a complaint about the food establishment.