

**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:** 8/8/2011      **Business ID:** 102640FR  
**Business:** AUGUSTA DAIRY QUEEN

**Inspection:** 33001317  
**Store ID:**  
**Phone:** 3167752243  
**Inspector:** KDA33  
**Reason:** 01 Routine  
**Results:** No Follow-up

416 W 7TH PO BOX 6  
 AUGUSTA, KS 67010

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
08/08/11	01:30 PM	03:30 PM	2:00	0:05	2:05	0	
<b>Total:</b>			2:00	0:05	2:05	0	

**FOOD ESTABLISHMENT PROFILE**

Updated Risk Category RAC# 06 High Risk      Updated Sq. Footage \_\_\_\_\_  
 Insp. Notification \_\_\_\_\_      Critical Violations 3      Lic. Insp. \_\_\_\_\_  
 Sent Notification To \_\_\_\_\_  
 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 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.

Y   N   O   A   C   R  
 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	..	..	p	..
<i>Fail Notes</i>   3-302.11(A)(2)(b)* <i>CRITICAL - Species Separation-separation in equipment [Walk in cooler(WIC), box of raw hamburger patties stored on shelf above box of raw bacon. Corrected on site(COS)-moved ground beef to bottom]</i>						
14. Food-contact surfaces: cleaned and sanitized.	..	p	..	..	p	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
<i>Fail Notes</i>   4-602.11(E)(4)(b) <i>Non-PHF Food Contact Surface Cleaning Frequency-ice bins, soda nozzles-to preclude mold/soil build up [Small amount of mold buildup on inside top of ice machine.]</i>						
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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>						
20. Proper cold holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>						
21. Proper date marking and disposition.	..	p	..	..	p	..
<i>Fail Notes</i>   3-501.18(A)(2)* <i>CRITICAL - RTE PHF, Disposition-discard if in a container w/out a date [Make table(MT), package of commercially prepared hotdogs, held for more then 24 hours, not marked with date opened. COS-dated]</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	..	..

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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; no unauthorized persons.	p	..	..	..	..	..
37. Contamination prevented during food preparation, storage and display.	p	..	..	..	..	..
38. Personal cleanliness.	p	..	..	..	..	..
39. Wiping cloths: properly used and stored.	..	p	..	..	p	..
<i>Fail Notes</i>   3-304.14(B)(1) <i>Wet wiping cloths stored in sanitizer [Wet wiping cloths stored on counter on make table and food prep table. COS-stored in sanitizer water]</i>						
40. Washing fruits and vegetables.	..	..	p	..	..	..
Proper Use of Utensils	Y	N	O	A	C	R
41. In-use utensils: properly stored.	..	p	..	..	p	..
<i>Fail Notes</i>   3-304.12(F) <i>In-use utensil storage-135°F water [In use knives and a spoon stored in containers of water at a temperature of 63. COS-moved to storage in running water]</i>						
42. Utensils, equipment and linens: properly stored, dried and handled.	..	p	..	..	p	..
<i>Fail Notes</i>   4-903.11(A)(2) <i>Equipment/utensil/linen storage-protected from contamination [Single use forks at consumer self service station are not stored in the same direction to prevent them from contamination.]</i>						
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	..	..	p	..

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Utensils, Equipment and Vending	Y	N	O	A	C	R
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<i>Fail Notes</i>	4-202.11(A)(2)* <i>CRITICAL - Food-contact surface cleanability-free of imperfections [Plastic container holding chicken strips has a large crack and lid on container holding buns is chipped and cracked.COS-replaced container]</i>
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45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-non-critical items	p	..	..	..	..	..
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46. Warewashing facilities: installed, maintained, and used; test strips.	p	..	..	..	..	..
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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	..	..	..	..	..
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49. Plumbing installed; proper backflow devices.	p	..	..	..	..	..
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50. Sewage and waste water properly disposed.	p	..	..	..	..	..
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51. Toilet facilities: properly constructed, supplied and cleaned.	..	p	..	..	..	..
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<i>Fail Notes</i>	6-202.14 <i>Toilet rooms completely enclosed-self closing door [No self closure on employee toilet room door.]</i>
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52. Garbage and refuse properly disposed; facilities maintained.	p	..	..	..	..	..
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53. Physical facilities installed, maintained and clean.	p	..	..	..	..	..
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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

*Material Distributed | Education Title #43    Storing Food in WIC*

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

3-vat quat sanitizer 200ppm

## **Footnote 2**

### **Notes:**

Steam table: gravy 171, chili 165, diced chicken 163, gravy 161

Hot holding: chicken strips 138, burger 169 and 179, hotdogs 139, chicken 159

## **Footnote 3**

### **Notes:**

WIC: ice cream mix 40

Make table: tomatoes 42, hotdogs 38

Ice cream machine 38

Reach in cooler: sour cream 40

WIC: chicken 37, ham 39

WIC: ice cream 40

Freezers okay