

Kansas Department of Agriculture
Division of Food Safety and Lodging
 1320 Research Park Drive, Manhattan, KS 66502
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 8/20/2012 **Business ID:** 102640FR
Business: AUGUSTA DAIRY QUEEN

Inspection: 33001901
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:
08/20/12	01:40 PM	04:00 PM	2:20	0:05	2:25	0	
Total:			2:20	0:05	2:25	0	

FOOD ESTABLISHMENT PROFILE			
Updated Risk Category _____	Updated Sq. Footage <u>Under 5,000 sq feet</u>		
Insp. Notification <u> </u>	Email <u> </u>	Critical Violations <u>4</u>	Lic. Insp. <u> </u>
Sent Notification To _____			
Address Verified <u>p</u>			

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	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	p	..
<i>Fail Notes</i> 2-401.11* <i>CRITICAL - Eating, Drinking, or Using Tobacco</i> [Employee drink sitting on food prep counter next to where employee is prepping bacon. Corrected on site(COS)-moved drink to designated area]						
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	p	..
<i>Fail Notes</i> 3-202.15* <i>CRITICAL - Package Integrity</i> [Canned goods rack, three 6lb 10oz cans of Cheese Sauce severely dented at rim and side. COS-placed with returns]						
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>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
<i>Fail Notes</i> 4-601.11A* <i>CRITICAL - Food Contact Clean to Sight and Touch</i> [Dried food debris on can opener blade. COS-cleaned]						
4-602.11(E)(4)(b) <i>Non-PHF Food Contact Surface Cleaning Frequency-ice bins, soda nozzles-to preclude mold/soil build up</i> [Small amount of mold buildup in large ice machine.]						
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	p	..
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>						
<i>Fail Notes</i> 3-501.16(A)(2)(a)* <i>CRITICAL - PHF Cold Holding-<41°F</i> [Reddi Whip in plastic container next to ice cream toppings at 55. COS-cooled rapidly on ice]						
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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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
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
<i>This item has Notes. See Footnote 5 at end of questionnaire.</i>						
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
<i>Fail Notes</i> 3-602.11(B) <i>Label information (packaged in establishment)</i> <i>[Retail reach in freezer, containers of single serving ice cream cakes lack common name, weight, ingredients, and distributor information.]</i>						
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
<i>Fail Notes</i> 3-304.14(B)(1) <i>Wet wiping cloths stored in sanitizer</i> <i>[Wet wiping cloth stored on make table.]</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
<i>Fail Notes</i> 4-903.12(A) <i>Equipment/utensil/linen storage prohibitions</i> <i>[Single use containers and lids stored under sewer lines in cabinet of front counter. COS]</i>						
43. Single-use and single-service articles: properly used.	p
44. Gloves used properly.	p

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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
<i>Fail Notes</i> 4-501.11() <i>Equipment in good repair/adjustment</i> <i>[Door seals are coming off of make table center door and WIC 5 door.]</i>						
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
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
<i>Fail Notes</i> 6-501.12(A) <i>Physical facilities clean</i> <i>[Grease and food debris on floor between divider wall and grill, and</i> <i>soiled cardboard on floor under fryer.]</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 ..

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Footnote 1

Notes:

Quat sanitizer in 3 vat at 200ppm

Footnote 2

Notes:

Grill: burger 183

Footnote 3

Notes:

Hot holding: chicken strips 147, burgers 159, chicken 153, hotdog 142

Gravy: 139, 143

Steam table: chicken 159, chili 143

Footnote 4

Notes:

Make table: tomatoes 42, turkey 38, lettuce 37

WIC 5: ice cream mix 35

WIC : turkey 36, lettuce 37, 33, beef patty 39, chicken 33

WIC: ice cream mix 34

RIC: orange julius mix 36, 42

Small White RIC: Reddi Whip 39, sour cream 35

RIC: ice cream 32

Footnote 5

Notes:

Fries 164