

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: 6/12/2013 **Business ID:** 108587fe
Business: DQ GRILL & CHILL

 412 S 10TH ST
 ATCHISON, KS 66002

Inspection: 40000269
Store ID:
Phone: 9133672878
Inspector: KDA40
Reason: 03 Complaint
Results: No Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/12/13	01:10 PM	03:20 PM	2:10	0:50	3:00	0	
Total:			2:10	0:50	3:00	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Lic. Insp. No

 Priority(P) Violations 2 Priority foundation(Pf) Violations 3
 Certified Manager on Staff Address Verified Actual Sq. Ft. _____
 Certified Manager Present

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).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT www.agriculture.ks.gov, EMAIL fsl@kda.ks.gov, OR CALL (785) 296-5600.

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.	<input type="checkbox"/>
Employee Health	Y	N	O	A	C	R
2. Management awareness; policy present.	<input type="checkbox"/>
3. Proper use of reporting, restriction and exclusion.	<input type="checkbox"/>
Good Hygienic Practices	Y	N	O	A	C	R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y N O A C R
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- | | |
|---|-----------------------|
| 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
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|--|-----------------------|
| 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
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|--|-----------------------|
| 9. Food obtained from approved source. | p " " " " " |
| 10. Food received at proper temperature. | " p " " p " |

This item has Notes. See Footnote 1 at end of questionnaire.

<i>Fail Notes</i>	3-202.11(A) <i>P - Refrigerated, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be at a temperature of 5°C (41°F) or below when received. [The establishment was in process or receiving dry, refrigerated and frozen goods when inspector arrived. Shredded cheese placed in WIC, according to employee, within 30 minutes was a 48.7 degrees. COS-Cheese moved to freezer for 30 minutes and returned to WIC at 43 degrees.]</i>
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| 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
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|---|-----------------------|
| 13. Food separated and protected. | p " " " " " |
| 14. Food-contact surfaces: cleaned and sanitized. | " p " " p " |

<i>Fail Notes</i>	4-602.11(E)(4) <i>Non-PHF/TCS Food Contact Surface Cleaning Frequency (ice bins, soda nozzles) Surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cleaned, in EQUIPMENT such as ice bins and BEVERAGE dispensing nozzles and enclosed components of EQUIPMENT such as ice makers, cooking oil storage tanks and distribution lines, BEVERAGE and syrup dispensing lines or tubes, coffee bean grinders, and water vending EQUIPMENT: at a frequency specified by the manufacturer; or, absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold. [Divider plate in ice machine had a build up of mold. COS-cleaned.]</i>
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| 15. Proper disposition of returned, previously served, reconditioned and unsafe food. | " " p " " " |
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Potentially Hazardous Food Time/Temperature	Y N O A C R
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|--|-----------------------|
| 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 " " " " " |

This item has Notes. See Footnote 2 at end of questionnaire.

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|---------------------------------------|-----------------------|
| 20. Proper cold holding temperatures. | p " " " " " |
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This item has Notes. See Footnote 3 at end of questionnaire.

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| 21. Proper date marking and disposition. | p " " " " " |
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y N O A C R
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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 .. . p ..

<i>Fail Notes</i>	7-102.11 <i>Pf - Common Name (Working Containers) Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. [buckets of what was by employee as sanitizer were not labeled. Bucket containing what was identified by employee as soap and water was not labeled. COS-buckets labeled.]</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

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

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>Wiping cloths (Storage) Cloths in-use for wiping counters and other EQUIPMENT surfaces shall be held between uses in a chemical sanitizer solution at an appropriate concentration. [several wet wiping cloths were stored on counter. Wet wiping cloth stored in a bucket of what employee identified as sanitizer was stored in a concentration of less than measurable limits. COS-wipe cloths on counter were removed for cleaning and sanitizer was discarded and remixed to proper concentration.]</i>
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Prevention of Food Contamination		Y	N	O	A	C	R
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	p	..
<i>Fail Notes</i>	4-903.11(B) <i>Clean EQUIPMENT and UTENSILS shall be stored as specified under ¶ (A) of this section and shall be stored: In a self-draining position that allows air drying; and, Covered or inverted. [In the chill area, there was a container of scoops which were stored with handles down. COS-removed for cleaning.]</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- P and Pf items		..	p	p	..
<i>Fail Notes</i>	4-202.11(A)(2) <i>Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. [several plastic lids and plastic containers were cracked and broken. A metal colendar had a jagged hole where the handle had been. COS-items discarded.]</i>						
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Core items		..	p	p	..
<i>Fail Notes</i>	4-501.12 <i>Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and SANITIZED, or discarded if they are not capable of being resurfaced. [One cutting board was discolored and had deep cuts. COS-discarded.]</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	p	..
<i>This item has Notes. See Footnote 5 at end of questionnaire.</i>							
<i>Fail Notes</i>	5-202.12(A) <i>Pf - A HANDWASHING SINK shall be equipped to provide water at a temperature of at least 38°C (100°F) through a mixing valve or combination faucet. [The hand sink with a premixed water temperature at the kitchen and at the chill counter achieved 83.2 degrees and 79.3 degrees.]</i>						
	5-203.14 <i>P - A PLUMBING SYSTEM shall be installed to preclude backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use at the FOOD ESTABLISHMENT, including on a hose bibb if a hose is attached or on a hose bibb if a hose is not attached and backflow prevention is required by LAW, by: Providing an air gap as specified under § 5-202.13; or, Installing an APPROVED backflow prevention device as specified under § 5-202.14. [A y splitter with shut off valves was attached to utility sink faucet downstream from the backflow preventer. COS-y splitter was removed.]</i>						
50. Sewage and waste water properly disposed.		p
51. Toilet facilities: properly constructed, supplied and cleaned.		p

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Physical Facilities	Y	N	O	A	C	R
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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 shall be cleaned as often as necessary to keep them clean. [There was dried food and sticky food debris and detritus under counter cart in the chill area and in the drive through area.]</i>
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54. Adequate ventilation and lighting; designated areas used. p

Administrative/Other	Y	N	O	A	C	R
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55. Other violations p

EDUCATIONAL MATERIALS

The following educational materials were provided p

This item has Notes. See Footnote 6 at end of questionnaire.

<i>Material Distributed</i>	<i>Education Title #10 Did You Wash 'Em Sign / Sticker</i>
	<i>Education Title #42 Daily Self-Inspection Checklist</i>

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

The establishment was in process or receiving dry, refrigerated and frozen goods when inspector arrived.

Footnote 2

Notes:

hamburger patty at 162 degrees. gravy at 142 degrees.

Footnote 3

Notes:

WIC: milk at 41 degrees, turkey at 40 degrees. Chill area ice cream mix at 41 degrees. Norlake RIC: milk at 37 degrees. Prep table: sliced tomatoes at 37 degrees, sliced tomatoes at 40 degrees, cut lettuce at 39 degrees, grilled chicken breast at 41 degrees. shredded cheese at 41 degrees.

Footnote 4

Notes:

employee indicated the establishment is serviced by a pest control company on a monthly basis.

Footnote 5

Notes:

men's restroom hand sink hot water temperature achieved 101 degrees.

Footnote 6

Notes:

Provided FDA ALERT questions and answers.

FIELD WARNING LETTER

Insp Date: 6/12/2013 **Business ID:** 108587fe

Business: DQ GRILL & CHILL

412 S 10TH ST
ATCHISON, KS 66002

Inspection: 40000269

Store ID:

Phone: 9133672878

Inspector: KDA40

Reason: 03 Complaint

Reference:

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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.