

**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:** 8/30/2013      **Business ID:** 100246FE  
**Business:** TACO JOHNS

**Inspection:** 40000460  
**Store ID:**  
**Phone:** 9133670276  
**Inspector:** KDA40  
**Reason:** 02 Follow-up  
**Results:** Administrative Review

216 S 10TH  
 ATCHISON, KS 66002

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
08/30/13	12:50 PM	03:50 PM	3:00	0:40	3:40	0	
<b>Total:</b>			3:00	0:40	3:40	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Print      Lic. Insp. No

Priority(P) Violations 2      Priority foundation(Pf) Violations 2

Certified Manager on Staff      Address Verified p      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](http://www.agriculture.ks.gov), EMAIL [fsl@kda.ks.gov](mailto: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**

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.
- 3. Proper use of reporting, restriction and exclusion.

Y   N   O   A   C   R  
 ..   ..   p   ..   ..   ..  
 p   ..   ..   ..   ..   ..

**Good Hygienic Practices**

Y   N   O   A   C   R

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

	Y	N	O	A	C	R
<b>Good Hygienic Practices</b>						
4. Proper eating, tasting, drinking, or tobacco use	p	..	..	..	..	..
5. No discharge from eyes, nose and mouth.	p	..	..	..	..	..
<b>Preventing Contamination by Hands</b>						
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	..	..	..	..
<i>Fail Notes</i>   6-301.14   <i>A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES. [No hand wash signage in the men's restroom.]</i>						
<b>Approved Source</b>						
9. Food obtained from approved source.	..	..	..	..	..	..
10. Food received at proper temperature.	..	..	..	..	..	..
11. Food in good condition, safe and unadulterated.	..	..	..	..	..	..
12. Required records available: shellstock tags, parasite destruction.	..	..	..	..	..	..
<b>Protection from Contamination</b>						
13. Food separated and protected.	..	..	..	..	..	..
14. Food-contact surfaces: cleaned and sanitized.	..	p	..	..	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)   <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. [ The is a build up of mold on the ice bin divider plate. COS-cleaned. ]</i>						
15. Proper disposition of returned, previously served, reconditioned and unsafe food.	..	..	..	..	..	..
<b>Potentially Hazardous Food Time/Temperature</b>						
16. Proper cooking time and temperatures.	..	..	..	..	..	..
17. Proper reheating procedures for hot holding.	..	..	..	..	..	..
18. Proper cooling time and temperatures.	..	..	..	..	..	..
19. Proper hot holding temperatures.	..	..	..	..	..	..
20. Proper cold holding temperatures.	..	p	..	..	p	p

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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<i>Fail Notes</i>	3-501.16(A)(2) <i>P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less. [On the service prep table, the iced tray (with ice only touching the bottom of the food bins) contained shredded lettuce, shredded cheese and diced tomatoes. The shredded lettuce was at 45.6F and the shredded cheese was at 44.5F. COS-the items were returned to the WIC for cooling and more ice was added to cold hold ice bin. ]</i>
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|---|----|----|----|----|----|----|
| 21. Proper date marking and disposition.                    | p  | .. | .. | .. | .. | .. |
| 22. Time as a public health control: procedures and record. | .. | .. | .. | .. | .. | .. |

Consumer Advisory	Y	N	O	A	C	R
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|--|----|----|----|----|----|----|
| 23. Consumer advisory provided for raw or undercooked foods. | .. | .. | .. | .. | .. | .. |
|--|----|----|----|----|----|----|

Highly Susceptible Populations	Y	N	O	A	C	R
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|---|----|----|----|----|----|----|
| 24. Pasteurized foods used; prohibited foods not offered. | .. | .. | .. | .. | .. | .. |
|---|----|----|----|----|----|----|

Chemical	Y	N	O	A	C	R
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- |  |    |    |    |    |    |    |
|--|----|----|----|----|----|----|
| 25. Food additives: approved and properly used.            | .. | .. | .. | .. | .. | .. |
| 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. [An unlabeled bucket contained what employee indicated as soap and sanitizer. COS-bucket 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. | .. | .. | .. | .. | .. | .. |
|---|----|----|----|----|----|----|

GOOD RETAIL PRACTICES
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Safe Food and Water	Y	N	O	A	C	R
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|---|----|----|----|----|----|----|
| 28. Pasteurized eggs used where required.                 | .. | .. | .. | .. | .. | .. |
| 29. Water and ice from approved source.                   | .. | .. | .. | .. | .. | .. |
| 30. Variance obtained for specialized processing methods. | .. | .. | .. | .. | .. | .. |

Food Temperature Control	Y	N	O	A	C	R
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|--|---|----|----|----|---|---|
| 31. Proper cooling methods used; adequate equipment for temperature control. | p | .. | .. | .. | p | p |
|--|---|----|----|----|---|---|

<i>Fail Notes</i>	4-301.11 <i>Pf - Temperature Capacity - EQUIPMENT for cooling and heating FOOD, and holding cold and hot FOOD, shall be sufficient in number and capacity to provide FOOD temperatures as specified under Chapter 3. [The WIC had an ambient temperature of 44.5F. The integrated thermometer indicated a temperature of 50F. An internal ambient thermometer hanging in unit indicated 48F. The PHF held in the unit were at a temperature of 43F. COS-the fan cover was removed and cleaned. The ambient temperature of the unit cooled to 38F. The shredded cheese achieved 41F.]</i>
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- |   |    |    |    |    |    |    |
|---|----|----|----|----|----|----|
| 32. Plant food properly cooked for hot holding. | .. | .. | .. | .. | .. | .. |
| 33. Approved thawing methods used.              | .. | .. | .. | .. | .. | .. |
| 34. Thermometers provided and accurate.         | .. | .. | .. | .. | .. | .. |

Food Identification	Y	N	O	A	C	R
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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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    ..    ..    p    p

<i>Fail Notes</i>	4-101.11(A)	<i>P - FCS materials (Safe) Materials that are used in the construction of UTENSILS and FOOD-CONTACT SURFACES OF EQUIPMENT shall be safe.                  [In the WIC, house dressing was stored in a Sterilite container which was designed to hold office materials. Powered sugar, rice and sugar were stored in Sterilite containers designed to hold garmets. COS-foods removed from containers and place in food grade containers. ]</i>
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45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Core items     ..    ..    ..    ..    ..    ..

46. Warewashing facilities: installed, maintained, and used; test strips.     ..    ..    ..    ..    ..    ..

47. Non-food contact surfaces clean.     ..    p    ..    ..    p    p

<i>Fail Notes</i>	4-601.11(C)	<i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.                  [The cover of the fan in the WIC was covered with a heavy accumulation of dirt and dust. COS-cleaned. ]</i>
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Physical Facilities	Y	N	O	A	C	R
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48. Hot and cold water available; adequate pressure.     ..    ..    ..    ..    ..    ..

49. Plumbing installed; proper backflow devices.     ..    ..    ..    ..    ..    ..

50. Sewage and waste water properly disposed.     ..    ..    ..    ..    ..    ..

51. Toilet facilities: properly constructed, supplied and cleaned.     ..    ..    ..    ..    ..    ..

52. Garbage and refuse properly disposed; facilities maintained.     ..    p    ..    ..    p    ..

<i>Fail Notes</i>	5-501.113	<i>Receptacles and waste handling units for REFUSE, recyclables, and returnables shall be kept covered: Inside the FOOD ESTABLISHMENT if the receptacles and units: Contain FOOD residue and are not in continuous use; or, After they are filled; and, With tight-fitting lids or doors if kept outside the FOOD ESTABLISHMENT.                  [The outside waste bin, although equipped with lids, were left open allowing for the attraction of pests. COS-closed. ]</i>
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53. Physical facilities installed, maintained and clean.     ..    ..    ..    ..    ..    ..

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

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

EDUCATIONAL MATERIALS
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The following educational materials were provided     p

***This item has Notes. See Footnote 3 at end of questionnaire.***

<i>Material Distributed</i>	<i>Education Title #08</i>	<i>Date Marking</i>
	<i>Education Title #09</i>	<i>Did You Wash 'Em Flier</i>
	<i>Education Title #10</i>	<i>Did You Wash 'Em Sign / Sticker</i>
	<i>Education Title #22</i>	<i>Focus On Food Safety Manual (on the Website)</i>
	<i>Education Title #37</i>	<i>Manual Dishwashing Procedures Sign</i>
	<i>Education Title #43</i>	<i>Storing Food in WIC</i>

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

The chemical sanitizer dispensing unit at the 3 vat sink was not in operation. As a result of determining there was no measureable amount of sanitizer in the sanitizer bucket for wet wipe cloths, a change of sanitizer was performed. At that time, it was discovered that the quat dispensing unit had no suction and no sanitizer was mixing with the water.

A telephone call was placed to the service company and a part was ordered.

The sanitizer sink for the manual 3 vat sink warewash was filled and inspector educated employee on proper procedure to determine sanitizer concentration by utilization of the sanitizer test strips. The food containers which had been washed prior to inspection were submerged in sanitizer for the minimum required time of 30 seconds before being allowed to air dry in a self draining position.

## **Footnote 2**

### **Notes:**

A employee indicated the bucket which was to have contained sanitizer, was supposed to have been a mixture of soap and sanitizer. Inspector instructed that sanitizer solution is not to be mixed with soap.

## **Footnote 3**

### **Notes:**

FDA Employee Health and Personal Hygiene  
KDHE Dirty Dozen

## NOTICE OF NON COMPLIANCE WITH KANSAS LAW

**Insp Date:** 8/30/2013  
**Business:** TACO JOHNS

**Business ID:** 100246FE

**Inspection:** 40000460

**Store ID:**

**Phone:** 9133670276

**Inspector:** KDA40

**Reason:** 02 Follow-up

216 S 10TH  
 ATCHISON, KS 66002

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
08/30/13	12:50 PM	03:50 PM	3:00	0:40	3:40	0	
Total:			3:00	0:40	3:40	0	

**NOTICE OF NON COMPLIANCE WITH KANSAS LAW**

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations 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 food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled \_\_\_\_\_

Inspection Report Number 40000460

Inspection Report Date 08/30/13

Establishment Name TACO JOHNS

Physical Address 216 S 10TH City ATCHISON

Zip 66002

Additional Notes and Instructions

Follow up to be directed by KDA main office.