

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: 12/2/2013
Business: SONIC

Business ID: 100265FE

Inspection: 40000625

Store ID:
Phone: 9137242194
Inspector: KDA40
Reason: 01 Routine
Results: No Follow-up

15516 STATE AVE
 BASEHOR, KS 66007

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
12/02/13	01:45 PM	02:50 PM	1:05	0:25	1:30	0	
Total:			1:05	0:25	1:30	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Sent Notification To _____ Lic. Insp. No

Priority(P) Violations 1 Priority foundation(Pf) Violations 1

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

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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
<i>This item has Notes. See Footnote 1 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 2 at end of questionnaire.</i>						
20. Proper cold holding temperatures.	..	p	p	..
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
Fail Notes	<p>3-501.16(A)(2) P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less.</p> <p>[In the cold prep table: sliced tomatoes at 46.4F, shredded lettuce at 51.8F. Employee indicated the food items had been removed from WIC and placed in unit approximately 20 minutes earlier. PIC indicated the unit stopped working earlier in the morning. She indicated the food was discarded and ice trays were in process of being set up. COS- The tomatoes, lettuce and cheese were moved to an ice bath.]</p>					
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
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

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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 | .. | .. | .. | .. | .. | .. |

Conformance with Approved Procedures		Y	N	O	A	C	R
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| 27. Compliance with variance, specialized process and HACCP plan. | .. | .. | .. | p | .. | .. | .. |
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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 | .. | .. | p | .. | .. |
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<i>Fail Notes</i>	<p>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.</i></p> <p><i>[The cold prep unit is not functioning. According to the PIC it stopped working earlier that morning. COS-PIC reported she called in a work order for unit. All PHF which are stored in the unit were all placed in ice bath bins.]</i></p>
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|---|----|----|----|----|----|----|----|
| 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 | .. | .. | .. | .. | .. | .. |
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Prevention of Food Contamination		Y	N	O	A	C	R
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|---|---|----|----|----|----|----|----|
| 36. Insects, rodents and animals not present. | p | .. | .. | .. | .. | .. | .. |
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This item has Notes. See Footnote 4 at end of questionnaire.

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| 37. Contamination prevented during food preparation, storage and display. | p | .. | .. | .. | .. | .. | .. |
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<i>Fail Notes</i>	<p>3-307.11 <i>FOOD shall be protected from contamination that may result from a factor or source not specified under Subparts 3-301 - 3-306.</i></p> <p><i>[The warming light casing above the fries holding bin are soiled with a build up of dust and debris.]</i></p>
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| 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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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 | .. | .. | .. | .. | .. |
| 47. Non-food contact surfaces clean. | p | .. | .. | .. | .. | .. |

Physical Facilities	Y	N	O	A	C	R
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| 48. Hot and cold water available; adequate pressure. | p | .. | .. | .. | .. | .. |
| 49. Plumbing installed; proper backflow devices. | p | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 5 at end of questionnaire.</i> | | | | | | |
| 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 | .. | .. | .. | .. | .. |
| 54. Adequate ventilation and lighting; designated areas used. | .. | p | .. | .. | .. | .. |

<i>Fail Notes</i>	6-501.14(A)	<i>Intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination by dust, dirt, and other materials. [The screens in the ventilation hood system have a build up of grease. The service tag affixed to unit indicated it was serviced on 8/8 and next service on 11/13.]</i>
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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

The following educational materials were provided p

<i>Material Distributed</i>	Education Title #09	<i>Did You Wash 'Em Flier</i>
	Education Title #42	<i>Daily Self-Inspection Checklist</i>

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Footnote 1

Notes:

hamburger patty cooked to 181F.

Footnote 2

Notes:

chili at 198F, hot dog at 154F.

Footnote 3

Notes:

WIC: sliced cheese at 41F. Ice cream prep table: milk at 36F. Electro Freeze: ice cream mix at 38F.

Footnote 4

Notes:

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

Footnote 5

Notes:

front hand sink hot water temperature achieved 114F, back hand sink hot water at 119F, unisex employee restroom hand sink hot water at 126F.

FIELD WARNING LETTER

Insp Date: 12/2/2013 **Business ID:** 100265FE
Business: SONIC

15516 STATE AVE
BASEHOR, KS 66007

Inspection: 40000625
Store ID:
Phone: 9137242194
Inspector: KDA40
Reason: 01 Routine

Reference:

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
12/02/13	01:45 PM	02:50 PM	1:05	0:25	1:30	0	
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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.