

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: 7/3/2013 **Business ID:** 103552FE
Business: MCDONALDS - AUGUSTA

Inspection: 44000039
Store ID:
Phone: 3167755075
Inspector: KDA44
Reason: 01 Routine
Results: No Follow-up

520 W 7TH ST
 AUGUSTA, KS 67010

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/03/13	01:15 PM	04:35 PM	3:20	0:05	3:25	0	
Total:			3:20	0:05	3:25	0	

FOOD ESTABLISHMENT PROFILE

Physical Address 520 W 7TH ST City AUGUSTA
 Zip 67010
 Owner _____ License Type FE
 Risk Category _____ RAC/Size Confirmed Size Range _____
 Insp. Notification Print Lic. Insp. No
 Priority(P) Violations 2 Priority foundation(Pf) Violations 0
 Certified Manager on Staff Address Verified Actual Sq. Ft. 1,976
 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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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
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	p	..
<i>Fail Notes</i>	<p>2-301.14(F) <i>P - Wash Hands (Prevent Cross Contamination) FOOD EMPLOYEES shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in FOOD preparation including working with exposed FOOD, clean EQUIPMENT and UTENSILS, and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES and during FOOD preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks</i> <i>[Grill cook handled frozen raw hamburger patties and frozen raw chicken breasts with his bare hands and then placed paper liners in the holding pans for cooked hamburgers without washing his hands. COS, cook was advised to wash his hands after handling raw meat products.]</i></p> <p>2-301.14(I) <i>P - Wash Hands (As needed) FOOD EMPLOYEES shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in FOOD preparation including working with exposed FOOD, clean EQUIPMENT and UTENSILS, and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES and after engaging in other activities that contaminate the hands</i> <i>[Grill cook used the wipe cloth in sanitizing solution to wipe off grill with bare hands then placed paper liner for cooked hamburgers in holding pan with out handwashing in between tasks. COS, cook was advised to wash his hands between tasks.]</i></p>						
7. No bare hand contact with RTE foods or approved alternate method properly followed.		p
8. Adequate handwashing facilities supplied and accessible.		..	p	p	..
<i>Fail Notes</i>	<p>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.</i> <i>[The two handwash sinks in use did not have handwashing signs. COS, signs were given to PIC for display.]</i></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

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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

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

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.

20. Proper cold holding temperatures. p

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

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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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

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

37. Contamination prevented during food preparation, storage and display. p

38. Personal cleanliness. p

39. Wiping cloths: properly used and stored. .. p p ..

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Prevention of Food Contamination	Y N O A C R
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Fail Notes	3-304.14(B)(1)	<p><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.</i></p> <p><i>[Two cloths used for wiping counter surfaces were laying on the counter area instead of in a bucket of sanitized solution. COS, Wipe clothes were removed from counter. One wipe cloth bucket tested for sanitizer strength tested below 150 ppm, 150ppm was the acceptable low strength for the sanitizer product used. COS, solution in bucket was dumped and fresh sanitizing solution added. Fresh solution tested at 200 ppm.]</i></p>
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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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- 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
- 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

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

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

EDUCATIONAL MATERIALS

The following educational materials were provided p

Material Distributed | Education Title #11 Employee Handwashing

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Footnote 1

Notes:

grilled chicken - 192.6
hamburger patty-172.3

Footnote 2

Notes:

french fries 189
hamburger 166.5
spicy chicken breast 155.6

Footnote 3

Notes:

Traulsen cooler by grill sliced tomatoes 40.3, chopped lettuce 43.8.

Beverage Air - raw shell eggs 44.7, cooked bacon 44.9.

Two-Door cooler - breakfast burrito 42.3, slice cheese 38.2.

Refridgerator under salad table - sausage gravy 41.8, bacon 36.9, prepared salad 42.3.

Small refridgerator under hamburger toppings - salad 32.8.

Beverage Air in front - yogurt 36.9.

Ice Cream machine 38.4.

Refridgerators with coffee mixes - frappe mix 41.2, 36.6.; milk 41, 42.4.

Small fridge with drinks by drive thru window 41.4

OJ machine - 40.4

Walk in - ice cream mix 39.3, bag salads 35.7, 37.5.

Footnote 4

Notes:

Accompanied by KDA 33.

FIELD WARNING LETTER

Insp Date: 7/3/2013 **Business ID:** 103552FE
Business: MCDONALDS - AUGUSTA

520 W 7TH ST
AUGUSTA, KS 67010

Inspection: 44000039
Store ID:
Phone: 3167755075
Inspector: KDA44
Reason: 01 Routine

Reference:

Time In / Time Out

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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.