

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: 6/17/2013
Business: PIZZA HUT

Business ID: 97778FE

Inspection: 45004246

Store ID:
Phone: 3167330055
Inspector: KDA45
Reason: 01 Routine
Results: No Follow-up

307 N ANDOVER RD
 ANDOVER, KS 67002

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/17/13	01:55 PM	04:00 PM	2:05	0:02	2:07	0	
Total:			2:05	0:02	2:07	0	

FOOD ESTABLISHMENT PROFILE	
Updated Risk Category <u>RAC# 05 High Risk</u>	Updated Size Range <u>1. Under 5,000 sq feet</u>
Insp. Notification <u>Print</u>	Lic. Insp. _____
Priority(P) Violations <u>0</u> Priority foundation(Pf) Violations <u>1</u>	
Certified Manager on Staff <input type="checkbox"/>	Address Verified <input type="checkbox"/>
Certified Manager Present <input type="checkbox"/>	Actual Sq. Ft. <u>3000</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.

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.	p
Employee Health	Y	N	O	A	C	R
2. Management awareness; policy present.	p
3. Proper use of reporting, restriction and exclusion.	p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

	Y	N	O	A	C	R						
Good Hygienic Practices												
4. Proper eating, tasting, drinking, or tobacco use	p						
5. No discharge from eyes, nose and mouth.	p						
Preventing Contamination by Hands												
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												
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												
13. Food separated and protected.	p						
14. Food-contact surfaces: cleaned and sanitized.	..	p	p	..						
<table border="0" style="width: 100%;"> <tr> <td style="width: 10%;"><i>Fail Notes</i></td> <td style="width: 15%; border-left: 1px solid black; border-right: 1px solid black; padding-left: 5px;">4-601.11(A)</td> <td style="padding-left: 5px;"> <i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch.</i> <i>[On the shelf in the back storage room on the south green rack, there were 4 stainless steel containers (stored as clean) had dried food, stickers, and moldy food on the food contact surface. Corrected on Site - Moved to sink to be rewashed.]</i> </td> </tr> <tr> <td></td> <td style="border-left: 1px solid black; border-right: 1px solid black; padding-left: 5px;">4-602.11(E)(4)</td> <td style="padding-left: 5px;"> <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.</i> <i>[In the large ice machine on the back west wall by the freezer, on the upper ledge there is a small amount of mold and grime build up.]</i> </td> </tr> </table>	<i>Fail Notes</i>	4-601.11(A)	<i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch.</i> <i>[On the shelf in the back storage room on the south green rack, there were 4 stainless steel containers (stored as clean) had dried food, stickers, and moldy food on the food contact surface. Corrected on Site - Moved to sink to be rewashed.]</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.</i> <i>[In the large ice machine on the back west wall by the freezer, on the upper ledge there is a small amount of mold and grime build up.]</i>						
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15. Proper disposition of returned, previously served, reconditioned and unsafe food.	p						
Potentially Hazardous Food Time/Temperature												
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						
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>												
20. Proper cold holding temperatures.	p						
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>												
21. Proper date marking and disposition.	p						

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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
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
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
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
35. Food properly labeled; original container.	p
Prevention of Food Contamination	Y	N	O	A	C	R
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
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	..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Proper Use of Utensils	Y	N	O	A	C	R
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Fail Notes | 4-901.11(A) *Equipment/utensils (Air drying) After cleaning and SANITIZING, EQUIPMENT and UTENSILS shall be air-dried or used after adequate draining as specified in the first paragraph of 40 CFR 180.940 Tolerance exemptions for active and inert ingredients for use in antimicrobial formulations (food-contact surface SANITIZING solutions), before contact with FOOD.*
[On the green shelves in the back storage room on the south wall, there were several stainless steel pans and containers (stored as clean) that were stacked together that had standing water on the food contact surfaces. Corrected on Site - Seperated to Air Dry.]

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|--|---|----|----|----|----|----|
| 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 | .. | .. | .. | .. | .. |

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

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

Fail Notes | 4-601.11(C) *NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.*
[In the wing preparation area, there are several green shelves that have grease and food debris build up.]

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

Fail Notes | 5-205.15(B) *Plumbing system (Maintained) A PLUMBING SYSTEM shall be maintained in good repair.*
[In the front under both pop machines/ice machines, in the cabinets underneath there is pooling water on the shelves coming from the hoses under the ice machine. Person In Charge stated that he would contact Pepsi to come clean machines.]

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|--|---|----|----|----|----|----|
| 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 5 at end of questionnaire.

EDUCATIONAL MATERIALS

The following educational materials were provided

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Pizza Oven - Meat Lovers' Pizza - 154.8F.

Marinara Sauce - 190F.

Footnote 2

Notes:

Walk In Cooler - Shredded Lettuce - 39.0F.

West Make Table - Diced Tomatoes - 31.8F.

West Reach In under Make Table - Ambient Temperature - 40.6F.

South Make Table - Shredded Lettuce - 40.7F.

Salad Bar - Lettuce - 40.5F.

Pepsi Reach In Cooler with Milk - Ambient Temperature - 40.1F.

Bud Light Reach In Cooler - Ambient Temperature - 26.0F.

Footnote 3

Notes:

Freezers - OK

Footnote 4

Notes:

Quaternary Sanitizer in Bucket - 150 parts per million.

Footnote 5

Notes:

Owned by: Pizza Hut of Southeast Kansas

Accompanied by KDA33.

FIELD WARNING LETTER

Insp Date: 6/17/2013 **Business ID:** 97778FE
Business: PIZZA HUT

307 N ANDOVER RD
ANDOVER, KS 67002

Inspection: 45004246
Store ID:
Phone: 3167330055
Inspector: KDA45
Reason: 01 Routine

Reference:

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
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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.