

**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:** 8/21/2013      **Business ID:** 102946FE  
**Business:** MCDONALDS

**Inspection:** 45004320  
**Store ID:**  
**Phone:** 6208425069  
**Inspector:** KDA45  
**Reason:** 01 Routine  
**Results:** Follow-up

801 W MAIN  
 ANTHONY, KS 67003

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
08/21/13	11:45 AM	02:10 PM	2:25	0:00	2:25	0	
<b>Total:</b>			2:25	0:00	2:25	0	

**FOOD ESTABLISHMENT PROFILE**

Updated Risk Category RAC# 06 High Risk      Updated Size Range 1. Under 5,000 sq feet  
 Insp. Notification Print      Lic. Insp. No  
 Priority(P) Violations 4      Priority foundation(Pf) Violations 2  
 Certified Manager on Staff ..      Address Verified p      Actual Sq. Ft. 2220  
 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**

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

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>	2-301.12(B)(3) <i>P - Handwashing procedure (Step 3) FOOD EMPLOYEES shall rub hands together vigorously for at least 10 to 15 seconds while paying particular attention to removing soil from underneath the fingernails during the cleaning procedure and creating friction on the surfaces of the hands and arms or surrogate prosthetic devices for hands and arms, finger tips, and areas between the fingers. [Employee only scrubbed hands together for 5 seconds with soap and then rinsed. (Employee was washing hands because she had touched raw meat with gloves and was going to change gloves to go touch ready to eat hamburgers.) Corrected on Site - Educated and had employee rewash hands for proper amount of time. ]</i>						
	2-301.14(H) <i>P - Wash Hands (Gloves) 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 before donning gloves for working with FOOD [Grill employee had blue gloves on and touched raw hamburger and took those gloves off and put on clear gloves and proceeded to touch single use tray liner. The tray was pulled from the hot holding cabinet to place fully cooked hamburgers in to go back to the hot holding cabinet. Corrected on Site - Educated employee and had employee discard single use tray liner and wash hands. ]</i>						
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	..	..	p	..
<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. [On the West Wall on the storage racks, there are 3 plastic containers (stored as clean) with dried lettuce and stickers on the food contact surfaces. There is also 2 wire racks (stored as clean) with dried food grime and build up. Corrected on Site - Moved to 3 Vat Sink. ]</i>						
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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>							

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

<b>Potentially Hazardous Food Time/Temperature</b>	<b>Y N O A C R</b>
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- |  |               |
|--|---------------|
| 17. Proper reheating procedures for hot holding.                           | .. .. p .. .. |
| 18. Proper cooling time and temperatures.                                  | .. .. p .. .. |
| 19. Proper hot holding temperatures.                                       | p .. ..       |
| <b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b> |               |
| 20. Proper cold holding temperatures.                                      | p .. ..       |
| <b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b> |               |
| 21. Proper date marking and disposition.                                   | p .. ..       |
| 22. Time as a public health control: procedures and record.                | .. p .. ..    |

<i>Fail Notes</i>	3-501.19(B)(2)	<p><i>Pf - Time as a PHC - 4 hours (marked with time) If time without temperature control is used as the public health control up to a maximum of 4 hours, the FOOD shall be marked or otherwise identified to indicate the time that is 4 hours past the point in time when the FOOD is removed from temperature control.</i></p> <p><i>[In the Food Prep Table, there was a container of lettuce with a sticker that stated use by 10:01 a.m. on 8/22/13 and there was a container of sliced tomatoes with a sticker that stated use by 10:01 a.m. on 8/22/13. All the products are held at room temperature. According to person in charge, the correct time to use by is 8/21/13 at 11:58 a.m. Note - The person in charge stated that the machine for date marking had messed up. ]</i></p>
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<b>Consumer Advisory</b>	<b>Y N O A C R</b>
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|--|------------------|
| 23. Consumer advisory provided for raw or undercooked foods. | .. .. .. p .. .. |
|--|------------------|

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

<b>Chemical</b>	<b>Y N O A C R</b>
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- |  |               |
|--|---------------|
| 25. Food additives: approved and properly used.            | .. .. p .. .. |
| 26. Toxic substances properly identified, stored and used. | p .. ..       |

<b>Conformance with Approved Procedures</b>	<b>Y N O A C R</b>
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- |   |         |
|---|---------|
| 27. Compliance with variance, specialized process and HACCP plan. | p .. .. |
|---|---------|

<b>GOOD RETAIL PRACTICES</b>	
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<b>Safe Food and Water</b>	<b>Y N O A C R</b>
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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 .. ..       |

<b>Food Temperature Control</b>	<b>Y N O A C R</b>
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- |  |               |
|--|---------------|
| 31. Proper cooling methods used; adequate equipment for temperature control. | p .. ..       |
| <b><i>This item has Notes. See Footnote 4 at end of questionnaire.</i></b>   |               |
| 32. Plant food properly cooked for hot holding.                              | .. .. p .. .. |
| 33. Approved thawing methods used.   | p .. ..       |
| 34. Thermometers provided and accurate.                                      | p .. ..       |

<b>Food Identification</b>	<b>Y N O A C R</b>
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- |  |         |
|--|---------|
| 35. Food properly labeled; original container. | p .. .. |
|--|---------|

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination	Y	N	O	A	C	R									
36. Insects, rodents and animals not present.	..	p	..	..	..	..									
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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	..	..	..	..									
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42. Utensils, equipment and linens: properly stored, dried and handled.	p	..	..	..	..	..									
43. Single-use and single-service articles: properly used.	..	p	..	..	..	..									
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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	..	..	..	..	..									
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									
48. Hot and cold water available; adequate pressure.	p	..	..	..	..	..									
49. Plumbing installed; proper backflow devices.	..	p	..	..	..	..									

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities
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Y   N   O   A   C   R

<i>Fail Notes</i>	<p>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. [There are two shut off's beyond an atmospheric vacuum breaker at the service sink. Note: Y attachment with one hose connected to a chemical dispenser and the other hose for filling mop buckets.]</i></p>
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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  | .. | .. | .. | .. |

<i>Fail Notes</i>	<p>6-501.12(A)    <i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [In the kitchen area, there is grease and grime build up on the floor/wall junctions. The outside storage shed, has dirt and dust build up on the floors and walls. ]</i></p> <p>6-501.16    <i>After use, mops shall be placed in a position that allows them to air-dry without soiling walls, EQUIPMENT, or supplies. [There are 2 mops stored in mop buckets and they are wet and not allowed to be hung up to air dry. ]</i></p>
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- |   |   |    |    |    |    |    |
|---|---|----|----|----|----|----|
| 54. Adequate ventilation and lighting; designated areas used. | p | .. | .. | .. | .. | .. |
|---|---|----|----|----|----|----|

Administrative/Other
----------------------

Y   N   O   A   C   R

- |                      |   |    |    |    |    |    |
|----------------------|---|----|----|----|----|----|
| 55. Other violations | p | .. | .. | .. | .. | .. |
|----------------------|---|----|----|----|----|----|

***This item has Notes. See Footnote 5 at end of questionnaire.***

EDUCATIONAL MATERIALS
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The following educational materials were provided    p

<i>Material Distributed</i>	<i>Education Title #11</i>	<i>Employee Handwashing</i>
	<i>Education Title #22</i>	<i>Focus On Food Safety Manual (on the Website)</i>
	<i>Education Title #25</i>	<i>Handwashing</i>

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

**Notes:**

Off Grill - Grilled Hamburger - 169.8F.

## **Footnote 2**

**Notes:**

Hot Holding - Breaded Chicken - 168.2F.

## **Footnote 3**

**Notes:**

Reach In Cooler - Lettuce - 41.4F.

Soft Serve - Vanilla - 40.2F.

Beverage Air Reach In - Shredded Cheese - 42.1F.

Walk In Cooler - Shredded Lettuce - 42.2F.

## **Footnote 4**

**Notes:**

Freezer - OK

## **Footnote 5**

**Notes:**

No certified manager on staff.

Owned by: ABA Enterprises, LLC

## NOTICE OF NON COMPLIANCE WITH KANSAS LAW

**Insp Date:** 8/21/2013  
**Business:** MCDONALDS

**Business ID:** 102946FE

**Inspection:** 45004320

**Store ID:**

**Phone:** 6208425069

**Inspector:** KDA45

**Reason:** 01 Routine

801 W MAIN  
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**Time In / Time Out**

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Total:			2:25	0:00	2:25	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 08/31/13

Inspection Report Number 45004320

Inspection Report Date 08/21/13

Establishment Name MCDONALDS

Physical Address 801 W MAIN City ANTHONY

Zip 67003

Additional Notes and Instructions

A follow up inspection will be performed on or after 08/31/13.