

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: 9/18/2013 **Business ID:** 104814FE
Business: MCDONALDS OF ATCHISON

Inspection: 48000864
Store ID:
Phone: 9133677868
Inspector: KDA48
Reason: 01 Routine
Results: No Follow-up

118 S 8TH ST
 ATCHISON, KS 66002

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
09/18/13	08:40 AM	11:45 AM	3:05	0:20	3:25	0	
Total:			3:05	0:20	3:25	0	

FOOD ESTABLISHMENT PROFILE	
Updated Risk Category <u>RAC# 06 High Risk</u>	Updated Size Range <u>1. Under 5,000 sq feet</u>
Insp. Notification <u>Print</u>	Lic. Insp. <u>No</u>
Priority(P) Violations <u>1</u> Priority foundation(Pf) Violations <u>3</u>	
Certified Manager on Staff <input type="checkbox"/>	Address Verified <input checked="" type="checkbox"/>
Certified Manager Present <input checked="" type="checkbox"/>	Actual Sq. Ft. _____

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

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		Y	N	O	A	C	R
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	p	..
<i>Fail Notes</i>	5-205.11(B) <i>Pf - A HANDWASHING SINK may not be used for purposes other than handwashing. [Observed employee filling up/rinsing off bottle of cleaner in hand washing sink. Corrected on site (COS) by educating staff on proper handsink use.]</i>						
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
<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. [In dry storage area, found plastic trays with grease residue. Also found metal wire baskets with stuck on grease and food residue. COS by washing all items.</i>						
	<i>Also, the door seals of the Beverage Air cooler below the orange juice machine and the Norlake Cooler on the lunch side were found with brown and black debris buildup. COS by cleaning seals.]</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. [In ice machine, found black debris on inside surface of ice bin.]</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
17. Proper reheating procedures for hot holding.		p
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>							
18. Proper cooling time and temperatures.		p

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Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
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19. Proper hot holding temperatures. p " " " " "

This item has Notes. See Footnote 2 at end of questionnaire.

20. Proper cold holding temperatures. " p " " p "

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

Fail Notes	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. [In Traulsen brand, one door reach in cooler found shredded cheese held at 58 F. Manager stated that the item came from the walk in cooler, but was unsure when it was moved to this cooler. COS by voluntarily discarding.]
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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	
<i>Fail Notes</i>	3-304.14(B)(1)	<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. [Found two wet wiping clothes used for wiping counters and equipment, sitting on the counter next to the orange juice machine and behind the drink station at pick-up window; not stored in sanitizer. COS, rags were put in dirty rag bucket, new rags used.]</i>						
40. Washing fruits and vegetables.		p	
Proper Use of Utensils		Y	N	O	A	C	R	
41. In-use utensils: properly stored.		..	p	p	..	
<i>Fail Notes</i>	3-304.12(A)	<i>In-use utensil storage (Handles above top of container) Except as specified under 3-304.12(B), during pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored in the FOOD with their handles above the top of the FOOD and the container. [Found one container of cooked onions with red plastic scoop being stored with handle in the food. COS by moving handle up out of the food.]</i>						
42. Utensils, equipment and linens: properly stored, dried and handled.		..	p	
<i>Fail Notes</i>	4-901.11(A)	<i>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. [In dry storage found plastic trays being stored stacked on top of each other with moisture in between them; not allowed to air dry.]</i>						
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	
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items		..	p	p	..	
<i>Fail Notes</i>	4-202.11(A)(2)	<i>Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. [Found one plastic lid with a large crack in it. Lid was on top of container of cooked onions in reach in cooler at end of breakfast line. COS by discarding lid.]</i>						
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items		..	p	p	..	
<i>Fail Notes</i>	4-501.11(B)	<i>EQUIPMENT components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications. [The door seal of the Beverage Air brand cooler, below the orange juice machine, was found torn. Also the door seal of the Norlake brand cooler that stores raw hamburger patties (on the lunch side), was found torn.]</i>						
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	

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Physical Facilities	Y	N	O	A	C	R
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> 6-501.11 <i>PHYSICAL FACILITIES shall be maintained in good repair. [The metal floor coverings in the walk in freezer were found peeling up and away from the floor.]</i>						
54. Adequate ventilation and lighting; designated areas used.	p

Administrative/Other	Y	N	O	A	C	R
55. Other violations	..	p
<i>Fail Notes</i> 8-304.11(A) <i>Upon issuance of the LICENSE by the REGULATORY AUTHORITY, the LICENSEE shall post the LICENSE in a location in the FOOD ESTABLISHMENT that is conspicuous to CONSUMERS. [License was not posted.]</i>						

EDUCATIONAL MATERIALS

The following educational materials were provided

Material Distributed | Education Title #24 Hand Sink Sign

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Pre cooked scramble eggs reheated to 175 F

Footnote 2

Notes:

In hot holding tray station, found beef steak pieces held at 159 F

Footnote 3

Notes:

In floor model cooler by flat top grill (on breakfast side) found liquid egg whites held at 40 F. Cooler also stored raw shell eggs. The ambient temperature was 39 F

In two door reach in cooler at end of breakfast line, found a breakfast burrito held at 30 F. In lower portion of cooler found cooked onions held at 41 F

In soft serve ice cream machine found vanilla ice cream mix held at 39 F

In Traulsen one door reach in cooler found cut lettuce held at 42 F.

In walk in cooler, found shredded lettuce held at 39 F. Ambient was 38 F

FIELD WARNING LETTER

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Phone: 9133677868
Inspector: KDA48
Reason: 01 Routine

Reference:

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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.

VOLUNTARY DESTRUCTION REPORT

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ACTIONS

Number of products Voluntarily Destroyed 1

VOLUNTARY DESTRUCTION REPORT

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product Shredded Cheese Qty 4 Units cups Value \$ 2

Description Cheese was held above 41 F for unknown amount of time.

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A