

**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:** 7/22/2014      **Business ID:** 104814FE  
**Business:** MCDONALDS OF ATCHISON

**Inspection:** 48001346  
**Store ID:**  
**Phone:** 9133677868  
**Inspector:** KDA48  
**Reason:** 01 Routine  
**Results:** Follow-up

118 S 8TH ST  
 ATCHISON, KS 66002

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/22/14	09:15 AM	01:10 PM	3:55	0:25	4:20	0	
<b>Total:</b>			3:55	0:25	4:20	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Print      Lic. Insp. No

Priority(P) Violations 5      Priority foundation(Pf) Violations 5

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](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**

1. Certification by accredited program, compliance with Code, or correct responses.

Y   N   O   A   C   R  
   ..   ..   ..   ..   ..

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

**Employee Health**

2. Management awareness; policy present.

Y   N   O   A   C   R  
   ..   ..   ..   ..   ..

3. Proper use of reporting, restriction and exclusion.

  ..   ..   ..   ..   ..

**Good Hygienic Practices**

Y   N   O   A   C   R

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

<b>Good Hygienic Practices</b>	<b>Y N O A C R</b>
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- |   |             |
|---|-------------|
| 4. Proper eating, tasting, drinking, or tobacco use | p " " " " " |
| 5. No discharge from eyes, nose and mouth.          | p " " " " " |

<b>Preventing Contamination by Hands</b>	<b>Y N O A C R</b>
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- |                                     |             |
|-------------------------------------|-------------|
| 6. Hands clean and properly washed. | " p " " p " |
|-------------------------------------|-------------|

<i>Fail Notes</i>	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>[Kitchen employee, wearing only blue gloves handled partially cooked sausage patties, placed the patties on the flat top grill, took off her gloves then immediately handled a single use food tray liner; no hand wash after handling the sausage. Corrected on site (COS) education given. Employee washed hands.]</i>
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|--|-------------|
| 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>	6-301.11	<i>Pf - Each HANDWASHING SINK or group of two adjacent HANDWASHING SINKS shall be provided with a supply of hand cleaning liquid, powder, or bar soap.</i> <i>[The handsink opposite the manager office was not supplied with a hand cleaning compound. COS, sink supplied with handsoap.]</i>
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<b>Approved Source</b>	<b>Y N O A C R</b>
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|--|-------------|
| 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 " " |

<b>Protection from Contamination</b>	<b>Y N O A C R</b>
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|---|-------------|
| 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.</i> <i>[Under the salad prep station, one metal lemon wedger, stored as clean, with stuck on food debris. In the dry storage room, one white onion container and one clear square container, stored as clean, with left over food debris Also, four small and 5 large wire trays, stored as clean had stuck on brown grease build-up. COS, all items washed.]</i>
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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Protection from Contamination	Y   N   O   A   C   R
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Fail Notes	4-602.11(E)(4)	<p><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></p> <p><i>[There is black debris on the inside of the ice bin of the ice machine.]</i></p>
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15. Proper disposition of returned, previously served, reconditioned and unsafe food.      ..   ..   ..   p   ..   ..

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 2 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 3 at end of questionnaire.***

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

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

Fail Notes	3-501.16(A)(2)	<p><i>P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less.</i></p> <p><i>[In the cold holding tray station above the sandwich prep station, sausage burrito mix at temperatures ranging from 44-58F, from one side of the tray to the other. Also, sliced tomatoes at temperatures ranging from 51-54F, from on side of the tray to the other. Employee stated these items had been there for approximately 20 minutes. It was discovered that the unit was turned off. COS, items returned to the walk in cooler.]</i></p>
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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   ..   ..   p   ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Chemical	Y N O A C R
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Fail Notes	7-201.11(A)	<i>P - Chemical Storage (spacing/partitioning) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by separating the POISONOUS OR TOXIC MATERIALS by spacing or partitioning.</i> <i>[In the chemical storage closet, one bottle of Franke dairy machine cleaner being stored directly beside boxes of single use foodservice gloves. COS, all cleaners moved to the appropriate area.]</i>
	7-201.11(B)	<i>P - Chemical Storage (Not Above Food, etc.) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES.</i> <i>[In the chemical storage closet, one box of packets of powdered delimer being stored directly on top of a box of single use food tray liners. Also, jugs of liquid sanitizer being stored over a roll of sticky plastic food wrap. Also, two packets of powdered sanitizer being stored on top of the ice machine. Also, one bottle of liquid handsoap being stored on the shelf above the soda syrup boxes. COS, all toxic items moved to approved locations. ]</i>

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
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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 .. .. . .. ..
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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 .. .. . .. ..
37. Contamination prevented during food preparation, storage and display.	p .. .. . .. ..
38. Personal cleanliness.	p .. .. . .. ..
39. Wiping cloths: properly used and stored.	.. p .. .. . .. ..

Fail Notes	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.</i> <i>[In the front of the store, three wet wiping cloths being stored on the counter top. ]</i>
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40. Washing fruits and vegetables.	.. .. . p .. ..
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Proper Use of Utensils	Y N O A C R
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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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	..	..	..	..	..
	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. [The lid being used for the white gravy, in the steam well, was cracked. Also, in the dry storage area, four clear containers and one white lid with cracks. All of these items were discarded. Also, the lid to the ice machine in the drive-through area had a cracked corner. This item was not discarded because they did not have a replacement. Also, inside the ice machine, there is a 4 inch cracked piece missing. This was not discarded because they did not have a replacement. ]</i>						
	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	..	..	..	..
<i>Fail Notes</i>	4-302.14 <i>Pf - A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [Location uses quat sanitizer in the three compartment sink but could not supply quat test strips. ]</i>						
	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	..	..	..	..
<i>Fail Notes</i>	5-202.12(A) <i>Pf - A HANDWASHING SINK shall be equipped to provide water at a temperature of at least 38°C (100°F) through a mixing valve or combination faucet. [The women's restroom handsink could only achieve 94 F. COS, employee adjusted sink, that then reached 100 F]</i>  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. [At the three compartment sink, the sprayer head was being stored below the flood level rim of the sink basin. There is too much slack in the spring around the hose. COS, sprayer moved above flood level rim. ]</i>  5-205.15(B) <i>Plumbing system (Maintained) A PLUMBING SYSTEM shall be maintained in good repair. [The handsink beside the microwaves leaks when the water is running. ]</i>						
	50. Sewage and waste water properly disposed.	p	..	..	..	..	..
	51. Toilet facilities: properly constructed, supplied and cleaned.	p	..	..	..	..	..

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities	Y	N	O	A	C	R
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|--|----|----|----|----|----|----|
| 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>	6-202.11(A)	<i>Except as specified in ¶ 6-202.11(B), light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES. [There are two light bulbs in the walk in freezer that are not shielded.]</i>
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Administrative/Other	Y	N	O	A	C	R
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- |                      |   |    |    |    |    |    |
|----------------------|---|----|----|----|----|----|
| 55. Other violations | p | .. | .. | .. | .. | .. |
|----------------------|---|----|----|----|----|----|

EDUCATIONAL MATERIALS
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The following educational materials were provided

<i>Material Distributed</i>	<i>Education Title #07</i>	<i>Corrective Actions</i>
	<i>Education Title #09</i>	<i>Did You Wash 'Em Flier</i>
	<i>Education Title #26</i>	<i>Hot and Cold Holding Sign</i>

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Accompanied by KDA 60

## **Footnote 2**

### **Notes:**

Sausage pattie cooked on flat top to 177 F  
Eggs whites cooked on flat top 185 F

## **Footnote 3**

### **Notes:**

Hot holding tray station (left) steak 163 F  
Hot holding tray station (right) sausage burrito 146 F  
Steam well, white gravy 149 F

## **Footnote 4**

### **Notes:**

Cooler under sandwich prep station, sliced cheese 40 F  
2 door Bev Air, lettuce 41 F  
2 door Bev Air, sanadian bacon 41 F  
1 door Traulsen, yogurt 40 F  
Walk in cooler, canadian bacon 36 F  
ice cream machine, vanilla sundae mix 33 F  
2 door behind counter, gogurt 41 F  
cooler under Frappe machine, yogurt 39 F  
1 doo Bev Air, milk 40 F

