

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: 8/15/2014 **Business ID:** 97909FE
Business: KFC / TACO BELL

Inspection: 48001385
Store ID:
Phone: 9133671767
Inspector: KDA48
Reason: 01 Routine
Results: No Follow-up

1401 US HWY 59
 ATCHISON, KS 66002

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
08/15/14	11:10 AM	03:15 PM	4:05	0:25	4:30	0	
Total:			4:05	0:25	4:30	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Lic. Insp. No

Priority(P) Violations 2 Priority foundation(Pf) Violations 2

Certified Manager on Staff p Address Verified p 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, 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

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

Y N O A C R
 p

Employee Health

2. Management awareness; policy present.

Y N O A C R
 p

3. Proper use of reporting, restriction and exclusion.

p

Good Hygienic Practices

Y N O A C R

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	p	..		
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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		
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	..		
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>									
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15. Proper disposition of returned, previously served, reconditioned and unsafe food.		p		

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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16. Proper cooking time and temperatures. .. p p ..

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

Fail Notes	3-401.11(A)(3) <i>P - Cooking Raw Animal Foods-165°F for 15 seconds (poultry, wild game, stuffed raw animal foods) Raw animal FOODS and FOODS containing raw animal FOODS, shall be cooked to heat all parts of the FOOD to 74°C (165°F) or above for 15 seconds for POULTRY, BALUTS, wild GAME ANIMALS, stuffed FISH, stuffed MEAT, stuffed pasta, stuffed POULTRY, stuffed RATITES, or stuffing containing FISH, MEAT, POULTRY, or RATITES. [Employee made the "grilled" style chicken pieces in the oven. When the timer went off, he removed the chicken from the oven and took it to the hot holding station and was ready to serve it. All pieces temped except for one large breast piece at 160 F. This piece was discarded. Another batch of the same style chicken was made in the oven. Again all pieces temped correctly except one large breast piece at 152 F. This piece was put back into the oven to cook. It reached 198 F. COS, first piece discarded, the other finished to 198 F]</i>
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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

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

20. Proper cold holding temperatures. p

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

21. Proper date marking and disposition. p

22. Time as a public health control: procedures and record. p

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

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	Y	N	O	A	C	R
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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

This item has Notes. See Footnote 6 at end of questionnaire.

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

	Y	N	O	A	C	R
Food Temperature Control						
32. Plant food properly cooked for hot holding.	p
33. Approved thawing methods used.	p
34. Thermometers provided and accurate.	p
Food Identification						
35. Food properly labeled; original container.	p
Prevention of Food Contamination						
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
<i>This item has Notes. See Footnote 7 at end of questionnaire.</i>						
40. Washing fruits and vegetables.	p
Proper Use of Utensils						
41. In-use utensils: properly stored.	p
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. [Almost all of the metal pans stored on the shelves in the warewashing room were found wet nesting; 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						
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. [In the warewashing room, on various metal shelves found 5 round metal pans, 10 long rectangle pans and 23 square pans with dented, rippled corners. Also 4 white plastic tubs with deep scoring in the corners. Also, one clear plastic lid cracked in several places. COS, all containers were removed from the store; an employee will take them to be recycled.]</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>This item has Notes. See Footnote 8 at end of questionnaire.</i>						
47. Non-food contact surfaces clean.	p
Physical Facilities						
48. Hot and cold water available; adequate pressure.	p
49. Plumbing installed; proper backflow devices.	p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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		
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54. Adequate ventilation and lighting; designated areas used.	..	p		

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

EDUCATIONAL MATERIALS

The following educational materials were provided

<i>Material Distributed</i>	<table border="0" style="width: 100%;"> <tr> <td style="width: 30%;"><i>Education Title #09</i></td> <td><i>Did You Wash 'Em Flier</i></td> </tr> <tr> <td><i>Education Title #44</i></td> <td><i>Cooking Temperatures</i></td> </tr> </table>	<i>Education Title #09</i>	<i>Did You Wash 'Em Flier</i>	<i>Education Title #44</i>	<i>Cooking Temperatures</i>
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<i>Education Title #44</i>	<i>Cooking Temperatures</i>				

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Three compartment sink was set up for ware washing with a quat sanitizer solution of 400 ppm; within manufacturer limits.

Footnote 2

Notes:

Raw chicken breast cooked in fryer to 198 F
raw chicken bite cooked in fryer to 203 F
raw chicken thigh cooked in oven to 186 F

Footnote 3

Notes:

taco bell make station, ground beef 154 F
4 tray station, potato wedge 135 F
steam well for sides, mashed potatoes 145 F
2 tiered chicken warmer, (bottom) fried chicken thigh 153 F, (top) extra crispy chicken breast 144 F
2 door cabinet warmer, gizzard 136 F
2 door Henny Penny cabinet warmer, breaded chicken drumette 147 F
2 door Bevles cabinet warmer, shredded chicken taco meat 162 F
self serve buffet, mashed potatoes 155 F
2 door Henny Penny warmer (at buffet) white gravy 143 F

Footnote 4

Notes:

taco bell make station, shredded cheese 41 F
walk in cooler, baked beans 34 F
raw chicken raw in cooler, raw chicken 34 F
buffet salad bar, cut lettuce 43 F
1 door True, milk 41 F
cold sides at prep station, cole slaw 37 F

Footnote 5

Notes:

Location uses TPHC for the fried cubed potatoes. Time was show on a digital read-out.

Footnote 6

Notes:

Freezer items were frozen solid.

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 7

Notes:

Wet wiping clothes stored in quat sanitizer solution of 400 ppm.

Footnote 8

Notes:

Quat test strips provided.

FIELD WARNING LETTER

Insp Date: 8/15/2014 **Business ID:** 97909FE

Business: KFC / TACO BELL

1401 US HWY 59
ATCHISON, KS 66002

Inspection: 48001385

Store ID:

Phone: 9133671767

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.