

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: 1/27/2015
Business: PIZZA HUT

Business ID: 104330FE

Inspection: 48001581

Store ID:
Phone: 9133838177
Inspector: KDA48
Reason: 01 Routine
Results: No Follow-up

333 N 10TH ST
 ATCHISON, KS 66002

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
01/27/15	02:15 PM	04:55 PM	2:40	0:30	3:10	0	
Total:			2:40	0:30	3:10	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print

Lic. Insp. No

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

Certified Manager on Staff

Address Verified

Actual Sq. Ft. 0

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) 564-6767.

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

Good Hygienic Practices	Y	N	O	A	C	R
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|---|---|----|----|----|----|----|
| 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
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|--|---|----|----|----|----|----|
| 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	Y	N	O	A	C	R
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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 | .. | .. |

Protection from Contamination	Y	N	O	A	C	R
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|---|----|----|----|----|----|----|
| 13. Food separated and protected. | p | .. | .. | .. | .. | .. |
| 14. Food-contact surfaces: cleaned and sanitized. | .. | p | .. | .. | p | .. |

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

Fail Notes	4-601.11(A)	<p><i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch.</i></p> <p><i>[Five rubber spatulas, stored as clean not in use, has left over food debris on them. In the 3 door True brand cooler, 12 round metal containers stored as clean not in use, with left over food debris and yellow grime build-up. In the back (west) room, 6 cambro lids, 3 clear containers, 2 metal containers and 6 round lids, stored as clean not in use had left over sticker residue on them. Corrected on site (COS) all items washed.]</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 | .. | .. | .. |
| 17. Proper reheating procedures for hot holding. | .. | .. | p | .. | .. | .. |
| 18. Proper cooling time and temperatures. | .. | .. | p | .. | .. | .. |
| 19. Proper hot holding temperatures. | p | .. | .. | .. | .. | .. |
| 20. Proper cold holding temperatures. | .. | p | .. | .. | p | .. |

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

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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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<i>Fail Notes</i>	<p>3-501.16(A)(2) <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> <i>[In the customer self service salad bar, cut iceberg lettuce at 48 F. Manager stated the lettuce had been there since 12:50 pm. COS, lettuce was discarded.</i></p> <p><i>In the pizza make table, shredded mozzarella cheese 46 F, BBQ beef 45 F, cut tomatoes 48 F, hamburger topping 45 F, grilled chicken 47 F. Manager stated all items had been in the case less than 4 hours except the bbq beef which was put in the case at 9:00 am. The make table had been turned off because it was not working. The pans of ingredients were resting on ice. COS, more ice and salt was added and the bbq beef was discarded.</i></p> <p><i>On the pizza cutting/finishing counter 46 individual cups of bread stick "red dipping sauce" was sitting out at room temperature. The sauce temped at 64 F. Manager stated the sauce had been out since 8:00 am. COS, sauce was discarded.]</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 | .. |

<i>Fail Notes</i>	<p>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 office/storage room, one package of liquid hand sanitizer being stored over boxes of single use food service gloves. COS, gloves moved to an approved container.]</i></p>
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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 | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 4 at end of questionnaire.</i> | | | | | | |
| 32. Plant food properly cooked for hot holding. | .. | .. | p | .. | .. | .. |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

	Y	N	O	A	C	R
Food Temperature Control						
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 5 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> 4-903.11(A) <i>Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored: In a clean, dry location; Where they are not exposed to splash, dust, or other contamination; and, At least 15 cm (6 inches) above the floor. [One blue plastic container, sitting on top of the cabinet warmer, storing tongs and spoons has accumulation of food debris in the bottom of the container.]</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. [One metal ice scoop had a 1/3 inch crack in the tip of the container. COS, scoop discarded.]</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 6 at end of questionnaire.</i>						
47. Non-food contact surfaces clean.	..	p
<i>Fail Notes</i> 4-601.11(C) <i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [The left storing dipping sauce PCs had accumulation of dust and grime on it.]</i>						
Physical Facilities						
48. Hot and cold water available; adequate pressure.	p
49. Plumbing installed; proper backflow devices.	p
50. Sewage and waste water properly disposed.	p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities	Y	N	O	A	C	R
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51. Toilet facilities: properly constructed, supplied and cleaned. " p " " " "

<i>Fail Notes</i>	5-501.17	<i>A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.</i>	<i>[The women's restroom does not have a covered trash can.]</i>
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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 " " " " "

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

EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #07</i>	<i>Corrective Actions</i>	<i>Hot and Cold Holding Sign</i>
	<i>Education Title #26</i>	<i>Hot and Cold Holding Sign</i>	

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Low temp dish machine using chlorine sanitizer was tested at 100 ppm; within manufacturer limits.

Footnote 2

Notes:

sauce pump, marinara 138 F

Footnote 3

Notes:

salad bar, ceasar salad mix 42 F
make table ice bath set-up, ham topping 43 F, mozzarella cheese 38 F
3 door True, potato salad 36 F
walk in cooler, cooked pasta 42 F

Footnote 4

Notes:

The compressor in the pizza make table went out two days ago. Location has been filling the top portion with ice and resting the containers of toppings on the ice. The items that are typically in the bottom of the make table have been moved to the walk in cooler.

Freezer items frozen solid.

Footnote 5

Notes:

Wet wiping cloths stored in quat sanitizer solution of 200 ppm; within manufacturer limits.

Footnote 6

Notes:

Location uses quat and chlorine sanitizer; both test strips provided.

FOOD ESTABLISHMENT 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 below, 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.

Insp Date: 1/27/2015
Business: PIZZA HUT

Business ID: 104330FE

Inspection: 48001581

Store ID:

Phone: 9133838177

Inspector: KDA48

Reason: 01 Routine

333 N 10TH ST
ATCHISON, KS 66002

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
01/27/15	02:15 PM	04:55 PM	2:40	0:30	3:10	0	
Total:			2:40	0:30	3:10	0	

VOLUNTARY DESTRUCTION REPORT

Insp Date: 1/27/2015
Business: PIZZA HUT

Business ID: 104330FE

Inspection: 48001581

Store ID:

Phone: 9133838177

Inspector: KDA48

Reason: 01 Routine

333 N 10TH ST
 ATCHISON, KS 66002

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
01/27/15	02:15 PM	04:55 PM	2:40	0:30	3:10	0	
Total:			2:40	0:30	3:10	0	

ACTIONS

Number of products Voluntarily Destroyed 2

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 BBQ Beef Qty 0.5 Units contai Value \$ 2

Description Held above 41 F for more than 4 hours.

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Red dipping sauce Qty 46 Units cups Value \$ 23

Description Held above 41 for more than 4 hours.

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A