

**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:** 7/6/2015      **Business ID:** 64367FE  
**Business:** HORTON'S PIZZA PLUS INC

**Inspection:** 49001261  
**Store ID:**  
**Phone:** 6203478228  
**Inspector:** KDA49  
**Reason:** 02 Follow-up  
**Results:** Administrative Review

101 N WEST ST PO BOX 644  
 ARMA, KS 66712

**Time In / Time Out**

| Date          | In       | Out      | Insp | Travel | Total | Mileage | Notes: |
|---------------|----------|----------|------|--------|-------|---------|--------|
| 07/06/15      | 10:45 AM | 12:30 PM | 1:45 | 0:45   | 2:30  | 0       |        |
| <b>Total:</b> |          |          | 1:45 | 0:45   | 2:30  | 0       |        |

| FOOD ESTABLISHMENT PROFILE  |  |
|---|--|
| Updated Risk Category <u>RAC# 06 High Risk</u>                              | Updated Size Range _____                             |
| Insp. Notification <u>Email</u> Sent Notification To _____                  | Lic. Insp. <u>No</u>                                 |
| Priority(P) Violations <u>2</u> Priority foundation(Pf) Violations <u>2</u> |  |
| Certified Manager on Staff <input type="checkbox"/>                         | Address Verified <input checked="" type="checkbox"/> |
| Certified Manager Present <input type="checkbox"/>                          | Actual Sq. Ft. <u>0</u>                              |

**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) 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**

|   |    |    |    |    |    |    |
|---|----|----|----|----|----|----|
| <b>Demonstration of Knowledge</b>   | Y  | N  | O  | A  | C  | R  |
| 1. Certification by accredited program, compliance with Code, or correct responses. | .. | .. | .. | .. | .. | .. |
| <b>Employee Health</b>  | Y  | N  | O  | A  | C  | R  |
| 2. Management awareness; policy present.  | .. | .. | .. | .. | .. | .. |
| 3. Proper use of reporting, restriction and exclusion.                              | .. | .. | .. | .. | .. | .. |

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

| Good Hygienic Practices  | Y   | N  | O  | A  | C  | R  |
|--|---|----|----|----|----|----|
| 4. Proper eating, tasting, drinking, or tobacco use                                    | ..  | .. | .. | .. | .. | .. |
| 5. No discharge from eyes, nose and mouth.   | ..  | .. | .. | .. | .. | .. |
| Preventing Contamination by Hands  | Y   | N  | O  | A  | C  | R  |
| 6. Hands clean and properly washed.  | ..  | .. | .. | .. | .. | .. |
| 7. No bare hand contact with RTE foods or approved alternate method properly followed. | ..  | .. | .. | .. | .. | .. |
| 8. Adequate handwashing facilities supplied and accessible.                            | ..  | .. | .. | .. | .. | .. |
| Approved Source  | Y   | N  | O  | A  | C  | R  |
| 9. Food obtained from approved source.   | ..  | .. | .. | .. | .. | .. |
| 10. Food received at proper temperature.   | ..  | .. | .. | .. | .. | .. |
| 11. Food in good condition, safe and unadulterated.                                    | ..  | .. | .. | .. | .. | .. |
| 12. Required records available: shellstock tags, parasite destruction.                 | ..  | .. | .. | .. | .. | .. |
| Protection from Contamination  | Y   | N  | O  | A  | C  | R  |
| 13. Food separated and protected.  | p   | .. | .. | .. | .. | .. |
| 14. Food-contact surfaces: cleaned and sanitized.                                      | ..  | .. | .. | .. | .. | .. |
| 15. Proper disposition of returned, previously served, reconditioned and unsafe food.  | ..  | .. | .. | .. | .. | .. |
| Potentially Hazardous Food Time/Temperature  | Y   | N  | O  | A  | C  | R  |
| 16. Proper cooking time and temperatures.  | ..  | .. | .. | .. | .. | .. |
| 17. Proper reheating procedures for hot holding.                                       | ..  | .. | .. | .. | .. | .. |
| 18. Proper cooling time and temperatures.  | p   | .. | .. | .. | .. | .. |
| <b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>             |   |    |    |    |    |    |
| 19. Proper hot holding temperatures.   | ..  | p  | .. | .. | p  | p  |
| <b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>             |   |    |    |    |    |    |
| Fail Notes   | 3-501.16(A)(1) P - PHF/TCS Hot Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 57°C (135°F) or above. [In the pizza display case meat topping pizza measured 128F. In the heated display case burritos measured 128F. The PIC said the items had been in the case less than 1 hour. COS-items were reheated. ]   |    |    |    |    |    |
| 20. Proper cold holding temperatures.  | ..  | .. | .. | .. | .. | .. |
| 21. Proper date marking and disposition.   | ..  | p  | .. | .. | p  | p  |
| Fail Notes   | 3-501.18(A)(1) P - RTE PHF/TCS, Disposition (discard if held more than 7 days) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is held at a temperature of 5°C (41°F) or less for more than 7 days, with the day of preparation counted as Day 1. [In the WIC containers of hot dogs, cheddar dogs and polish sausages had an open date of 6/29. In the Coke cooler a bacon, egg and cheese sandwich had a preparation date of 6/23 and a breakfast burrito had a preparation date of 6/27. The items had been held greater than 7 days. COS-discarded. ] |    |    |    |    |    |
| 22. Time as a public health control: procedures and record.                            | ..  | .. | .. | .. | .. | .. |
| Consumer Advisory  | Y   | N  | O  | A  | C  | R  |

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

|                   |   |   |   |   |   |   |
|-------------------|---|---|---|---|---|---|
| Consumer Advisory | Y | N | O | A | C | R |
|-------------------|---|---|---|---|---|---|

23. Consumer advisory provided for raw or undercooked foods.      .. .. . . . . .

|                                |   |   |   |   |   |   |
|--------------------------------|---|---|---|---|---|---|
| Highly Susceptible Populations | Y | N | O | A | C | R |
|--------------------------------|---|---|---|---|---|---|

24. Pasteurized foods used; prohibited foods not offered.      .. .. . . . . .

|          |   |   |   |   |   |   |
|----------|---|---|---|---|---|---|
| Chemical | Y | N | O | A | C | R |
|----------|---|---|---|---|---|---|

25. Food additives: approved and properly used.      .. .. . . . . .

26. Toxic substances properly identified, stored and used.      p .. .. . . . . .

|                                      |   |   |   |   |   |   |
|--------------------------------------|---|---|---|---|---|---|
| Conformance with Approved Procedures | Y | N | O | A | C | R |
|--------------------------------------|---|---|---|---|---|---|

27. Compliance with variance, specialized process and HACCP plan.      .. .. . . . . .

|                       |
|-----------------------|
| GOOD RETAIL PRACTICES |
|-----------------------|

|                     |   |   |   |   |   |   |
|---------------------|---|---|---|---|---|---|
| Safe Food and Water | Y | N | O | A | C | R |
|---------------------|---|---|---|---|---|---|

28. Pasteurized eggs used where required.      .. .. . . . . .

29. Water and ice from approved source.      .. .. . . . . .

30. Variance obtained for specialized processing methods.      .. .. . . . . .

|                          |   |   |   |   |   |   |
|--------------------------|---|---|---|---|---|---|
| Food Temperature Control | Y | N | O | A | C | R |
|--------------------------|---|---|---|---|---|---|

31. Proper cooling methods used; adequate equipment for temperature control.      p .. .. . . . . .

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

32. Plant food properly cooked for hot holding.      .. .. . . . . .

33. Approved thawing methods used.      .. .. . . . . .

34. Thermometers provided and accurate.      .. .. . . . . .

|                     |   |   |   |   |   |   |
|---------------------|---|---|---|---|---|---|
| Food Identification | Y | N | O | A | C | R |
|---------------------|---|---|---|---|---|---|

35. Food properly labeled; original container.      .. p .. .. . . . . .

- |                   |                |  |
|-------------------|----------------|--|
| <i>Fail Notes</i> | 3-602.11(B)(2) | <i>Label information (packaged in establishment - Ingredients) Label information shall include, if made from two or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the FOOD. [Assorted breakfast sandwiches and burritos, packaged in the establishment for customer self service lacked labeling of ingredients. (NEW)]</i> |
|                   | 3-602.11(B)(3) | <i>Label information (packaged in establishment - Net Contents) Label information shall include an accurate declaration of the quantity of contents. [Assorted breakfast sandwiches and burritos, packaged in the establishment for customer self service lacked labeling of net contents. (NEW)]</i>  |
|                   | 3-602.11(B)(4) | <i>Label information (packaged in establishment - Business Information) Label information shall include the name and place of business of the manufacturer, packer, or distributor. [Assorted breakfast sandwiches and burritos, packaged in the establishment for customer self service lacked labeling of business information. (NEW)]</i>   |

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

| Food Identification   | Y  | N  | O  | A  | C  | R  |
|---|----|----|----|----|----|----|
| <p><i>Fail Notes</i>   3-602.11(B)(5) <i>Pf - Label information (packaged in establishment - Food Allergens) Label information shall include the name of the FOOD source for each MAJOR FOOD ALLERGEN contained in the FOOD unless the FOOD source is already part of the common or usual name of the respective ingredient. [Assorted breakfast sandwiches and burritos, packaged in the establishment for customer self service lacked labeling of food allergens. . (NEW)]</i></p> |    |    |    |    |    |    |
| Prevention of Food Contamination  | Y  | N  | O  | A  | C  | R  |
| 36. Insects, rodents and animals not present.   | p  | .. | .. | .. | .. | .. |
| 37. Contamination prevented during food preparation, storage and display.   | .. | .. | .. | .. | .. | .. |
| 38. Personal cleanliness.   | .. | .. | .. | .. | .. | .. |
| 39. Wiping cloths: properly used and stored.  | .. | .. | .. | .. | .. | .. |
| 40. Washing fruits and vegetables.  | .. | .. | .. | .. | .. | .. |
| Proper Use of Utensils  | Y  | N  | O  | A  | C  | R  |
| 41. In-use utensils: properly stored.   | .. | .. | .. | .. | .. | .. |
| 42. Utensils, equipment and linens: properly stored, dried and handled.   | .. | .. | .. | .. | .. | .. |
| 43. Single-use and single-service articles: properly used.  | .. | .. | .. | .. | .. | .. |
| 44. Gloves used properly.   | .. | .. | .. | .. | .. | .. |
| 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  | 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 kitchen a colander used for straining spaghetti had broken metal pieces around the lip. 2 plastic food storage containers had cracks and chips. COS-items were discarded (NEW)]</i></p>   |    |    |    |    |    |    |
| 45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items   | .. | .. | .. | .. | .. | .. |
| 46. Warewashing facilities: installed, maintained, and used; test strips.   | .. | .. | .. | .. | .. | .. |
| 47. Non-food contact surfaces clean.  | .. | .. | .. | .. | .. | .. |
| Physical Facilities   | Y  | N  | O  | A  | C  | R  |
| 48. Hot and cold water available; adequate pressure.  | .. | .. | .. | .. | .. | .. |
| 49. Plumbing installed; proper backflow devices.  | .. | .. | .. | .. | .. | .. |
| 50. Sewage and waste water properly disposed.   | .. | .. | .. | .. | .. | .. |
| 51. Toilet facilities: properly constructed, supplied and cleaned.  | .. | .. | .. | .. | .. | .. |
| 52. Garbage and refuse properly disposed; facilities maintained.  | .. | .. | .. | .. | .. | .. |
| 53. Physical facilities installed, maintained and clean.  | .. | .. | .. | .. | .. | .. |
| 54. Adequate ventilation and lighting; designated areas used.   | .. | .. | .. | .. | .. | .. |
| Administrative/Other  | Y  | N  | O  | A  | C  | R  |
| 55. Other violations  | .. | .. | .. | .. | .. | .. |

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## EDUCATIONAL MATERIALS

The following educational materials were provided    p

|                             |                            |                     |
|-----------------------------|----------------------------|---------------------|
| <i>Material Distributed</i> | <i>Education Title #08</i> | <i>Date Marking</i> |
|                             | <i>Education Title #29</i> | <i>Labeling</i>     |

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Gravy cooling in WIC in uncovered metal pan and in a pan of ice measured 104F after placing into the WIC 1 hour prior. Inspector advised to stir the gravy.

## **Footnote 2**

### **Notes:**

pizza display case  
pepperoni pizza 138F

heated display case  
burrito 135F  
calzone 138F  
cheese stick 162F  
chicken tender 140F

roller grill  
polish sausage 148F

## **Footnote 3**

### **Notes:**

gravy cooling in uncovered metal pans in a pan of ice.

## VOLUNTARY DESTRUCTION REPORT

**Insp Date:** 7/6/2015      **Business ID:** 64367FE  
**Business:** HORTON'S PIZZA PLUS INC

101 N WEST ST PO BOX 644  
 ARMA, KS 66712

**Inspection:** 49001261  
**Store ID:**  
**Phone:** 6203478228  
**Inspector:** KDA49  
**Reason:** 02 Follow-up

**Time In / Time Out**

| Date     | In       | Out      | Insp | Travel | Total | Mileage | Notes: |
|----------|----------|----------|------|--------|-------|---------|--------|
| 07/06/15 | 10:45 AM | 12:30 PM | 1:45 | 0:45   | 2:30  | 0       |        |
| Total:   |          |          | 1:45 | 0:45   | 2:30  | 0       |        |

**ACTIONS**

Number of products Voluntarily Destroyed   3  

**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 hot dogs, cheddar dogs, polish sausages Qty 5 Units lbs Value \$           

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product bacon, egg & cheese sandwich Qty 1 Units            Value \$           

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

3. Product breakfast burrito Qty 1 Units            Value \$           

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

## NOTICE OF NON COMPLIANCE WITH KANSAS LAW

**Insp Date:** 7/6/2015      **Business ID:** 64367FE  
**Business:** HORTON'S PIZZA PLUS INC

**Inspection:** 49001261  
**Store ID:**  
**Phone:** 6203478228  
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101 N WEST ST PO BOX 644  
 ARMA, KS 66712

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| Total:   |          |          | 1:45 | 0:45   | 2:30  | 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 \_\_\_\_\_

Inspection Report Number 49001261

Inspection Report Date 07/06/15

Establishment Name HORTON'S PIZZA PLUS INC

Physical Address 101 N WEST ST PO BOX 644 City ARMA

Zip 66712

Additional Notes and Instructions

A follow up inspection will be conducted as directed by the KDA office.