

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: 9/15/2014 **Business ID:** 117555FE
Business: MARCO'S PIZZA
 4556 N Woodlawn
 4556 N WOODLAWN AVE
 BEL AIRE, KS 67226

Inspection: 50004492
Store ID:
Phone: 3167440156
Inspector: KDA50
Reason: 01 Routine
Results: No Follow-up

Time In / Time Out

| Date | In | Out | Insp | Travel | Total | Mileage | Notes: |
|---------------|----------|----------|------|--------|-------|---------|--------|
| 09/15/14 | 01:00 PM | 02:20 PM | 1:20 | 0:10 | 1:30 | 0 | |
| Total: | | | 1:20 | 0:10 | 1:30 | 0 | |

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Sent Notification To _____ Lic. Insp. No
 Priority(P) Violations 1 Priority foundation(Pf) Violations 2
 Certified Manager on Staff Address Verified Actual Sq. Ft. 1000
 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 | 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 | .. | .. | .. | .. | .. |
| 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 | .. | .. | .. | .. | .. |
| 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 | .. |
| <div style="display: flex; border-left: 1px solid black; padding-left: 5px;"> <div style="width: 10%; font-weight: bold; font-size: small;">Fail Notes</div> <div style="width: 15%; font-size: small;">4-601.11(A)</div> <div style="width: 75%; font-size: small;"> <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>[There was old dried food on the food contact blade of the commercial opener. Per the PIC the opener had not been used today. COS- PIC moved to 3 vat for additional cleaning.]</i></p> </div> </div> | | | | | | | |
| 15. Proper disposition of returned, previously served, reconditioned and unsafe food. | | p | .. | .. | .. | .. | .. |
| Potentially Hazardous Food Time/Temperature | | | | | | | |
| 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 | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 1 at end of questionnaire.</i> | | | | | | | |
| 21. Proper date marking and disposition. | | .. | p | .. | .. | p | .. |
| <div style="display: flex; border-left: 1px solid black; padding-left: 5px;"> <div style="width: 10%; font-weight: bold; font-size: small;">Fail Notes</div> <div style="width: 15%; font-size: small;">3-501.18(A)(1)</div> <div style="width: 75%; font-size: small;"> <p><i>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.</i></p> <p><i>[There was a container of precooked wings dated 9/5/14 as a prep date in the reach in portion of the make table for subs. PIC stated that the wings were prepped last night 9/14/14 and were just dated incorrectly. COS- PIC correctly date marked. This was the only date marking issue in the facility.]</i></p> </div> </div> | | | | | | | |
| 22. Time as a public health control: procedures and record. | | .. | .. | .. | p | .. | .. |
| Consumer Advisory | | | | | | | |
| 23. Consumer advisory provided for raw or undercooked foods. | | p | .. | .. | .. | .. | .. |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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

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| 24. Pasteurized foods used; prohibited foods not offered. | | p | .. | .. | .. | .. | .. |
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| Chemical | | Y | N | O | A | C | R |
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| 25. Food additives: approved and properly used. | | p | .. | .. | .. | .. | .. |
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| 26. Toxic substances properly identified, stored and used. | | .. | p | .. | .. | p | .. |
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| <i>Fail Notes</i> | 7-102.11 | <i>Pf - Common Name (Working Containers) Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. [There was a working spray bottle of glue water on the chemical storage shelf without any common name listed on the label. COS- PIC correctly labeled.]</i> |
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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 | .. | .. | .. | .. | .. |
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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 | .. | .. | .. | .. | .. |
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| 29. Water and ice from approved source. | | p | .. | .. | .. | .. | .. |
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| 30. Variance obtained for specialized processing methods. | | p | .. | .. | .. | .. | .. |
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| Food Temperature Control | | Y | N | O | A | C | R |
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| 31. Proper cooling methods used; adequate equipment for temperature control. | | p | .. | .. | .. | .. | .. |
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This item has Notes. See Footnote 2 at end of questionnaire.

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| 32. Plant food properly cooked for hot holding. | | .. | .. | p | .. | .. | .. |
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| 33. Approved thawing methods used. | | p | .. | .. | .. | .. | .. |
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| 34. Thermometers provided and accurate. | | p | .. | .. | .. | .. | .. |
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| 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 | .. | .. | .. | .. | .. |
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This item has Notes. See Footnote 3 at end of questionnaire.

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| 37. Contamination prevented during food preparation, storage and display. | | p | .. | .. | .. | .. | .. |
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| 38. Personal cleanliness. | | p | .. | .. | .. | .. | .. |
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| 39. Wiping cloths: properly used and stored. | | p | .. | .. | .. | .. | .. |
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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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| 41. In-use utensils: properly stored. | | p | .. | .. | .. | .. | .. |
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| 42. Utensils, equipment and linens: properly stored, dried and handled. | | p | .. | .. | .. | .. | .. |
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| 43. Single-use and single-service articles: properly used. | | p | .. | .. | .. | .. | .. |
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| 44. Gloves used properly. | | p | .. | .. | .. | .. | .. |
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| Utensils, Equipment and Vending | | Y | N | O | A | C | R |
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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|---------------------------------|---|---|---|---|---|---|
| Utensils, Equipment and Vending | Y | N | O | A | C | R |
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| 45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items | p | .. | .. | .. | .. | .. |
| 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 | .. | .. | .. | .. | .. |

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

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| 47. Non-food contact surfaces clean. | p | .. | .. | .. | .. | .. |
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| Physical Facilities | Y | N | O | A | C | R |
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| 48. Hot and cold water available; adequate pressure. | p | .. | .. | .. | .. | .. |
| 49. Plumbing installed; proper backflow devices. | p | .. | .. | .. | .. | .. |
| 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 | .. | .. | .. | .. | .. |
| 54. Adequate ventilation and lighting; designated areas used. | p | .. | .. | .. | .. | .. |

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| Administrative/Other | Y | N | O | A | C | R |
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| 55. Other violations | p | .. | .. | .. | .. | .. |
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| EDUCATIONAL MATERIALS |
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The following educational materials were provided ..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

sliced tomatoes 39 (make table)
sausage 41

sliced ham 41 (reach in portion of make table)

salami 41 (make table for subs)

precooked wings 40 (reach in portion of make table for subs)

sliced ham 38 (walk in cooler)

Footnote 2

Notes:

All potentially hazardous foods in freezers are frozen.

Footnote 3

Notes:

There is a pest control company contracted, no paperwork was provided.

Footnote 4

Notes:

3 vat not set up. PIC described process, QT test strips were provided.

FIELD WARNING LETTER

Insp Date: 9/15/2014 **Business ID:** 117555FE
Business: MARCO'S PIZZA
4556 N Woodlawn
4556 N WOODLAWN AVE
BEL AIRE, KS 67226

Inspection: 50004492
Store ID:
Phone: 3167440156
Inspector: KDA50
Reason: 01 Routine

Reference:

Time In / Time Out

| Date | In | Out | Insp | Travel | Total | Mileage | Notes; |
|----------|----------|----------|------|--------|-------|---------|--------|
| 09/15/14 | 01:00 PM | 02:20 PM | 1:20 | 0:10 | 1:30 | 0 | |
| Total: | | | 1:20 | 0:10 | 1:30 | 0 | |

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.