

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: 11/7/2012 **Business ID:** 97909FR
Business: KFC / TACO BELL

Inspection: 57002276
Store ID:
Phone: 9133673456
Inspector: KDA57
Reason: 20 Shadow
Results: No Follow-up

1401 US HWY 59
 ATCHISON, KS 66002

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
11/07/12	10:35 AM	11:55 AM	1:20	1:30	2:50	0	
Total:			1:20	1:30	2:50	0	

FOOD ESTABLISHMENT PROFILE

Updated Risk Category RAC# 06 High Risk Updated Sq. Footage Under 5,000 sq feet
 Insp. Notification Email Critical Violations 1 Lic. Insp. No
 Sent Notification To _____
 Address Verified p

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.

HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, CRITICAL=Critical Violation, SWING=Swing Violation (May be critical or non-critical), HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

PLEASE CALL (785) 296-5600 OR VISIT www.ksda.gov/food_safety/ IF YOU HAVE ANY QUESTIONS.

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 | .. | .. | p | .. |

Fail Notes | 5-205.11(B) *Handsink use prohibition*
[A metal spatula was being stored in the handwashing sink located in the taco bell fryer area. Correction on site (COS)-removed.]

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 | .. | .. | .. | .. | .. |
| 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 | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 1 at end of questionnaire.</i> | | | | | | | |
| 20. Proper cold holding temperatures. | | p | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 2 at end of questionnaire.</i> | | | | | | | |
| 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 | .. | .. | .. | .. | .. |

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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

	Y	N	O	A	C	R				
Safe Food and Water										
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										
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										
35. Food properly labeled; original container.	p				
Prevention of Food Contamination										
36. Insects, rodents and animals not present; no unauthorized persons.	..	p				
<table style="border-collapse: collapse;"> <tr> <td style="border-right: 1px solid black; padding-right: 10px; vertical-align: top;"> <i>Fail Notes</i> </td> <td style="padding-left: 10px; vertical-align: top;"> 2-103.11(B) <i>Persons unnecessary to facility not in food prep, food storage & warewashing areas [An employee's friend came into the store, walked behind the counter and into the kitchen prep area to talk with another employee working in the kitchen. (COS)-educated the manager.]</i> </td> </tr> <tr> <td style="border-right: 1px solid black; padding-right: 10px; vertical-align: top;"> 6-202.15(A)(3)* </td> <td style="padding-left: 10px; vertical-align: top;"> <i>SWING - Outer openings protected-solid, self-closing doors [The north side metal door has a 1/4 inch gap at the right hand side of the door.]</i> </td> </tr> </table>	<i>Fail Notes</i>	2-103.11(B) <i>Persons unnecessary to facility not in food prep, food storage & warewashing areas [An employee's friend came into the store, walked behind the counter and into the kitchen prep area to talk with another employee working in the kitchen. (COS)-educated the manager.]</i>	6-202.15(A)(3)*	<i>SWING - Outer openings protected-solid, self-closing doors [The north side metal door has a 1/4 inch gap at the right hand side of the door.]</i>						
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6-202.15(A)(3)*	<i>SWING - Outer openings protected-solid, self-closing doors [The north side metal door has a 1/4 inch gap at the right hand side of the door.]</i>									
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 3 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.				
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<i>Fail Notes</i>	4-901.11(A) <i>Equipment/utensils air dried after washing, rinsing & sanitizing [Stainless steel containers were found being wet stacked on the wire racks by the 3 vat sink.]</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- Critical items	p				
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- non-critical items	..	p				
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<i>Fail Notes</i>	4-501.11() <i>Equipment in good repair/adjustment [The microwave in the Taco Bell fryer area has black burn marks on the inside of the unit and the white, plastic base is cracked inside the unit.]</i>									
46. Warewashing facilities: installed, maintained, and used; test strips.	p				
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>										

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Utensils, Equipment and Vending	Y	N	O	A	C	R
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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
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49. Plumbing installed; proper backflow devices.	..	p	p	..
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<i>Fail Notes</i>	5-203.14*	<i>CRITICAL - Backflow prevention device or air gap provided on plumbing fixtures as required [There are 2 shut-off valves located directly downstream from the backflow preventer device at the mop sink. (COS)-removed the shut-off valves.]</i>
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50. Sewage and waste water properly disposed.	p
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51. Toilet facilities: properly constructed, supplied and cleaned.	p
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52. Garbage and refuse properly disposed; facilities maintained.	p
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53. Physical facilities installed, maintained and clean.	..	p
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<i>Fail Notes</i>	6-501.12(A)	<i>Physical facilities clean [There is some trash and debris on the floor by the water heater. There is some trash on the floor under the east side wire racks.]</i>
	6-501.16	<i>Mops allowed to air dry after use [2 wet mops are being stored down in the mop buckets from the previous night.]</i>

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

The following educational materials were provided ..

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Footnote 1

Notes:

chicken breast 164.2F, and chicken leg 159.9F/heat lamps; chicken wings 153.5F/middle hot box; chicken livers 153.9F/south hot box; taco meat 172.2F/west hot box; green beans 167.9F, and chicken livers 136.9F/hot buffet; mashed potatoes 150.4F/front hot box; potato wedges 154.4F, and chicken strips 159.3F/hot hold unit in kitchen; refried beans 174.9F, and taco meat 163.6F/steam well; macaroni and cheese 141.9F, and mashed potatoes 142.6F/cook's line.

Footnote 2

Notes:

milk 40.9F/front pepsi reach in cooler; macaroni and cheese 32.7F/west walk in cooler; chicken gizzards 39.6F/raw chicken walk in cooler; cut lettuce 39.9F, and coleslaw 41.2F/cold buffet.

Footnote 3

Notes:

200 parts per million quaternary ammonia was being used as a food contact surface sanitizer in the wiping buckets.

Footnote 4

Notes:

200 parts per million quaternary ammonia was being used as a food contact surface sanitizer in the 3 vat sink.