

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: 5/27/2015 **Business ID:** 116466FE
Business: PIZZA HUT OF ABILENE
 1703 N. Buckeye
 1703 N BUCKEYE
 ABILENE, KS 67410

Inspection: 58003264
Store ID:
Phone: 7852637777
Inspector: KDA58
Reason: 21 Standardization
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
05/27/15	05:10 PM	07:45 PM	2:35	0:30	3:05	0	from Junction from Junction City
Total:			2:35	0:30	3:05	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Sent Notification To _____ Lic. Insp. No
 Priority(P) Violations 3 Priority foundation(Pf) Violations 2
 Certified Manager on Staff p Address Verified p Actual Sq. Ft. 6000
 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.

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

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

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 " " p " |
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<i>Fail Notes</i>	2-301.12(B)(3)	<p><i>P - Handwashing procedure (Step 3) FOOD EMPLOYEES shall rub hands together vigorously for at least 10 to 15 seconds while paying particular attention to removing soil from underneath the fingernails during the cleaning procedure and creating friction on the surfaces of the hands and arms or surrogate prosthetic devices for hands and arms, finger tips, and areas between the fingers.</i></p> <p><i>[Food server/waitress after cleaning off soiled dishes and utensils brought back from customer use, appropriately goes to hand sink and pre rinsed and soaped hands but only for a duration under 10 seconds before filling glasses of beverages for customer(s). Corrected on Site with education and rewash of hands.]</i></p>
	2-301.14(E)	<p><i>P - Wash Hands (Soiled Utensils) FOOD EMPLOYEES shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in FOOD preparation including working with exposed FOOD, clean EQUIPMENT and UTENSILS, and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES and after handling soiled EQUIPMENT or UTENSILS [Dishwash person after after handling and spraying off soiled dishes handles clean dishes from the auto wash machine with out washing hands inbetween. Corrected on site with education.]</i></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	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 " " " " |

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

<i>Fail Notes</i>	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>[Gal can opener with food residue on the cut blade. According to manager it could not be establishment if it had been cleaned within the last 24 hrs. Correction by cleaning immediately.</i></p> <p><i>The wall mounted vegetable slicer after cleaning in a disassembled state, still had food (vegetable) particles left on the surface of various parts of the unit. COS recleaned,]</i></p>
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| 15. Proper disposition of returned, previously served, reconditioned and unsafe food. | " " p " " " |
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Potentially Hazardous Food Time/Temperature	Y N O A C R
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|---|-------------|
| 16. Proper cooking time and temperatures. | p " " " " " |
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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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| 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 4 at end of questionnaire.</i> | |
| 20. Proper cold holding temperatures. | .. p p .. |

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

<i>Fail Notes</i>	3-501.16(A)(2)	P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less. [The cold hold salad bar had the following items and temperatures for cottage cheese at 47, mac salad at 47, potato salad 44, diced tomatoes at 44 cut lettuce at 49. According to manager, she said that these items had been changed out at 2:00 pm. The correction was to discard these items and replace with new.]
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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 |
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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 |
| 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 |
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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 |
| 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 |
| 32. Plant food properly cooked for hot holding. | p |
| 33. Approved thawing methods used. | p |
| 34. Thermometers provided and accurate. | p |

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 |
| 37. Contamination prevented during food preparation, storage and display. | p |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination	Y N O A C R
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|--|----------------------------|
| 38. Personal cleanliness. | p |
| 39. Wiping cloths: properly used and stored. | p |
| 40. Washing fruits and vegetables. | p |

Proper Use of Utensils	Y N O A C R
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|---|----------------------------|
| 41. In-use utensils: properly stored. | p |
| 42. Utensils, equipment and linens: properly stored, dried and handled. | p |
| 43. Single-use and single-service articles: properly used. | p |
| 44. Gloves used properly. | p |

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 p .. |
| 47. Non-food contact surfaces clean. | p |

Physical Facilities	Y N O A C R
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| 48. Hot and cold water available; adequate pressure. | p |
| <i>This item has Notes. See Footnote 6 at end of questionnaire.</i> | |
| 49. Plumbing installed; proper backflow devices. | .. p |

<i>Fail Notes</i>	5-205.13	<i>Pf - A device such as a water treatment device or backflow preventer shall be scheduled for inspection and service, in accordance with manufacturer's instructions and as necessary to prevent device failure based on local water conditions, and records demonstrating inspection and service shall be maintained by the PERSON IN CHARGE. [Two in-line water filters leading to the ice maker have a marked date on the units cartridge cover of 10-7-10 There is no documentation to establish the frequency of changing the filters. Manager will see to their replacements.]</i>
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|--|----------------------------|
| 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 |

Administrative/Other	Y N O A C R
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- | | | | | |
|---|---------------------------|---|-------------|---|
| 55. Other violations | .. p p .. | | | |
| <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 15%; border-right: 1px solid black; padding: 5px 5px 0 5px;"><i>Fail Notes</i></td> <td style="width: 10%; padding: 5px 5px 0 5px;">8-304.11(A)</td> <td style="padding: 5px 5px 0 5px;"> <i>Upon issuance of the LICENSE by the REGULATORY AUTHORITY, the LICENSEE shall post the LICENSE in a location in the FOOD ESTABLISHMENT that is conspicuous to CONSUMERS. [Current License is not posted. Person in charge found it and posted in front area.]</i> </td> </tr> </table> | | <i>Fail Notes</i> | 8-304.11(A) | <i>Upon issuance of the LICENSE by the REGULATORY AUTHORITY, the LICENSEE shall post the LICENSE in a location in the FOOD ESTABLISHMENT that is conspicuous to CONSUMERS. [Current License is not posted. Person in charge found it and posted in front area.]</i> |
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EDUCATIONAL MATERIALS

The following educational materials were provided p

Material Distributed | Education Title #11 Employee Handwashing

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

EDUCATIONAL MATERIALS

<i>Material Distributed</i>	<i>Education Title #25</i>	<i>Handwashing</i>
	<i>Education Title #27</i>	<i>Hot and Cold Holding</i>

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Accompanied by KDA inspector 69

Footnote 2

Notes:

auto wash machine with chlorine as the sanitizing agent with dishes having been run through tested at 100 parts per million. ok

Footnote 3

Notes:

bone less chicken bites at 220 and the traditional wings at 232

Footnote 4

Notes:

buffet, hot cavatini at 196

Footnote 5

Notes:

make table for sandwiches cut lettuce and diced tomatoes and sliced tomatoes with the cut tomatoes the warmest at 43

Walk in cooler pasta salad at 36

up right [Traulsen] cavatini 38,

make table for pizza prep with canadian bacon, meat balls, chicken strips, diced tomatoes sliced ham and salami with the salami the warmest at 43

Footnote 6

Notes:

hot water at 149

VOLUNTARY DESTRUCTION REPORT

Insp Date: 5/27/2015 **Business ID:** 116466FE
Business: PIZZA HUT OF ABILENE
 1703 N. Buckeye
 1703 N BUCKEYE
 ABILENE, KS 67410

Inspection: 58003264
Store ID:
Phone: 7852637777
Inspector: KDA58
Reason: 21 Standardization

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
05/27/15	05:10 PM	07:45 PM	2:35	0:30	3:05	0	from Junction from Junction City
Total:			2:35	0:30	3:05	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 cottage cheese Qty 1 Units pt Value \$ 1.00

Description out of temperature

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product mac salad Qty Units Value \$ 2.00

Description out of temperature

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

VOLUNTARY DESTRUCTION REPORT

VOLUNTARY DESTRUCTION REPORT

3. Product cut lettuce Qty 1 Units lbs Value \$ 1.50

Description out of temperature

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A