

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: 10/18/2011 **Business ID:** 6612912R
Business: Sonic Drive In #4371

Inspection: 66001985
Store ID:
Phone:
Inspector: KDA66
Reason: 10 Licensing
Results: No Follow-up

Time In / Time Out

| Date | In | Out | Insp | Travel | Total | Mileage | Notes: |
|---------------|----------|----------|------|--------|-------|---------|--------|
| 10/18/11 | 09:30 AM | 11:00 AM | 1:30 | 0:20 | 1:50 | 0 | |
| Total: | | | 1:30 | 0:20 | 1:50 | 0 | |

| | | | |
|-----------------------------------|---------------------------|---------------------|------------------------------------|
| FOOD ESTABLISHMENT PROFILE | | | |
| Updated Risk Category | <u>RAC# 06 High Risk</u> | Updated Sq. Footage | _____ |
| Insp. Notification | <u>Print</u> | Critical Violations | _____ Lic. Insp. <u>Yes</u> |
| | | Left App. | <u>No</u> Lic. Approved <u>Yes</u> |
| | Address Verified <u>p</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.

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 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 | 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 |

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| Good Hygienic Practices | Y | N | O | A | C | R |
|--|----|----|----|----|----|----|
| 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 |
| 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 |
| 9. Food obtained from approved source. | p | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 1 at end of questionnaire.</i> | | | | | | |
| 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 |
| 13. Food separated and protected. | p | .. | .. | .. | .. | .. |
| 14. Food-contact surfaces: cleaned and sanitized. | .. | p | .. | .. | p | .. |
| <i>Fail Notes</i> 4-601.11A* CRITICAL - Food Contact Clean to Sight and Touch [House flies land upon and walk across while feeding on food contact surfaces of dessert machine and food prep tables. The can opener blade has an accumulation of dried food debris. cos - cleaned and sanitized.] | | | | | | |
| 15. Proper disposition of returned, previously served, reconditioned and unsafe food. | .. | .. | p | .. | .. | .. |
| Potentially Hazardous Food Time/Temperature | Y | N | O | A | C | R |
| 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 2 at end of questionnaire.</i> | | | | | | |
| 20. Proper cold holding temperatures. | p | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 3 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 |
| 23. Consumer advisory provided for raw or undercooked foods. | .. | .. | .. | p | .. | .. |
| Highly Susceptible Populations | Y | N | O | A | C | R |
| 24. Pasteurized foods used; prohibited foods not offered. | .. | .. | .. | p | .. | .. |
| Chemical | Y | N | O | A | C | R |
| 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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| 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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| 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; no unauthorized persons. | .. | p | .. | .. | p | .. |
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| <i>Fail Notes</i> | 6-501.111(C)* | <i>CRITICAL - Effective pest control measures in place [5-10 live house flies in the food prep area landing on surfaces. Facility uses professional pest control. cos - swat and kill flies.]</i> |
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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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| 45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Critical items | p | .. | .. | .. | .. | .. |
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| 45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- non-critical items | p | .. | .. | .. | .. | .. |
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| 46. Warewashing facilities: installed, maintained, and used; test strips. | p | .. | .. | .. | .. | .. |
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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 | .. | .. | .. | .. |
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| <i>Fail Notes</i> | 5-205.15(B) | <i>SWING - Plumbing system maintained in good repair [Sink basin for hand sink drains very slowly.]</i> |
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| Physical Facilities | | | Y | N | O | A | C | R |
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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. | | .. | .. | .. | .. | .. | .. |
| <i>Fail Notes</i> | 5-501.115 | <i>Refuse areas & enclosures maintained clean [Pavement around the dumpster has a buildup of grease and old food debris.]</i> | | | | | | |
| | 5-501.13-14 | <i>Receptacles durable, cleanable, insect-/rodent-resistant, & leakproof; Receptacles not within vending machines [Outside dumpster leaks onto the pavement.]</i> | | | | | | |
| | 5-501.15() | <i>Outside receptacles designed with tight-fitting lids/doors/covers & properly installed [Lid is not closed on the outside dumpster. No lids on the barrel trashcans just outside the front door and on the patio.]</i> | | | | | | |
| | 5-502.11 | <i>Refuse removed at proper frequency to minimize attractant of pest & odors [Debris on the pavement around the dumpster is attractive to pests.]</i> | | | | | | |
| | 53. Physical facilities installed, maintained and clean. | | .. | p | .. | .. | .. | .. |
| <i>Fail Notes</i> | 6-201.11 | <i>Floors/walls/ceilings smooth & easily cleanable [Floor grout is deteriorating making squeegeing (cleaning) the floor difficult.]</i> | | | | | | |
| | 54. Adequate ventilation and lighting; designated areas used. | | p | .. | .. | .. | .. | .. |
| Administrative/Other | | | Y | N | O | A | C | R |
| | 55. Other violations | | p | .. | .. | .. | .. | .. |

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| EDUCATIONAL MATERIALS |
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The following educational materials were provided p

Material Distributed | Education Title #09 Did You Wash 'Em Flier

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Approved Abbreviations

cos - corrected on site

PHF - Potentially Hazardous Food

ST - Steam Table

MT - Make Table

RCP - Risk Control Plan

VD - Voluntary Destruction

NC - Non Critical Violation

PPM - Parts Per Million

mos - made on site

RTE - Ready To Eat

WIC - Walk-In Cooler

RIC - Reach-in Cooler

HH - Hot Holding

NONC - Notice of Non Compliance

VC - Voluntary Closure

PIC - Person In Charge

QT - Quaternary Compounds

F - Fahrenheit

WIF - Walk-In Freezer

RIF - Reach-in Freezer

BHC - Bare Hand Contact

Cl - Chlorine

Footnote 2

Notes:

chili 190/hot hold

hot dogs 167/roller

Footnote 3

Notes:

hot dogs 37, chicken 38/wic

ice cream 36/dispenser

cream 40/dessert station

egg 40, burrito mix 40, hot dogs 41/ric

cut tomato 43, cut lettuce 43/mt