

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Employee Health	Y	N	O	A	C	R
3. Proper use of reporting, restriction and exclusion.	p
Good Hygienic Practices	Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use	..	p	p	..
<i>Fail Notes</i> 2-401.11* CRITICAL - Eating, Drinking, or Using Tobacco [Employee drinking from an uncovered, open cup set over cans of sausage gravy and single service utensils. cos - discarded cup.]						
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
10. Food received at proper temperature.	p
11. Food in good condition, safe and unadulterated.	..	p	p	..
<i>Fail Notes</i> 3-202.15* CRITICAL - Package Integrity [Can of sausage gravy is dented more than 1/2" on the side. cos - returned to vendor for credit.]						
12. Required records available: shellstock tags, parasite destruction.	p
Protection from Contamination	Y	N	O	A	C	R
13. Food separated and protected.	..	p	p	..
<i>Fail Notes</i> 3-302.11(A)(1)(a)* CRITICAL - Separation-Raw & raw RTE [Raw egg is stored over ready to eat salad tomato in the ric. cos - moved egg.]						
14. Food-contact surfaces: cleaned and sanitized.	..	p
<i>Fail Notes</i> 4-602.11(E)(4)(b) Non-PHF Food Contact Surface Cleaning Frequency-ice bins, soda nozzles-to preclude mold/soil build up [Nozzles on the soda machine have a syrup accumulation.]						
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
This item has Notes. See Footnote 2 at end of questionnaire.						
20. Proper cold holding temperatures.	..	p	p	..
<i>Fail Notes</i> 3-501.16(A)(2)(a)* CRITICAL - PHF Cold Holding-<41°F [burrito mix 72/countertop. cos - discarded. Liquid egg 60, canadian bacon 66/ric. Burritos 61/wic. cos discarded liquid egg and canadian bacon. Cooled burritos to 41.]						
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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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
27. Compliance with variance, specialized process and HACCP plan.	p
GOOD RETAIL PRACTICES						
Safe Food and Water	Y	N	O	A	C	R
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
31. Proper cooling methods used; adequate equipment for temperature control.	p
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
32. Plant food properly cooked for hot holding.	p
33. Approved thawing methods used.	p
34. Thermometers provided and accurate.	..	p
<i>Fail Notes</i> 4-204.112(B) <i>Integrated or affixed thermometer in equipment [No thermometer for ambient air temp in the east side ric and the ice cream cooler/beverage cooler.]</i>						
Food Identification	Y	N	O	A	C	R
35. Food properly labeled; original container.	p
Prevention of Food Contamination	Y	N	O	A	C	R
36. Insects, rodents and animals not present; no unauthorized persons.	p	..
<i>Fail Notes</i> 6-202.15(A)(3)* <i>SWING - Outer openings protected-solid, self-closing doors [Critical. The back door is rusted through to the outside and the bottom of the back door is gapped open to the outside by 1/4".]</i>						
<i>6-501.111(C)* CRITICAL - Effective pest control measures in place [5-10 live house flies flying in the kitchen and food storage areas. cos - swatted and killed the flies. Facility uses EcoLabs monthly pest control.]</i>						
37. Contamination prevented during food preparation, storage and display.	p
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
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

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Proper Use of Utensils	Y	N	O	A	C	R
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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-
Critical items .. p

Fail Notes | 4-202.11(A)(1)* **CRITICAL - Food-contact surface cleanability-smooth**
[The plastic lid over the ice cream and hopper is cracked and chipped. the lid to the tea cannister is chipped and cracked, in the kitchen.]

45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-
non-critical items .. p

Fail Notes | 4-501.11() **Equipment in good repair/adjustment**
[WIC door has exposed insulation and torn gasket/door surface.]

46. Warewashing facilities: installed, maintained, and used; test strips. 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

Fail Notes | 5-103.11(B)* **CRITICAL - Hot water capacity**
[No hot water in the men's and women's toilet room. Water temp is 69.]

49. Plumbing installed; proper backflow devices. .. p

Fail Notes | 5-205.15(B) **SWING - Plumbing system maintained in good repair**
[Critical. The ware wash sink drain leaks onto the floor because the pipe is broken over the drain so that the water is directed onto the floor. There is a water leak of unknown source in the womens bathroom. The drain for the ice machine at the soda fountain leaks into a bucket.]

50. Sewage and waste water properly disposed. p

51. Toilet facilities: properly constructed, supplied and cleaned. .. p

Fail Notes | 6-501.12 **Toilet rooms & fixtures cleaned as often as necessary**
[The tile under the mens urinal is stained by urine and has a urine odor.]

52. Garbage and refuse properly disposed; facilities maintained. .. p

Fail Notes | 5-501.15() **Outside receptacles designed with tight-fitting lids/doors/covers & properly installed**
[The outside dumpster lid is open. The trash recepticle just outside the back door has no lid.]

53. Physical facilities installed, maintained and clean. .. p

Fail Notes | 6-501.11 **Physical facilities maintained in good repair**
[Ceiling tiles are missing in the food prep area.]
6-501.12(A) **Physical facilities clean**
[Dead flies on the floor of the food storage area, under shelving, and in corners next to the laundry machne.]

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

EDUCATIONAL MATERIALS

The following educational materials were provided p

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

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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

Joint inspection with Amber Barham.

Footnote 2

Notes:

egg 143, egg mix 140/hot hold

Footnote 3

Notes:

The small cooler in the kitchen, east side, has an ambient temp of 40.

VOLUNTARY DESTRUCTION REPORT

Insp Date: 10/27/2011 **Business ID:** 107164FS
Business: MCDONALD'S 26664

522 AMES ST
 BALDWIN CITY, KS 66006

Inspection: 66002001
Store ID:
Phone: 7855942589
Inspector: KDA66
Reason: 03 Complaint

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
10/27/11	09:00 AM	10:45 AM	1:45	0:15	2:00	0	
Total:			1:45	0:15	2:00	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 burrito mix Qty 1 Units lbs Value \$ 3

Description

Reason Product Destroyed Adulterated Method Product Destroyed Garbage Disposal

Disposal Location Firm Embargo Hold Tag # N/A

2. Product liquid eggs Qty 1 Units gal Value \$ 2

Description

Reason Product Destroyed Adulterated Method Product Destroyed Garbage Disposal

Disposal Location Firm Embargo Hold Tag # N/A

VOLUNTARY DESTRUCTION REPORT

VOLUNTARY DESTRUCTION REPORT

3. Product canadian bacon Qty 1 Units lbs Value \$ 4

Description

Reason Product Destroyed _____ Method Product Destroyed _____

Disposal Location _____ Embargo Hold Tag # N/A

