

**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:** 11/15/2011      **Business ID:** 107164FS  
**Business:** MCDONALD'S 26664

**Inspection:** 66002021  
**Store ID:**  
**Phone:** 7855942589  
**Inspector:** KDA66  
**Reason:** 02 Follow-up  
**Results:** Administrative Review

522 AMES ST  
 BALDWIN CITY, KS 66006

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
11/15/11	07:00 PM	08:30 PM	1:30	0:15	1:45	0	
<b>Total:</b>			1:30	0:15	1:45	0	

**FOOD ESTABLISHMENT PROFILE**

Updated Risk Category RAC# 06 High Risk      Updated Sq. Footage \_\_\_\_\_  
 Insp. Notification Print      Critical Violations 8      Lic. Insp. No  
 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 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.      Y   N   O   A   C   R

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

**Fail Notes**    2-102.11\*    *CRITICAL - Demonstration*  
*[When the cut tomatoes and cut lettuce were observed on the countertop without any temp control, the PIC was asked why the foods were not kept refrigerated. The PIC was not aware of the requirement to cool cut tomatoes and cut lettuce. The PIC was asked what temp is acceptable for cold and hot hold and said that he did not know.]*

**Employee Health**      Y   N   O   A   C   R

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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
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	..	..	..	..	..
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	..	..	p	p
<i>Fail Notes</i>   3-302.11(A)(1)(b)* <b>CRITICAL - Separation-Raw &amp; cooked RTE</b> [Breakfast ham was stored directly on top of raw eggs in the cooler. cos - Discarded the ham.]						
14. Food-contact surfaces: cleaned and sanitized.	..	p	..	..	p	p
<i>Fail Notes</i>   4-601.11A* <b>CRITICAL - Food Contact Clean to Sight and Touch</b> [The shelf of the inside cabinet of the Beverage cooler has a buildup of dried food debris on the food contact surface. cos - cleaned. ]						
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	..	..	p	..
<i>Fail Notes</i>   3-501.14(A)(2)* <b>CRITICAL - Cooling PHF-135 to 41°F within 6 hours [meeting 3-501.14(A)(1)]</b> [Sausage gravy was made this morning and placed into the wic before noon according to the PIC. When temped the sausage gravy was 47. cos - discarded]						
19. Proper hot holding temperatures.	p	..	..	..	..	..
<b>This item has Notes. See Footnote 2 at end of questionnaire.</b>						
20. Proper cold holding temperatures.	..	p	..	..	p	p
<b>This item has Notes. See Footnote 3 at end of questionnaire.</b>						
<i>Fail Notes</i>   3-501.16(A)(2)(a)* <b>CRITICAL - PHF Cold Holding-&lt;41°F</b> [cut lettuce 61, cut tomato 62/countertop with no temp control. cos - discarded. ]						
21. Proper date marking and disposition.	..	..	p	..	..	..
22. Time as a public health control: procedures and record.	..	..	..	p	..	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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 .. .. . .. ..

32. Plant food properly cooked for hot holding.

.. .. . p .. ..

33. Approved thawing methods used.

.. .. . p .. ..

34. Thermometers provided and accurate.

.. . p .. .. . p

*Fail Notes* | 4-204.112(B) *Integrated or affixed thermometer in equipment [No thermometer to test for ambient air temp in the Beverage Air coolers.]*

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 .. .. . p

*Fail Notes* | 6-501.111(C)\* *CRITICAL - Effective pest control measures in place [10-15 live house flies flying in the food prep area and landing on the ceiling and walls. PIC said that he was told the flies will go away as it gets cold. 5-10 live fruit flies near the ice cream dispenser and in the ware wash area. EcoLabs provides pest control on a monthly basis according to the PIC.]*

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 .. .. . .. ..

44. Gloves used properly.

p .. .. . .. ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending	Y	N	O	A	C	R
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Critical items	..	p	..	..	..	p
<i>Fail Notes</i>   4-202.11(A)(2)* <i>CRITICAL - Food-contact surface cleanability-free of imperfections [The cover for the tea cannister hopper and the ice cream hopper is chipped , rough, and missing pieces of plastic. The PIC said that the lids are on order. No cos. ]</i>						
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- non-critical items	..	p	..	..	..	p
<i>Fail Notes</i>   4-501.11() <i>Equipment in good repair/adjustment [The gasket to the wic is torn and hanging. The wic door has exposed insulation where the inside of the door is torn open. ]</i>						
46. Warewashing facilities: installed, maintained, and used; test strips.	p	..	..	..	..	..
47. Non-food contact surfaces clean.	p	..	..	..	..	..
<i>Fail Notes</i>   4-602.13 <i>Nonfood-contact surfaces cleaned at frequency to prevent buildup of residue [The inside cabinet of the cooler has a buildup ]</i>						

Physical Facilities	Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.	p	..	..	..	..	..
49. Plumbing installed; proper backflow devices.	..	p	..	..	..	p
<i>Fail Notes</i>   5-205.15(B) <i>SWING - Plumbing system maintained in good repair [The drain below the 3 compartment sink overflowed onto the floor when the operator drained the wash vat because the floor drain is clogged. cos - mop the floor and drain slowly.]</i>						
50. Sewage and waste water properly disposed.	p	..	..	..	..	..
51. Toilet facilities: properly constructed, supplied and cleaned.	..	p	..	..	..	p
<i>Fail Notes</i>   6-501.12 <i>Toilet rooms &amp; fixtures cleaned as often as necessary [The floor tiles in the mens toilet room are stained below the urinals. The toilet room smells of urine.]</i>						
52. Garbage and refuse properly disposed; facilities maintained.	p	..	..	..	p	..
53. Physical facilities installed, maintained and clean.	..	p	..	..	..	p
<i>Fail Notes</i>   6-501.12(A) <i>Physical facilities clean [Dead flies and insects on the floor under shelving and in floor corners in the back room. ]</i>						
54. Adequate ventilation and lighting; designated areas used.	p	..	..	..	..	..

Administrative/Other	Y	N	O	A	C	R
55. Other violations	p	..	..	..	..	..

<b>EDUCATIONAL MATERIALS</b>
------------------------------

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #09</i>	<i>Did You Wash 'Em Flier</i>
	<i>Education Title #22</i>	<i>Focus On Food Safety Manual (on the Website)</i>

# 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:**

burger 158, chicken 155, fish 156/hot hold

## **Footnote 3**

### **Notes:**

lettuce 43, tomato 43/Beverage Air ric

egg 42, cooked egg 43/wic



## VOLUNTARY DESTRUCTION REPORT

**Insp Date:** 11/15/2011      **Business ID:** 107164FS  
**Business:** MCDONALD'S 26664

522 AMES ST  
 BALDWIN CITY, KS 66006

**Inspection:** 66002021  
**Store ID:**  
**Phone:** 7855942589  
**Inspector:** KDA66  
**Reason:** 02 Follow-up

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
11/15/11	07:00 PM	08:30 PM	1:30	0:15	1:45	0	
Total:			1:30	0:15	1:45	0	

**ACTIONS**

Number of products Voluntarily Destroyed   2  

**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 breakfast ham Qty 3 Units lbs Value \$ 5

Description

Reason Product Destroyed Adulterated Method Product Destroyed Garbage Disposal

Disposal Location Firm Embargo Hold Tag # N/A

2. Product sausage gravy Qty 1 Units gal Value \$ 3

Description

Reason Product Destroyed Adulterated Method Product Destroyed Garbage Disposal

Disposal Location Firm Embargo Hold Tag # N/A