

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: 8/21/2012 **Business ID:** 104488FR
Business: SONIC OF BALDWIN CITY #3725

415 AMES
 BALDWIN CITY, KS 66006

Inspection: 66002508
Store ID:
Phone: 7855947461
Inspector: KDA66
Reason: 03 Complaint
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
08/21/12	12:45 PM	02:00 PM	1:15	0:15	1:30	0	
Total:			1:15	0:15	1:30	0	

FOOD ESTABLISHMENT PROFILE

Updated Risk Category RAC# 06 High Risk Updated Sq. Footage Under 5,000 sq feet
 Insp. Notification Print Critical Violations 5 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. p

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

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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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	p	..
<i>Fail Notes</i> 5-205.11(A) <i>Handsink Accessible</i> [Front east hand sink at the dessert counter is blocked with utensils in the basin.]						
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
14. Food-contact surfaces: cleaned and sanitized.	..	p	p	..
<i>Fail Notes</i> 4-601.11A* <i>CRITICAL - Food Contact Clean to Sight and Touch</i> [Live house flies landing on and walking across clean utensils over the 3 compartment sink, on the front food prep and serving table, on the dessert mt, on the onion ring prep table. 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
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
17. Proper reheating procedures for hot holding.	p
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
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
<i>This item has Notes. See Footnote 5 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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Proper Use of Utensils	Y N O A C R
-------------------------------	--------------------

- | | | | | | | |
|---|---|----|----|----|----|----|
| 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
--	--------------------

- | | | | | | | | | | |
|---|-------------------|---|---|----|----|----|--|--|--|
| 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 | .. | .. | .. | .. | .. | | | |
| 46. Warewashing facilities: installed, maintained, and used; test strips. | p | .. | .. | .. | .. | .. | | | |
| 47. Non-food contact surfaces clean. | .. | p | .. | .. | .. | .. | | | |
| <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 15%;"><i>Fail Notes</i></td> <td style="width: 15%;">4-602.13</td> <td style="width: 70%;"> <i>Nonfood-contact surfaces cleaned at frequency to prevent buildup of residue</i>
 <i>[The following has a buildup of grease and dried food debris: the bun oiler, the warming cabinet doors, the inside cabinets of the mt and ric]</i> </td> </tr> </table> | <i>Fail Notes</i> | 4-602.13 | <i>Nonfood-contact surfaces cleaned at frequency to prevent buildup of residue</i>
<i>[The following has a buildup of grease and dried food debris: the bun oiler, the warming cabinet doors, the inside cabinets of the mt and ric]</i> | | | | | | |
| <i>Fail Notes</i> | 4-602.13 | <i>Nonfood-contact surfaces cleaned at frequency to prevent buildup of residue</i>
<i>[The following has a buildup of grease and dried food debris: the bun oiler, the warming cabinet doors, the inside cabinets of the mt and ric]</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 | .. | .. | .. | .. | .. | | | | | | |
| 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 | .. | .. | .. | .. | | | | | | |
| <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 15%;"><i>Fail Notes</i></td> <td style="width: 15%;">5-501.115</td> <td style="width: 70%;"> <i>Refuse areas & enclosures maintained clean</i>
 <i>[The pavement at the outside dumpster area has an accumulation of debris and grease.]</i> </td> </tr> <tr> <td></td> <td>5-501.15()</td> <td> <i>Outside receptacles designed with tight-fitting lids/doors/covers & properly installed</i>
 <i>[3 outside dumpsters and the grease tank have open lids and are attracting pests.]</i> </td> </tr> </table> | <i>Fail Notes</i> | 5-501.115 | <i>Refuse areas & enclosures maintained clean</i>
<i>[The pavement at the outside dumpster area has an accumulation of debris and grease.]</i> | | 5-501.15() | <i>Outside receptacles designed with tight-fitting lids/doors/covers & properly installed</i>
<i>[3 outside dumpsters and the grease tank have open lids and are attracting pests.]</i> | | | | | | |
| <i>Fail Notes</i> | 5-501.115 | <i>Refuse areas & enclosures maintained clean</i>
<i>[The pavement at the outside dumpster area has an accumulation of debris and grease.]</i> | | | | | | | | | | |
| | 5-501.15() | <i>Outside receptacles designed with tight-fitting lids/doors/covers & properly installed</i>
<i>[3 outside dumpsters and the grease tank have open lids and are attracting pests.]</i> | | | | | | | | | | |

- | | | | | | | | | | | | | |
|---|-------------------|--|---|----|-------------|--|--|--|--|--|--|--|
| 53. Physical facilities installed, maintained and clean. | .. | p | .. | .. | .. | .. | | | | | | |
| <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 15%;"><i>Fail Notes</i></td> <td style="width: 15%;">6-501.11</td> <td style="width: 70%;"> <i>Physical facilities maintained in good repair</i>
 <i>[Grout between the tiles of the food prep area is deteriorating and not easily cleaned so that grime accumulates in the depressions of the floor grout. Ceiling tiles are broken over the icee machine. The electrical outlet at the electronic pest attracter is broken so that the pest attracter does not work.]</i> </td> </tr> <tr> <td></td> <td>6-501.12(A)</td> <td> <i>Physical facilities clean</i>
 <i>[The pavement outside the restaurant doors has a grease buildup. The floor between the wic and wif pools with standing water that does not drain. The floor drains have a grime accumulation. The walls and floors have an accumulation of grease residue. Dust accumulation on the electronics over the serving table. The thresh hold at the rear door entry has a grime buildup.]</i> </td> </tr> </table> | <i>Fail Notes</i> | 6-501.11 | <i>Physical facilities maintained in good repair</i>
<i>[Grout between the tiles of the food prep area is deteriorating and not easily cleaned so that grime accumulates in the depressions of the floor grout. Ceiling tiles are broken over the icee machine. The electrical outlet at the electronic pest attracter is broken so that the pest attracter does not work.]</i> | | 6-501.12(A) | <i>Physical facilities clean</i>
<i>[The pavement outside the restaurant doors has a grease buildup. The floor between the wic and wif pools with standing water that does not drain. The floor drains have a grime accumulation. The walls and floors have an accumulation of grease residue. Dust accumulation on the electronics over the serving table. The thresh hold at the rear door entry has a grime buildup.]</i> | | | | | | |
| <i>Fail Notes</i> | 6-501.11 | <i>Physical facilities maintained in good repair</i>
<i>[Grout between the tiles of the food prep area is deteriorating and not easily cleaned so that grime accumulates in the depressions of the floor grout. Ceiling tiles are broken over the icee machine. The electrical outlet at the electronic pest attracter is broken so that the pest attracter does not work.]</i> | | | | | | | | | | |
| | 6-501.12(A) | <i>Physical facilities clean</i>
<i>[The pavement outside the restaurant doors has a grease buildup. The floor between the wic and wif pools with standing water that does not drain. The floor drains have a grime accumulation. The walls and floors have an accumulation of grease residue. Dust accumulation on the electronics over the serving table. The thresh hold at the rear door entry has a grime buildup.]</i> | | | | | | | | | | |

- | | | | | | | |
|---|---|----|----|----|----|----|
| 54. Adequate ventilation and lighting; designated areas used. | p | .. | .. | .. | .. | .. |
|---|---|----|----|----|----|----|

Administrative/Other	Y N O A C R
-----------------------------	--------------------

- | | | | | | | |
|----------------------|---|----|----|----|----|----|
| 55. Other violations | p | .. | .. | .. | .. | .. |
|----------------------|---|----|----|----|----|----|

EDUCATIONAL MATERIALS

The following educational materials were provided p
Material Distributed | Education Title #25 Handwashing

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

EDUCATIONAL MATERIALS

Material Distributed | Education Title #27 Hot and Cold Holding

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Get the "FOCUS ON FOOD SAFETY" book by going to the Kansas Department of Agriculture website, Food Safety, Publications, and then Focus on Food Safety.

Approved Abbreviations:

cos - corrected on site	RTE - Ready To Eat	F - Fahrenheit
PHF - Potentially Hazardous Food	WIC - Walk-In Cooler	WIF - Walk-In Freezer
ST - Steam Table	RIC - Reach-in Cooler	RIF - Reach-in Freezer
MT - Make Table	HH - Hot Holding	BHC - Bare Hand Contact
RCP - Risk Control Plan	NONC - Notice of Non Compliance	
VD - Voluntary Destruction	VC - Voluntary Closure	
NC - Non Critical Violation	PIC - Person In Charge	CI - Chlorine
PPM - Parts Per Million		
mos - made on site	QT - Quaternary Compounds	

Footnote 2

Notes:

grill: burgers 192, egg 175

Footnote 3

Notes:

hh: chili 175

Footnote 4

Notes:

hh: hot dogs 149
warming cabinet: chicken strip 150

Footnote 5

Notes:

ric: chicken breasts 37, corn dog 38, cut lettuce 41
wic: milk 37, corn dogs 36, raw bacon 38
ice cream dispenser: ice cream 36
dessert mt: milk 40
mt: cut lettuce 35, cut tomatoes 36, hot dogs 35

