

**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:** 1/26/2012      **Business ID:** 97538FR  
**Business:** SONIC OF ABILENE

1311 N BUCKEYE  
 ABILENE, KS 67410

**Inspection:** 69001985  
**Store ID:**  
**Phone:** 7852633128  
**Inspector:** KDA69  
**Reason:** 01 Routine  
**Results:** Follow-up

**Time In / Time Out**

| Date          | In       | Out      | Insp | Travel | Total | Mileage | Notes: |
|---------------|----------|----------|------|--------|-------|---------|--------|
| 01/26/12      | 09:00 AM | 11:10 AM | 2:10 | 0:20   | 2:30  | 0       |        |
| <b>Total:</b> |          |          | 2:10 | 0:20   | 2:30  | 0       |        |

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification      Print      Critical Violations 7      Lic. Insp. \_\_\_\_\_  
 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**

1. Certification by accredited program, compliance with Code, or correct responses.

Y   N   O   A   C   R

..   ..   ..   ..   ..   ..

**Employee Health**

2. Management awareness; policy present.

3. Proper use of reporting, restriction and exclusion.

Y   N   O   A   C   R

p   ..   ..   ..   ..   ..

p   ..   ..   ..   ..   ..

**Good Hygienic Practices**

4. Proper eating, tasting, drinking, or tobacco use

5. No discharge from eyes, nose and mouth.

Y   N   O   A   C   R

p   ..   ..   ..   ..   ..

p   ..   ..   ..   ..   ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

| 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   | .. | .. | .. | .. | .. |
| 14. Food-contact surfaces: cleaned and sanitized.                                      | ..  | p  | .. | .. | p  | .. |
| <b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>             |   |    |    |    |    |    |
| Fail Notes   | 4-501.114(C)(2)* CRITICAL - Chemical Sanitization-Quat concentration (200ppm or manufacturers' spec)<br><i>[Front 3 compartment sink 100ppm quaternary ammonia, corrected on site, will temporarily use mix from back 3 vat sink for sanitizer]</i> |    |    |    |    |    |
|  | 4-601.11A* CRITICAL - Food Contact Clean to Sight and Touch<br><i>[Metal pan and plastic pan have food on contact surfaces, corrected on site, moved to 3 vat sink area.]</i>   |    |    |    |    |    |
| 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  | .. | .. | p  | .. |
| <b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>             |   |    |    |    |    |    |
| Fail Notes   | 3-501.16(A)(1)* CRITICAL - PHF Hot Holding->135°F<br><i>[Sausage pieces 124 in steam table, corrected on site, sausage discarded.]</i>  |    |    |    |    |    |
| 20. Proper cold holding temperatures.  | p   | .. | .. | .. | .. | .. |
| <b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>             |   |    |    |    |    |    |
| 21. Proper date marking and disposition.   | ..  | p  | .. | .. | p  | .. |
| Fail Notes   | 3-501.18(A)(1)* CRITICAL - RTE PHF, Disposition-discard if >7days at 41°F<br><i>[Hot dogs in reach in cooler held past discard date, corrected on site, hot dogs discarded.]</i>  |    |    |    |    |    |
| 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  |

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

|          |   |   |   |   |   |   |
|----------|---|---|---|---|---|---|
| Chemical | Y | N | O | A | C | R |
|----------|---|---|---|---|---|---|

- |  |    |    |    |    |    |    |
|--|----|----|----|----|----|----|
| 25. Food additives: approved and properly used.            | .. | .. | .. | p  | .. | .. |
| 26. Toxic substances properly identified, stored and used. | .. | p  | .. | .. | p  | .. |

|                   |              |  |
|-------------------|--------------|--|
| <i>Fail Notes</i> | 7-102.11*    | <i>CRITICAL - Common Name, Working Containers<br/>[Sprayer with liquid in it located in storage shed was not labeled, corrected on site, sprayer bottle labeled as parking lot degreaser.]</i> |
|                   | 7-201.11(B)* | <i>CRITICAL - Separation, Storage-chemicals above food, etc.<br/>[Boxes of gloves located below box of lime deposit cleaner, corrected on site, chemical and gloves moved.]</i>                |

|                                      |   |   |   |   |   |   |
|--------------------------------------|---|---|---|---|---|---|
| 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  | .. | .. | .. | .. | .. |

|                     |   |   |   |   |   |   |
|---------------------|---|---|---|---|---|---|
| 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<br/>[Gap along bottom of door to storage building.]</i> |    |    |    |    |
| 37. Contamination prevented during food preparation, storage and display. | ..              | ..  | .. | .. | .. | .. |
| 38. Personal cleanliness.   | p               | ..  | .. | .. | .. | .. |
| 39. Wiping cloths: properly used and stored.                              | p               | ..  | .. | .. | .. | .. |

***This item has Notes. See Footnote 4 at end of questionnaire.***

- |                                    |   |    |    |    |    |    |
|------------------------------------|---|----|----|----|----|----|
| 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 | .. | .. | .. | .. | .. |

|                                 |   |   |   |   |   |   |
|---------------------------------|---|---|---|---|---|---|
| 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   | .. | .. | .. | .. |
| <i>Fail Notes</i>   | 4-202.11(A)(1)* | <i>CRITICAL - Food-contact surface cleanability-smooth<br/>[Food contact surface of ice machine lip has loose caulking, It is not smooth and easily cleanable.]</i> |    |    |    |    |

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

|                                 |   |   |   |   |   |   |
|---------------------------------|---|---|---|---|---|---|
| Utensils, Equipment and Vending | Y | N | O | A | C | R |
|---------------------------------|---|---|---|---|---|---|

- |   |   |    |    |    |    |    |
|---|---|----|----|----|----|----|
| 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 | .. | .. | .. | .. | .. |

|                     |   |   |   |   |   |   |
|---------------------|---|---|---|---|---|---|
| Physical Facilities | Y | N | O | A | C | R |
|---------------------|---|---|---|---|---|---|

- |  |   |   |          |   |             |  |  |  |  |  |  |  |
|--|---|---|----------|---|-------------|--|--|--|--|--|--|--|
| 48. Hot and cold water available; adequate pressure.   | p   | ..  | ..       | ..  | ..          | ..   |  |  |  |  |  |  |
| 49. Plumbing installed; proper backflow devices.   | ..  | p   | ..       | ..  | ..          | ..   |  |  |  |  |  |  |
| <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 15%; border-right: 1px solid black; padding: 2px;"><i>Fail Notes</i></td> <td style="padding: 2px;">5-205.15(B) <i>SWING - Plumbing system maintained in good repair [Front 3 compartment sink pipe leaks under sink. Water line along wall beside back 3 vat sink leaks.]</i></td> </tr> </table>  | <i>Fail Notes</i>   | 5-205.15(B) <i>SWING - Plumbing system maintained in good repair [Front 3 compartment sink pipe leaks under sink. Water line along wall beside back 3 vat sink leaks.]</i>                            |          |   |             |  |  |  |  |  |  |  |
| <i>Fail Notes</i>  | 5-205.15(B) <i>SWING - Plumbing system maintained in good repair [Front 3 compartment sink pipe leaks under sink. Water line along wall beside back 3 vat sink leaks.]</i>                            |   |          |   |             |  |  |  |  |  |  |  |
| 50. Sewage and waste water properly disposed.  | p   | ..  | ..       | ..  | ..          | ..   |  |  |  |  |  |  |
| 51. Toilet facilities: properly constructed, supplied and cleaned.   | ..  | p   | ..       | ..  | ..          | ..   |  |  |  |  |  |  |
| <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 15%; border-right: 1px solid black; padding: 2px;"><i>Fail Notes</i></td> <td style="padding: 2px;">6-202.14 <i>Toilet rooms completely enclosed-self closing door [Bathroom door is not self closing.]</i></td> </tr> </table>   | <i>Fail Notes</i>   | 6-202.14 <i>Toilet rooms completely enclosed-self closing door [Bathroom door is not self closing.]</i>   |          |   |             |  |  |  |  |  |  |  |
| <i>Fail Notes</i>  | 6-202.14 <i>Toilet rooms completely enclosed-self closing door [Bathroom door is not self closing.]</i>   |   |          |   |             |  |  |  |  |  |  |  |
| 52. Garbage and refuse properly disposed; facilities maintained.   | p   | ..  | ..       | ..  | ..          | ..   |  |  |  |  |  |  |
| 53. Physical facilities installed, maintained and clean.   | ..  | p   | ..       | ..  | ..          | ..   |  |  |  |  |  |  |
| <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 15%; border-right: 1px solid black; padding: 2px;"><i>Fail Notes</i></td> <td style="padding: 2px;">6-201.13() <i>Floor to wall junctures covered; Water-flushed floors provided with drains &amp; graded to drain [Cove base missing along floor at handsink, 3 vat sink, mop sink and other areas.]</i></td> </tr> <tr> <td style="border-right: 1px solid black; padding: 2px;">6-501.11</td> <td style="padding: 2px;"><i>Physical facilities maintained in good repair [Tile missing on floor and allows standing water. Hand sink is coming away from cabinet. Corners of walls are coming apart.]</i></td> </tr> <tr> <td style="border-right: 1px solid black; padding: 2px;">6-501.12(A)</td> <td style="padding: 2px;"><i>Physical facilities clean [Approximately 15 old rodent dropping on floor in hot water heater closet. Approximately 15 old rodent droppings on floor in storage shed.]</i></td> </tr> </table> | <i>Fail Notes</i>   | 6-201.13() <i>Floor to wall junctures covered; Water-flushed floors provided with drains &amp; graded to drain [Cove base missing along floor at handsink, 3 vat sink, mop sink and other areas.]</i> | 6-501.11 | <i>Physical facilities maintained in good repair [Tile missing on floor and allows standing water. Hand sink is coming away from cabinet. Corners of walls are coming apart.]</i> | 6-501.12(A) | <i>Physical facilities clean [Approximately 15 old rodent dropping on floor in hot water heater closet. Approximately 15 old rodent droppings on floor in storage shed.]</i> |  |  |  |  |  |  |
| <i>Fail Notes</i>  | 6-201.13() <i>Floor to wall junctures covered; Water-flushed floors provided with drains &amp; graded to drain [Cove base missing along floor at handsink, 3 vat sink, mop sink and other areas.]</i> |   |          |   |             |  |  |  |  |  |  |  |
| 6-501.11   | <i>Physical facilities maintained in good repair [Tile missing on floor and allows standing water. Hand sink is coming away from cabinet. Corners of walls are coming apart.]</i>                     |   |          |   |             |  |  |  |  |  |  |  |
| 6-501.12(A)  | <i>Physical facilities clean [Approximately 15 old rodent dropping on floor in hot water heater closet. Approximately 15 old rodent droppings on floor in storage shed.]</i>                          |   |          |   |             |  |  |  |  |  |  |  |
| 54. Adequate ventilation and lighting; designated areas used.  | ..  | p   | ..       | ..  | ..          | ..   |  |  |  |  |  |  |
| <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 15%; border-right: 1px solid black; padding: 2px;"><i>Fail Notes</i></td> <td style="padding: 2px;">6-202.11() <i>Protective shielding on light bulbs over exposed food/utensils/equipment [No protective covering on light bulbs over food prep area by make table and at back work table.]</i></td> </tr> </table>  | <i>Fail Notes</i>   | 6-202.11() <i>Protective shielding on light bulbs over exposed food/utensils/equipment [No protective covering on light bulbs over food prep area by make table and at back work table.]</i>          |          |   |             |  |  |  |  |  |  |  |
| <i>Fail Notes</i>  | 6-202.11() <i>Protective shielding on light bulbs over exposed food/utensils/equipment [No protective covering on light bulbs over food prep area by make table and at back work table.]</i>          |   |          |   |             |  |  |  |  |  |  |  |

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

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

|                       |
|-----------------------|
| EDUCATIONAL MATERIALS |
|-----------------------|

The following educational materials were provided p

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

|                             |                            |  |
|-----------------------------|----------------------------|--|
| <i>Material Distributed</i> | <i>Education Title #08</i> | <i>Date Marking</i>  |
|                             | <i>Education Title #10</i> | <i>Did You Wash 'Em Sign / Sticker</i>                                   |
|                             | <i>Education Title #22</i> | <i>Focus On Food Safety Manual (on the Website) [left copy of book.]</i> |
|                             | <i>Education Title #26</i> | <i>Hot and Cold Holding Sign</i>   |

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

**Notes:**

Back 3 vat sink sanitizing at 200ppm quaternary ammonia.

## **Footnote 2**

**Notes:**

Hot holding: steam table: chili 176, cooked egg 142

## **Footnote 3**

**Notes:**

Cold holding: reach in cooler: hot dog 32, chicken breast 33, liquid egg 37; walk in cooler: milk 32; make table: lettuce 41, raw cut tomato 37; make table2: shake mix 37; ice cream machine: ice cream mix 40

## **Footnote 4**

**Notes:**

Wiping cloth bucket 200ppm quaternary ammonia

## **Footnote 5**

**Notes:**

Accompanied by KDA68

## VOLUNTARY DESTRUCTION REPORT

**Insp Date:** 1/26/2012      **Business ID:** 97538FR  
**Business:** SONIC OF ABILENE

1311 N BUCKEYE  
 ABILENE, KS 67410

**Inspection:** 69001985  
**Store ID:**  
**Phone:** 7852633128  
**Inspector:** KDA69  
**Reason:** 01 Routine

**Time In / Time Out**

| Date     | In       | Out      | Insp | Travel | Total | Mileage | Notes: |
|----------|----------|----------|------|--------|-------|---------|--------|
| 01/26/12 | 09:00 AM | 11:10 AM | 2:10 | 0:20   | 2:30  | 0       |        |
| Total:   |          |          | 2:10 | 0:20   | 2:30  | 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 sausage pieces Qty 2 Units cup Value \$ \_\_\_\_\_

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product hot dogs Qty 15 Units ea Value \$ \_\_\_\_\_

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

