

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: 4/5/2012 **Business ID:** 106526FR
Business: ABILENE DAIRY QUEEN

Inspection: 69002100
Store ID:
Phone: 7852631899
Inspector: KDA69
Reason: 01 Routine
Results: No Follow-up

2309 N BUCKEYE
 ABILENE, KS 67410

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
04/05/12	05:00 PM	06:40 PM	1:40	0:25	2:05	0	
Total:			1:40	0:25	2:05	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Critical Violations 3 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	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
4. Proper eating, tasting, drinking, or tobacco use	p
5. No discharge from eyes, nose and mouth.	p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Preventing Contamination by Hands	Y N O A C R
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|--|-------------|
| 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
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|--|---------------|
| 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
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| 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
[Food contact surface above blizzard mixer wand is dirty with old food debris, corrected on site, area cleaned.] | |
| 15. Proper disposition of returned, previously served, reconditioned and unsafe food. | p |

Potentially Hazardous Food Time/Temperature	Y N O A C R
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|--|---------------------|
| 16. Proper cooking time and temperatures. | p |
| <i>This item has Notes. See Footnote 1 at end of questionnaire.</i> | |
| 17. Proper reheating procedures for hot holding. | p . . . |
| 18. Proper cooling time and temperatures. | p . . . |
| 19. Proper hot holding temperatures. | p |
| 20. Proper cold holding temperatures. | . . p p . . |
| <i>This item has Notes. See Footnote 2 at end of questionnaire.</i> | |
| <i>Fail Notes</i> 3-501.16(A)(2)(a)* CRITICAL - PHF Cold Holding-<41°F
[Gravy 60, mushroom sauce 50, chili 53 in reach in cooler, corrected on site, gravy, mushroom sauce and chili were discarded.] | |
| 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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|--|-------------------|
| 23. Consumer advisory provided for raw or undercooked foods. | p . . . |
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Highly Susceptible Populations	Y N O A C R
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- | | |
|---|-------------------|
| 24. Pasteurized foods used; prohibited foods not offered. | p . . . |
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Chemical	Y N O A C R
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|--|-------------------|
| 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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|---|-------------------|
| 27. Compliance with variance, specialized process and HACCP plan. | p . . . |
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GOOD RETAIL PRACTICES	
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

	Y	N	O	A	C	R
Safe Food and Water						
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						
31. Proper cooling methods used; adequate equipment for temperature control.	..	p
<i>Fail Notes</i> 3-501.15 <i>Proper cooling methods used for PHF [Gravy is placed in single serve foam cups, then they are lidded and stacked in reach in cooler to cool.]</i>						
4-301.11 <i>SWING - Cooling, heating, & holding equipment sufficient in number & capacity (in good repair) [Reach in cooler ambient 43-49, corrected on site, adjusted cooler now 40]</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 in reach in cooler.]</i>						
Food Identification						
35. Food properly labeled; original container.	p
Prevention of Food Contamination						
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 [Gap at bottom corners of back door can allow entry of pests.]</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						
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						
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 [Clear plastic pitcher has several cracks on food contact surface, corrected on site, pitcher was discarded.]</i>						
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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending	Y	N	O	A	C	R
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47. Non-food contact surfaces clean.

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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

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

53. Physical facilities installed, maintained and clean.

.. p

<i>Fail Notes</i>	6-501.11	<i>Physical facilities maintained in good repair [Flooring in back storage room has holes in it.]</i>
	6-501.12(A)	<i>Physical facilities clean [Twenty five - thirty old rodent droppings on floor in Northwest corner of storage room.]</i>

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

<i>Material Distributed</i>	<i>Education Title #31</i>	<i>Product Cooling Temperature Log</i>
	<i>Education Title #49</i>	<i>Two-Stage Cooling</i>

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Cooking: fryer: chicken tender 210

Footnote 2

Notes:

Cold holding: make table: raw cut tomato 38, hot dog 41; walk in cooler: ice cream mix 42, ambient 38; bulk milk 35

VOLUNTARY DESTRUCTION REPORT

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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 mushroom sauce cups Qty 12 Units ea Value \$

Description

Reason Product Destroyed Adulterated Method Product Destroyed Dumpster

Disposal Location Firm Embargo Hold Tag # N/A

2. Product gravy cups Qty 47 Units ea Value \$

Description

Reason Product Destroyed Adulterated Method Product Destroyed Dumpster

Disposal Location Firm Embargo Hold Tag # N/A

VOLUNTARY DESTRUCTION REPORT

VOLUNTARY DESTRUCTION REPORT

3. Product chili cups Qty 5 Units ea Value \$ _____

Description

Reason Product Destroyed Adulterated Method Product Destroyed Dumpster

Disposal Location Firm Embargo Hold Tag # N/A