

**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:** 9/6/2012      **Business ID:** 113950FR  
**Business:** BUCKEYE BURRITOS

**Inspection:** 69002319  
**Store ID:**  
**Phone:** 7852006343  
**Inspector:** KDA69  
**Reason:** 02 Follow-up  
**Results:** Administrative Review

200 S BUCKEYE  
 ABILENE, KS 67410

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
09/06/12	11:00 AM	12:00 PM	1:00	0:10	1:10	0	
<b>Total:</b>			1:00	0:10	1:10	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification      Print      Critical Violations 2      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 OR VISIT [www.ksda.gov/food\\_safety/](http://www.ksda.gov/food_safety/) 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**

	Y	N	O	A	C	R
<b>Demonstration of Knowledge</b>						
1. Certification by accredited program, compliance with Code, or correct responses.	..	..	..	..	..	..
<b>Employee Health</b>						
2. Management awareness; policy present.	..	..	..	..	..	..
3. Proper use of reporting, restriction and exclusion.	..	..	..	..	..	..
<b>Good Hygienic Practices</b>						
4. Proper eating, tasting, drinking, or tobacco use	..	..	..	..	..	..
5. No discharge from eyes, nose and mouth.	..	..	..	..	..	..

# 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.	..	..	..	..	..	..
8. Adequate handwashing facilities supplied and accessible.	..	..	..	..	..	..
Approved Source	Y	N	O	A	C	R
9. Food obtained from approved source.	..	..	..	..	..	..
10. Food received at proper temperature.	..	..	..	..	..	..
11. Food in good condition, safe and unadulterated.	..	..	..	..	..	..
12. Required records available: shellstock tags, parasite destruction.	..	..	..	..	..	..
Protection from Contamination	Y	N	O	A	C	R
13. Food separated and protected.	..	..	..	..	..	..
14. Food-contact surfaces: cleaned and sanitized.	..	..	..	..	..	..
15. Proper disposition of returned, previously served, reconditioned and unsafe food.	..	..	..	..	..	..
Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
16. Proper cooking time and temperatures.	..	..	..	..	..	..
17. Proper reheating procedures for hot holding.	..	..	..	..	..	..
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> [Pork chili 49, cheese sauce 48 at 1115am today in walk in cooler. These items were prepared and put in walk in cooler last night around 9pm. Did not reach 41 within 6 hours, corrected on site, chili and cheese sauce was discarded.]						
19. Proper hot holding temperatures.	..	..	..	..	..	..
20. Proper cold holding temperatures.	..	p	..	..	p	p
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
<i>Fail Notes</i>   3-501.16(A)(2)(a)* <b>CRITICAL - PHF Cold Holding-&lt;41°F</b> [Bagged shredded chicken 57 in container on ice, corrected on site, chicken was put in glass container and ice was filled to top sides of glass container.]						
21. Proper date marking and disposition.	..	..	..	..	..	..
22. Time as a public health control: procedures and record.	..	..	..	..	..	..
Consumer Advisory	Y	N	O	A	C	R
23. Consumer advisory provided for raw or undercooked foods.	..	..	..	..	..	..
Highly Susceptible Populations	Y	N	O	A	C	R
24. Pasteurized foods used; prohibited foods not offered.	..	..	..	..	..	..
Chemical	Y	N	O	A	C	R
25. Food additives: approved and properly used.	..	..	..	..	..	..
26. Toxic substances properly identified, stored and used.	..	..	..	..	..	..
Conformance with Approved Procedures	Y	N	O	A	C	R
27. Compliance with variance, specialized process and HACCP plan.	..	..	..	..	..	..

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<b>GOOD RETAIL PRACTICES</b>
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<b>Safe Food and Water</b>	Y	N	O	A	C	R
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- 28. Pasteurized eggs used where required. .. .. . . . . .
- 29. Water and ice from approved source. .. .. . . . . .
- 30. Variance obtained for specialized processing methods. .. .. . . . . .

<b>Food Temperature Control</b>	Y	N	O	A	C	R
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- 31. Proper cooling methods used; adequate equipment for temperature control. .. p .. . p ..  

<i>Fail Notes</i>	<b>3-501.15</b>	<i>Proper cooling methods used for PHF [Pork chili cooling in walk in cooler was in a tightly lidded plastic container. Cheese sauce cooling in walk in cooler was in a covered plastic container. Both were corrected on site, chili and cheese sauce were discarded.]</i>
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- 32. Plant food properly cooked for hot holding. .. .. . . . . .
- 33. Approved thawing methods used. .. .. . . . . .
- 34. Thermometers provided and accurate. .. .. . . . . .

<b>Food Identification</b>	Y	N	O	A	C	R
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- 35. Food properly labeled; original container. .. .. . . . . .

<b>Prevention of Food Contamination</b>	Y	N	O	A	C	R
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- 36. Insects, rodents and animals not present; no unauthorized persons. .. .. . . . . .
- 37. Contamination prevented during food preparation, storage and display. .. .. . . . . .
- 38. Personal cleanliness. .. .. . . . . .
- 39. Wiping cloths: properly used and stored. .. .. . . . . .
- 40. Washing fruits and vegetables. .. .. . . . . .

<b>Proper Use of Utensils</b>	Y	N	O	A	C	R
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- 41. In-use utensils: properly stored. .. .. . . . . .
- 42. Utensils, equipment and linens: properly stored, dried and handled. p .. . . . . .
- 43. Single-use and single-service articles: properly used. .. .. . . . . .
- 44. Gloves used properly. .. .. . . . . .

<b>Utensils, Equipment and Vending</b>	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 .. . . . . .
- 45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-  
non-critical items .. .. . . . . .
- 46. Warewashing facilities: installed, maintained, and used; test strips. .. .. . . . . .
- 47. Non-food contact surfaces clean. .. .. . . . . .

<b>Physical Facilities</b>	Y	N	O	A	C	R
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- 48. Hot and cold water available; adequate pressure. .. .. . . . . .
- 49. Plumbing installed; proper backflow devices. .. .. . . . . .
- 50. Sewage and waste water properly disposed. .. .. . . . . .
- 51. Toilet facilities: properly constructed, supplied and cleaned. .. .. . . . . .

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Physical Facilities	Y	N	O	A	C	R
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- |  |    |    |    |    |    |    |
|--|----|----|----|----|----|----|
| 52. Garbage and refuse properly disposed; facilities maintained. | .. | .. | .. | .. | .. | .. |
| 53. Physical facilities installed, maintained and clean.         | .. | .. | .. | .. | .. | .. |
| 54. Adequate ventilation and lighting; designated areas used.    | .. | .. | .. | .. | .. | .. |

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

EDUCATIONAL MATERIALS
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The following educational materials were provided      p

<i>Material Distributed</i>	<i>Education Title #22</i>	<i>Focus On Food Safety Manual (on the Website) [Left copy of Spanish version.]</i>
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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Cold holding: walk in cooler: rice 41, cheese 42, cooked beans 42; reach in cooler: beef enchilada 38; reach in cooler2; salsa 40; serving line: raw cut tomatoes 38

## VOLUNTARY DESTRUCTION REPORT

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**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 pork chili Qty 5 Units qts Value \$ \_\_\_\_\_

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Cheese sauce Qty 5 Units qts Value \$ \_\_\_\_\_

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

