

**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:** 4/4/2013      **Business ID:** 96510FE  
**Business:** MCDONALDS

**Inspection:** 69002657  
**Store ID:**  
**Phone:** 7852631722  
**Inspector:** KDA69  
**Reason:** 01 Routine  
**Results:** No Follow-up

2103 N BUCKEYE  
 ABILENE, KS 67410

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
04/04/13	09:05 AM	11:05 AM	2:00	0:30	2:30	0	
<b>Total:</b>			2:00	0:30	2:30	0	

**FOOD ESTABLISHMENT PROFILE**

Updated Risk Category RAC# 05 High Risk      Updated Sq. Footage 1. Under 5,000 sq feet  
 Insp. Notification Print      Lic. Insp. \_\_\_\_\_  
 Priority(P) Violations 1      Priority foundation(Pf) Violations2  
 Certified Manager on Staff       Certified Manager Present       Address Verified

**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.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, 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**

**Demonstration of Knowledge**

Y   N   O   A   C   R  
   ..   ..   ..   ..   ..

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

**Employee Health**

Y   N   O   A   C   R  
   ..   ..   ..   ..   ..  
   ..   ..   ..   ..   ..

2. Management awareness; policy present.

3. Proper use of reporting, restriction and exclusion.

**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	..	..	..	..	..
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 Pf - Food Contact Clean to Sight and Touch [Steam pan and plastic lid have build up of pink substance on food contact surfaces. corrected on site, items moved to 3 vat sink.]						
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. <b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>	p	..	..	..	..	..
17. Proper reheating procedures for hot holding. <b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>	p	..	..	..	..	..
18. Proper cooling time and temperatures.	..	..	..	p	..	..
19. Proper hot holding temperatures. <b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>	p	..	..	..	..	..
20. Proper cold holding temperatures. <b><i>This item has Notes. See Footnote 4 at end of questionnaire.</i></b>	p	..	..	..	..	..
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	..	..
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	..	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

<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.                 | .. | .. | .. | p  | .. | .. |
| 29. Water and ice from approved source.                   | p  | .. | .. | .. | .. | .. |
| 30. Variance obtained for specialized processing methods. | .. | .. | .. | p  | .. | .. |

<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  | .. | .. | .. | .. | .. |
| 32. Plant food properly cooked for hot holding.                              | .. | .. | p  | .. | .. | .. |
| 33. Approved thawing methods used.   | .. | .. | p  | .. | .. | .. |
| 34. Thermometers provided and accurate.                                      | p  | .. | .. | .. | .. | .. |

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

<b>Prevention of Food Contamination</b>	Y	N	O	A	C	R
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- |   |    |    |    |    |    |    |
|---|----|----|----|----|----|----|
| 36. Insects, rodents and animals not present.   | .. | p  | .. | .. | .. | .. |
| <i>Fail Notes</i>   6-202.15(A)(3) Outer openings protected-solid, self-closing doors [Gap at the bottom corner of receiving door.] |    |    |    |    |    |    |
| 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  | .. | .. | .. |

<b>Proper Use of Utensils</b>	Y	N	O	A	C	R
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|--|----|----|----|----|----|----|
| 41. In-use utensils: properly stored.  | .. | p  | .. | .. | .. | .. |
| <i>Fail Notes</i>   3-304.12(B) In-use utensil storage(non-PHF)-handles above food [A single use cup with no handle was found in the ice in the drive through area.] |    |    |    |    |    |    |
| 42. Utensils, equipment and linens: properly stored, dried and handled.  | .. | p  | .. | .. | .. | .. |
| <i>Fail Notes</i>   4-901.11(A) Equipment/utensils air dried after washing, rinsing & sanitizing [Plastic containers are stacked while wet.]                         |    |    |    |    |    |    |
| 43. Single-use and single-service articles: properly used.   | p  | .. | .. | .. | .. | .. |
| 44. Gloves used properly.  | p  | .. | .. | .. | .. | .. |

<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-P and Pf items  | .. | p  | .. | .. | p  | .. |
| <i>Fail Notes</i>   4-202.11(A)(2) Pf - Food-contact surface cleanability-free of imperfections [Three plastic containers with holes, four small plastic containers and four plastic lids are cracked on food contact surface. corrected on site, Plastic containers and lids were discarded.] |    |    |    |    |    |    |
| 45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items  | p  | .. | .. | .. | .. | .. |
| 46. Warewashing facilities: installed, maintained, and used; test strips.  | p  | .. | .. | .. | .. | .. |
| 47. Non-food contact surfaces clean.   | .. | p  | .. | .. | .. | .. |

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Utensils, Equipment and Vending	Y	N	O	A	C	R
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<i>Fail Notes</i>	4-601.11(C)	<i>Nonfood contact surfaces of equipment clean [Outside of plastic containers have build up of pink substance, possibly sanitizer.]</i>
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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    .    .    p    .

<i>Fail Notes</i>	5-203.14	<i>P - Backflow prevention device or air gap provided on plumbing fixtures as required [At the mop sink faucet, there is a Y connector with valves, installed after the backflow preventor. Corrected on site, Y connector was removed.]</i>
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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    .    .    .    .    .

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
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The following educational materials were provided p

*Material Distributed | Education Title #18 FBI Norovirus*

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Cooking: grill: round egg 160; sausage patty 175;

## **Footnote 2**

### **Notes:**

Reheating: grill: folded egg 174

## **Footnote 3**

### **Notes:**

Hot holding: hot box: scrambled egg 174, sausage patty 166; heat lamp: hashbrowns 133; hot pot: gravy 181;

## **Footnote 4**

### **Notes:**

Cold holding: reach in cooler: ham 34; bulk milk reach in cooler: ambient 37; coffee mixes reach in cooler: ambient 38; walk in cooler: cut lettuce 37, bulk whole milk 36, ambient 36; ice cream machine: vanilla mix 37; front reach in cooler: ambient:

## FIELD WARNING LETTER

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**Business:** MCDONALDS

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## FIELD WARNING LETTER

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012, K.S.A. 65-619 *et seq.* and regulations promulgated pursuant thereto, grants the Kansas Department of Agriculture authority to regulate food establishments and food processing plants. The Kansas Food Code is adopted and amended by K.A.R. 4-28-8 through 15.

During the inspection today of the Food Establishment listed above, violations of the Kansas Food Code were observed. The violations are documented in the attached Kansas Food Establishment Inspection Report.

Although we will not take further action at this time based on this inspection report, repeated violations observed during future inspections may result in:

- Embargo of non-compliant products;
- immediate closure of your establishment;
- civil penalties of up to \$1,000.00 per violation;
- denial of license renewal;
- modification, suspension and/or revocation of any license or authority issued pursuant to the Kansas Food, Drug and Cosmetic Act;
- and/or any other penalty authorized by law.

Future inspections will be initiated during the next routine inspection cycle, unless we receive a complaint about the food establishment.