

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: 9/16/2013 **Business ID:** 106526FE
Business: ABILENE DAIRY QUEEN

Inspection: 69002867
Store ID:
Phone: 7852631899
Inspector: KDA69
Reason: 03 Complaint
Results: No Follow-up

2309 N BUCKEYE
 ABILENE, KS 67410

Time In / Time Out

| Date | In | Out | Insp | Travel | Total | Mileage | Notes: |
|---------------|----------|----------|------|--------|-------|---------|--------|
| 09/16/13 | 02:40 PM | 04:05 PM | 1:25 | 0:40 | 2:05 | 0 | |
| Total: | | | 1:25 | 0:40 | 2:05 | 0 | |

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Sent Notification To _____ Lic. Insp. _____
 Priority(P) Violations 2 Priority foundation(Pf) Violations 1
 Certified Manager on Staff Address Verified Actual Sq. Ft. 1800
 Certified Manager Present

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).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT www.agriculture.ks.gov, EMAIL fsl@kda.ks.gov, OR CALL (785) 296-5600.

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. | <input type="checkbox"/> | .. | .. | .. | .. | .. |
| Employee Health | Y | N | O | A | C | R |
| 2. Management awareness; policy present. | <input type="checkbox"/> | .. | .. | .. | .. | .. |
| 3. Proper use of reporting, restriction and exclusion. | <input type="checkbox"/> | .. | .. | .. | .. | .. |
| Good Hygienic Practices | Y | N | O | A | C | R |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

| | Y | N | O | A | C | R | | | | | | |
|--|-------------------|--|---|----|----------------|--|--|--|--|--|--|--|
| Good Hygienic Practices | | | | | | | | | | | | |
| 4. Proper eating, tasting, drinking, or tobacco use | p | .. | .. | .. | .. | .. | | | | | | |
| 5. No discharge from eyes, nose and mouth. | p | .. | .. | .. | .. | .. | | | | | | |
| Preventing Contamination by Hands | | | | | | | | | | | | |
| 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 | | | | | | | | | | | | |
| 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 | | | | | | | | | | | | |
| 13. Food separated and protected. | p | .. | .. | .. | .. | .. | | | | | | |
| 14. Food-contact surfaces: cleaned and sanitized. | .. | p | .. | .. | p | .. | | | | | | |
| <table border="0" style="width: 100%;"> <tr> <td style="width: 15%; vertical-align: top;"><i>Fail Notes</i></td> <td style="width: 15%; vertical-align: top;">4-601.11(A)</td> <td style="vertical-align: top;"> <i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [Two plastic cambro pans have sticky residue on outside surface of pans. One plastic cambro has food debris on inside of pan. All corrected on site by moving to the three compartment sink.]</i> </td> </tr> <tr> <td></td> <td style="vertical-align: top;">4-602.11(E)(4)</td> <td style="vertical-align: top;"> <i>Non-PHF/TCS Food Contact Surface Cleaning Frequency (ice bins, soda nozzles) Surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cleaned, in EQUIPMENT such as ice bins and BEVERAGE dispensing nozzles and enclosed components of EQUIPMENT such as ice makers, cooking oil storage tanks and distribution lines, BEVERAGE and syrup dispensing lines or tubes, coffee bean grinders, and water vending EQUIPMENT: at a frequency specified by the manufacturer; or, absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold. [Build up of debris on pop nozzle sleeves on self serve pop station.]</i> </td> </tr> </table> | <i>Fail Notes</i> | 4-601.11(A) | <i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [Two plastic cambro pans have sticky residue on outside surface of pans. One plastic cambro has food debris on inside of pan. All corrected on site by moving to the three compartment sink.]</i> | | 4-602.11(E)(4) | <i>Non-PHF/TCS Food Contact Surface Cleaning Frequency (ice bins, soda nozzles) Surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cleaned, in EQUIPMENT such as ice bins and BEVERAGE dispensing nozzles and enclosed components of EQUIPMENT such as ice makers, cooking oil storage tanks and distribution lines, BEVERAGE and syrup dispensing lines or tubes, coffee bean grinders, and water vending EQUIPMENT: at a frequency specified by the manufacturer; or, absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold. [Build up of debris on pop nozzle sleeves on self serve pop station.]</i> | | | | | | |
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| 15. Proper disposition of returned, previously served, reconditioned and unsafe food. | .. | .. | p | .. | .. | .. | | | | | | |
| Potentially Hazardous Food Time/Temperature | | | | | | | | | | | | |
| 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 | .. | .. | .. | .. | .. | | | | | | |
| <i>This item has Notes. See Footnote 1 at end of questionnaire.</i> | | | | | | | | | | | | |
| 20. Proper cold holding temperatures. | p | .. | .. | .. | .. | .. | | | | | | |
| <i>This item has Notes. See Footnote 2 at end of questionnaire.</i> | | | | | | | | | | | | |
| 21. Proper date marking and disposition. | .. | p | .. | .. | p | .. | | | | | | |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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|---|---|---|---|---|---|---|
| Potentially Hazardous Food Time/Temperature | Y | N | O | A | C | R |
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| Fail Notes | <p>3-501.18(A)(1) <i>P - RTE PHF/TCS, Disposition (discard if held more than 7 days) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is held at a temperature of 5°C (41°F) or less for more than 7 days, with the day of preparation counted as Day 1. [Hot dogs in make table are dated 8/27, corrected on site, per cook hot dogs were prepped this weekend and container was redated.]</i></p> <p>3-501.18(A)(2) <i>P - RTE PHF/TCS, Disposition (discard if in a container w/out a date) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is not clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5°C (41°F) or less for a maximum of 7 days, with the day of preparation counted as Day 1. [Cut lettuce in walk in cooler turning brown with unknown open or discard date, corrected on site, cut lettuce was discarded.]</i></p> |
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22. Time as a public health control: procedures and record. p

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

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| Conformance with Approved Procedures | Y | N | O | A | C | R |
|--------------------------------------|---|---|---|---|---|---|

27. Compliance with variance, specialized process and HACCP plan. p

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| GOOD RETAIL PRACTICES |
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| Safe Food and Water | 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

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|--------------------------|---|---|---|---|---|---|
| Food Temperature Control | 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

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

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| Prevention of Food Contamination | Y | N | O | A | C | R |
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36. Insects, rodents and animals not present. p

37. Contamination prevented during food preparation, storage and display. p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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|---|--------------------|
| Prevention of Food Contamination | Y N O A C R |
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| 38. Personal cleanliness. | p |
| 39. Wiping cloths: properly used and stored. | p |
| 40. Washing fruits and vegetables. | . . . p |

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

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| Utensils, Equipment and Vending | 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 |
| 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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| 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 |
| 54. Adequate ventilation and lighting; designated areas used. | p |

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| Administrative/Other | Y N O A C R |
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| 55. Other violations | p |
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| EDUCATIONAL MATERIALS |
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The following educational materials were provided p

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|-----------------------------|----------------------------|---------------------|--|--|
| <i>Material Distributed</i> | <i>Education Title #06</i> | <i>Cooling</i> | | |
| | <i>Education Title #08</i> | <i>Date Marking</i> | | |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Hot holding: hot tray: hamburger 152;

Footnote 2

Notes:

Cold holding: make table: hot dog 42, raw cut tomato 39; wak in cooler: cut lettuce 41, ambient 40; reach in cooler: gravy 41, chili 41; front reach in cooler: milk 39;

VOLUNTARY DESTRUCTION REPORT

Insp Date: 9/16/2013 **Business ID:** 106526FE
Business: ABILENE DAIRY QUEEN

Inspection: 69002867
Store ID:
Phone: 7852631899
Inspector: KDA69
Reason: 03 Complaint

2309 N BUCKEYE
 ABILENE, KS 67410

Time In / Time Out

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ACTIONS

Number of products Voluntarily Destroyed 1

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 cut lettuce Qty 1 Units lb Value \$

Description unknown open date

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

FIELD WARNING LETTER

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ABILENE, KS 67410

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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.