

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: 6/4/2014 **Business ID:** 97538FE
Business: SONIC OF ABILENE

 1311 N BUCKEYE
 ABILENE, KS 67410

Inspection: 69003236
Store ID:
Phone: 7852633128
Inspector: KDA69
Reason: 01 Routine
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/04/14	02:10 PM	04:05 PM	1:55	0:30	2:25	0	
Total:			1:55	0:30	2:25	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print _____ Lic. Insp. _____
 Priority(P) Violations 5 Priority foundation(Pf) Violations 0
 Certified Manager on Staff Address Verified Actual Sq. Ft. 1500
 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.

This item has Notes. See Footnote 1 at end of questionnaire.

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

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	..	p		
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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		
15. Proper disposition of returned, previously served, reconditioned and unsafe food.		p		
Potentially Hazardous Food Time/Temperature									
16. Proper cooking time and temperatures.		p		
<i>This item has Notes. See Footnote 2 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	p	..		
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>									
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20. Proper cold holding temperatures.		..	p	p	..		
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>									
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Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
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- | | | | | | | | |
|---|--|---|----|----|----|----|----|
| 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 | .. | .. |
|--|--|----|----|----|---|----|----|

Highly Susceptible Populations		Y	N	O	A	C	R
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|---|--|----|----|----|---|----|----|
| 24. Pasteurized foods used; prohibited foods not offered. | | .. | .. | .. | p | .. | .. |
|---|--|----|----|----|---|----|----|

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 | | | p | |

<i>Fail Notes</i>	7-201.11(B) <i>P - Chemical Storage (Not Above Food, etc.) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES.</i> <i>[Working spray bottles of Cleaner and destainer, and Kitchen cleaner were found hanging on the clean pan rack with nozzles over food contact surfaces. Corrected on site, spray bottles were moved and food contact surfaces were moved to warewash sink.]</i>
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Conformance with Approved Procedures		Y	N	O	A	C	R
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|---|--|----|----|----|---|----|----|
| 27. Compliance with variance, specialized process and HACCP plan. | | .. | .. | .. | p | .. | .. |
|---|--|----|----|----|---|----|----|

GOOD RETAIL PRACTICES

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 | | |

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 | | | | | |

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

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 | | | | | |
| 38. Personal cleanliness. | | p | | | | | |
| 39. Wiping cloths: properly used and stored. | | | p | | | | |

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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination	Y	N	O	A	C	R
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<i>Fail Notes</i>	3-304.14(B)(1)	<i>Wiping cloths (Storage) Cloths in-use for wiping counters and other EQUIPMENT surfaces shall be held between uses in a chemical sanitizer solution at an appropriate concentration. [Wet wiping cloth was observed setting on the counter.]</i>
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40. Washing fruits and vegetables. p

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

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

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

<i>Fail Notes</i>	5-203.14	<i>P - A PLUMBING SYSTEM shall be installed to preclude backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use at the FOOD ESTABLISHMENT, including on a hose bibb if a hose is attached or on a hose bibb if a hose is not attached and backflow prevention is required by LAW, by: Providing an air gap as specified under § 5-202.13; or, Installing an APPROVED backflow prevention device as specified under § 5-202.14. [There is no backflow preventor on the sprayer nozzle that hangs below the flood rim of the sink at the 3 compartment sink.]</i>
	5-205.15(B)	<i>Plumbing system (Maintained) A PLUMBING SYSTEM shall be maintained in good repair. [Water was found leaking at the the sprayer nozzle on the 3 compartment sink faucet. The hot water faucet handle does not turn off completely. The backflow preventor at the mop sink was found leaking.]</i>

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

The following educational materials were provided p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

EDUCATIONAL MATERIALS

<i>Material Distributed</i>	<i>Education Title #09</i>	<i>Did You Wash 'Em Flier</i>
	<i>Education Title #10</i>	<i>Did You Wash 'Em Sign / Sticker</i>

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Routine inspection after new store opening.

Footnote 2

Notes:

Cooking:

grill: hamburger 180

fryer: chicken patty 170

Footnote 3

Notes:

Hot holding:

grill: hamburger 157

hot trays: chicken strip 135, corn dog 161,

steam table: chili 147, chili2 157, hot dogs 135

hot pot: gravy 163

Footnote 4

Notes:

Cold holding:

make table: hot dog 41

walk in cooler: ambient 36, hot dog 38

shake machine: shake mix 37

shake machine2: shake mix 38

reach in cooler: corn dog 39

Footnote 5

Notes:

Wet wiping cloth bucket: 200ppm quaternary ammonia

VOLUNTARY DESTRUCTION REPORT

Insp Date: 6/4/2014 **Business ID:** 97538FE
Business: SONIC OF ABILENE

1311 N BUCKEYE
 ABILENE, KS 67410

Inspection: 69003236
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06/04/14	02:10 PM	04:05 PM	1:55	0:30	2:25	0	
Total:			1:55	0:30	2:25	0	

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 Popcorn chicken Qty 1 Units tray Value \$

Description not hot enough

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

