

**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:** 8/12/2014      **Business ID:** 96510FE  
**Business:** MCDONALDS

**Inspection:** 69003314  
**Store ID:**  
**Phone:** 7852631722  
**Inspector:** KDA69  
**Reason:** 01 Routine  
**Results:** Follow-up

2103 N BUCKEYE  
 ABILENE, KS 67410

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
08/12/14	01:40 PM	04:20 PM	2:40	0:55	3:35	0	
<b>Total:</b>			2:40	0:55	3:35	0	

**FOOD ESTABLISHMENT PROFILE**

Updated Risk Category RAC# 06 High Risk      Updated Size Range \_\_\_\_\_  
 Insp. Notification Print      Lic. Insp. \_\_\_\_\_  
 Priority(P) Violations 3      Priority foundation(Pf) Violations 3  
 Certified Manager on Staff       Address Verified       Actual Sq. Ft. 3200  
 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](http://www.agriculture.ks.gov), EMAIL [fsl@kda.ks.gov](mailto: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**

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

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

**Employee Health**

2. Management awareness; policy present.

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

3. Proper use of reporting, restriction and exclusion.

p . . . . .

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

		Y	N	O	A	C	R
<b>Good Hygienic Practices</b>							
4. Proper eating, tasting, drinking, or tobacco use		þ	..	..	..	..	..
5. No discharge from eyes, nose and mouth.		þ	..	..	..	..	..
<b>Preventing Contamination by Hands</b>							
6. Hands clean and properly washed.		..	þ	..	..	þ	..
<i>Fail Notes</i>	2-301.14(F)	<i>P - Wash Hands (Prevent Cross Contamination) FOOD EMPLOYEES shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in FOOD preparation including working with exposed FOOD, clean EQUIPMENT and UTENSILS, and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES and during FOOD preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks [Employee handled money, then put fingers inside french fry container without washing hands, corrected on site, educated employee.]</i>					
7. No bare hand contact with RTE foods or approved alternate method properly followed.		þ	..	..	..	..	..
8. Adequate handwashing facilities supplied and accessible.		þ	..	..	..	..	..
<b>Approved Source</b>							
9. Food obtained from approved source.		þ	..	..	..	..	..
10. Food received at proper temperature.		..	..	þ	..	..	..
11. Food in good condition, safe and unadulterated.		þ	..	..	..	..	..
12. Required records available: shellstock tags, parasite destruction.		..	..	..	þ	..	..
<b>Protection from Contamination</b>							
13. Food separated and protected.		þ	..	..	..	..	..
14. Food-contact surfaces: cleaned and sanitized.		..	þ	..	..	þ	..
<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 pans stored as clean are dirty with old food debris. Three plastic lids stored as clean have stickers or sticker residue on them. corrected on site, lids and pans were moved to 3 vat sink.]</i>					
	4-702.11	<i>P - Sanitizing Before Use, After Cleaning - UTENSILS and FOOD-CONTACT SURFACES of EQUIPMENT shall be SANITIZED before use after cleaning. [Employee washed lid sprayed with sprayer and put lid on clean pan rack without sanitizing and cleaning off sticker. corrected on site, employee was educated and lid was put back in 3 vat sink.]</i>					
15. Proper disposition of returned, previously served, reconditioned and unsafe food.		þ	..	..	..	..	..
<b>Potentially Hazardous Food Time/Temperature</b>							
16. Proper cooking time and temperatures.		..	..	þ	..	..	..
17. Proper reheating procedures for hot holding.		..	..	þ	..	..	..
18. Proper cooling time and temperatures.		..	..	þ	..	..	..
19. Proper hot holding temperatures.		..	þ	..	..	þ	..

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

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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<i>Fail Notes</i>	3-501.16(A)(1)	<i>P - PHF/TCS Hot Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 57°C (135°F) or above. [Crispy chicken breast 125 in hot unit. corrected on site, chicken brease was discarded.]</i>
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20. Proper cold holding temperatures.	p	..	..	..	..	..
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***This item has Notes. See Footnote 2 at end of questionnaire.***

21. Proper date marking and disposition.	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	..	..
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26. Toxic substances properly identified, stored and used.	..	p	..	..	p	..
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<i>Fail Notes</i>	7-102.11	<i>Pf - Common Name (Working Containers) Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. [Large pressurized container of pink fluid by the back door is not labeled, corrected on site, manager2 moved to locked closet until she finds out what is in the container.]</i>
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	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. [Concentrated sanitizer and all purpose cleaner are setting on shelf above 2 boxes of food service plastic film. corrected on site, flim was moved. Sprayer nozzles of degreaser and sanitizer bottles are hanging on rack above individual sauces in front order area. corrected on site, spray bottles were moved.]</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	..	..
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GOOD RETAIL PRACTICES	Y	N	O	A	C	R
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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	..	..
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29. Water and ice from approved source.	p	..	..	..	..	..
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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	..	..	..	..	..
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32. Plant food properly cooked for hot holding.	..	..	p	..	..	..
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33. Approved thawing methods used.	p	..	..	..	..	..
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34. Thermometers provided and accurate.	p	..	..	..	..	..
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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Food Identification	Y	N	O	A	C	R									
35. Food properly labeled; original container.	p	..	..	..	..	..									
Prevention of Food Contamination	Y	N	O	A	C	R									
36. Insects, rodents and animals not present.	p	..	..	..	..	..									
37. Contamination prevented during food preparation, storage and display.	..	p	..	..	..	..									
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38. Personal cleanliness.	p	..	..	..	..	..									
39. Wiping cloths: properly used and stored.	..	p	..	..	..	..									
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40. Washing fruits and vegetables.	..	..	p	..	..	..									
Proper Use of Utensils	Y	N	O	A	C	R									
41. In-use utensils: properly stored.	p	..	..	..	..	..									
42. Utensils, equipment and linens: properly stored, dried and handled.	..	p	..	..	..	..									
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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									

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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	..	..	p	..
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<i>Fail Notes</i>	4-202.11(A)(2)	<i>Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. [Two plastic pans with drain holes and two lids are cracked on the food contact surface, corrected on site, these items were moved to the managers desk.]</i>
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45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Core items	p	..	..	..	..	..
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46. Warewashing facilities: installed, maintained, and used; test strips.	p	..	..	..	..	..
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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	..	..	..	..	..
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49. Plumbing installed; proper backflow devices.	p	..	..	..	..	..
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50. Sewage and waste water properly disposed.	p	..	..	..	..	..
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51. Toilet facilities: properly constructed, supplied and cleaned.	p	..	..	..	..	..
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52. Garbage and refuse properly disposed; facilities maintained.	p	..	..	..	..	..
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53. Physical facilities installed, maintained and clean.	p	..	..	..	..	..
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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

*Material Distributed | Education Title #42 Daily Self-Inspection Checklist*

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Hot holding:

hot unit:

fish 135

grilled chicken 150

hot unit2:

chicken nuggets 146

hot unit3:

beef patty 163

large beef patty 144

## **Footnote 2**

### **Notes:**

Cold holding:

ice cream machine:

vanilla mix 41

reach in cooler:

ambient 32

front reach in cooler: milk 35

low reach in cooler: cream 36

low reach in cooler2: milk 37

walk in cooler:

breakfast burrito 35

ambient 34

## NOTICE OF NON COMPLIANCE WITH KANSAS LAW

**Insp Date:** 8/12/2014      **Business ID:** 96510FE  
**Business:** MCDONALDS

**Inspection:** 69003314  
**Store ID:**  
**Phone:** 7852631722  
**Inspector:** KDA69  
**Reason:** 01 Routine

2103 N BUCKEYE  
 ABILENE, KS 67410

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
08/12/14	01:40 PM	04:20 PM	2:40	0:55	3:35	0	
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**NOTICE OF NON COMPLIANCE WITH KANSAS LAW**

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations 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 food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 08/22/14

Inspection Report Number 69003314      Inspection Report Date \_\_\_\_\_

Establishment Name      MCDONALDS

Physical Address      2103 N BUCKEYE      City ABILENE

Zip 67410

Additional Notes  
and Instructions