

**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:** 8/27/2014      **Business ID:** 96510FE  
**Business:** MCDONALDS

**Inspection:** 69003333  
**Store ID:**  
**Phone:** 7852631722  
**Inspector:** KDA69  
**Reason:** 02 Follow-up  
**Results:** No Follow-up

2103 N BUCKEYE  
 ABILENE, KS 67410

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
08/27/14	09:45 AM	11:05 AM	1:20	0:05	1:25	0	
<b>Total:</b>			1:20	0:05	1:25	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Print \_\_\_\_\_ Lic. Insp. \_\_\_\_\_  
 Priority(P) Violations 2 \_\_\_\_\_ Priority foundation(Pf) Violations 1 \_\_\_\_\_  
 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**

<b>Demonstration of Knowledge</b>	Y	N	O	A	C	R
1. Certification by accredited program, compliance with Code, or correct responses.	..	..	..	..	..	..
<b>Employee Health</b>	Y	N	O	A	C	R
2. Management awareness; policy present.	..	..	..	..	..	..
3. Proper use of reporting, restriction and exclusion.	..	..	..	..	..	..
<b>Good Hygienic Practices</b>	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	..	..	..	..	..	..
5. No discharge from eyes, nose and mouth.	..	..	..	..	..	..
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.	..	p	..	..	p	p
<div style="display: flex; align-items: flex-start;"> <div style="border-right: 1px solid black; padding-right: 5px; width: 150px;"> <i>Fail Notes</i> </div> <div style="padding-left: 5px;"> <p>4-601.11(A) Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch.                      [Old stickers and old sticker residue is found on plastic lids and pans which were stored as clean, corrected on site, pans and lids were moved to warewashing sink.]</p> </div> </div>	..	..	..	..	..	..
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.	..	..	..	..	..	..
19. Proper hot holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
20. Proper cold holding temperatures.	..	..	..	..	..	..
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.	..	p	..	..	p	..

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Chemical	Y N O A C R
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<i>Fail Notes</i>	7-201.11(B)	<p><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></p> <p><i>[Spray bottles of degreaser and sanitizer are found on rack with the nozzles over packaged sauces. corrected on site, spray bottles were moved.]</i></p>
	7-204.11	<p><i>P - Chemical SANITIZERS and other chemical antimicrobials applied to FOOD-CONTACT SURFACEs shall meet the requirements specified in 40 CFR 180.940 Tolerance exemptions for active and inert ingredients for use in antimicrobial formulations (food-contact surface sanitizing solutions).</i></p> <p><i>[Dishes were setting in sink of sanitizer with greater than 400ppm quaternary ammonia. corrected on site, sink was drained, refilled, and now concentration is 300-400ppm quaternary ammonia. (150-400 ppm allowed per label)]</i></p>

Conformance with Approved Procedures	Y N O A C R
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27. Compliance with variance, specialized process and HACCP plan.      .. .. . . . . .

<b>GOOD RETAIL PRACTICES</b>
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Safe Food and Water	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.      .. .. . . . . .

Food Temperature Control	Y N O A C R
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31. Proper cooling methods used; adequate equipment for temperature control.      .. .. . . . . .

32. Plant food properly cooked for hot holding.      .. .. . . . . .

33. Approved thawing methods used.      .. .. . . . . .

34. Thermometers provided and accurate.      .. .. . . . . .

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

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

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

<i>Fail Notes</i>	3-305.12	<p><i>Food storage (Prohibited locations) FOOD may not be stored: In locker rooms; In toilet rooms; In dressing rooms; In garbage rooms; In mechanical rooms; Under sewer lines that are not shielded to intercept potential drips; Under leaking water lines, including leaking automatic fire sprinkler heads, or under lines on which water has condensed; Under open stairwells; or, Under other sources of contamination.</i></p> <p><i>[Boxes of food are setting under unshielded drain/sewer lines in basement.]</i></p>
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38. Personal cleanliness.      .. .. . . . . .

39. Wiping cloths: properly used and stored.      p .. .. . . . . .

***This item has Notes. See Footnote 2 at end of questionnaire.***

40. Washing fruits and vegetables.      .. .. . . . . .



# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Hot holding:

Hot drawer unit:

cooked egg 156

grilled chicken 177

hot drawer unit2:

sausage patty 165

hot drawer unit3:

grilled onions 162

## **Footnote 2**

### **Notes:**

Sanitizer bucket 300ppm quaternary ammonia.

## FIELD WARNING LETTER

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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.