

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: 2/24/2015 **Business ID:** 96510FE
Business: MCDONALDS

Inspection: 69003544
Store ID:
Phone: 7852631722
Inspector: KDA69
Reason: 03 Complaint
Results: Follow-up

2103 N BUCKEYE
 ABILENE, KS 67410

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
02/24/15	09:20 AM	12:00 PM	2:40	0:30	3:10	0	
Total:			2:40	0:30	3:10	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print _____ Lic. Insp. _____
 Priority(P) Violations 3 Priority foundation(Pf) Violations 5
 Certified Manager on Staff Address Verified p 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, EMAIL fsl@kda.ks.gov, OR CALL (785) 564-6767.

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.	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
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices		Y	N	O	A	C	R
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|---|--|---|----|----|----|----|----|
| 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
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|-------------------------------------|--|----|---|----|----|---|----|
| 6. Hands clean and properly washed. | | .. | p | .. | .. | p | .. |
|-------------------------------------|--|----|---|----|----|---|----|

<i>Fail Notes</i>	2-301.14(A) <i>P - Wash Hands (Touching Body) 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 after touching bare human body parts other than clean hands and clean, exposed portions of arms [Employee touched ear with bare hands, then touched food contact surface of paper liner with same hand without washing hands. corrected on site, educated employee, paper liner was discarded and hands were washed.]</i>
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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		Y	N	O	A	C	R
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|--|--|----|----|----|----|----|----|
| 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
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| 13. Food separated and protected. | | .. | p | .. | .. | p | .. |
|-----------------------------------|--|----|---|----|----|---|----|

<i>Fail Notes</i>	3-302.11(A)(1)(b) <i>P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from Cooked READY-TO-EAT FOOD. [In grill reach in cooler: raw shell eggs are setting on a shelf above ready to eat burritos, corrected on site, raw shell eggs were moved to bottom shelf.]</i>
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|---|--|----|---|----|----|---|----|
| 14. Food-contact surfaces: cleaned and sanitized. | | .. | p | .. | .. | p | .. |
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This item has Notes. See Footnote 1 at end of questionnaire.

<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. [Three plastic pans are dirty on the clean pan rack. One has sticker residue and two are dirty with old food debris. corrected on site, pans were moved to 3 vat sink.]</i>
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|---|--|---|----|----|----|----|----|
| 15. Proper disposition of returned, previously served, reconditioned and unsafe food. | | p | .. | .. | .. | .. | .. |
|---|--|---|----|----|----|----|----|

Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
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| 16. Proper cooking time and temperatures. | | p | .. | .. | .. | .. | .. |
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This item has Notes. See Footnote 2 at end of questionnaire.

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| 17. Proper reheating procedures for hot holding. | | p | .. | .. | .. | .. | .. |
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This item has Notes. See Footnote 3 at end of questionnaire.

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|---|--|----|----|---|----|----|----|
| 18. Proper cooling time and temperatures. | | .. | .. | p | .. | .. | .. |
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| 19. Proper hot holding temperatures. | | p | .. | .. | .. | .. | .. |
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This item has Notes. See Footnote 4 at end of questionnaire.

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
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20. Proper cold holding temperatures. p " " " " "

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

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)	<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>[Under front counter, spray nozzle of sanitizer is hanging above box of ketchup packets. corrected on site, sanitizer bottle was moved. In basement, box of sanitizer block is setting on shelf above box of food service plastic film/wrap. corrected on site, plastic film/wrap was moved.]</i></p>
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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 " " " "

<i>Fail Notes</i>	6-202.15(A)(1)	<p><i>Outer openings (Solid) Outer openings of a FOOD ESTABLISHMENT shall be protected against the entry of insects and rodents by filling or closing holes and other gaps along floors, walls, and ceilings.</i></p> <p><i>[There are gaps under the back door that can allow for pest entry.]</i></p>
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination		Y	N	O	A	C	R
	37. Contamination prevented during food preparation, storage and display.	p
	38. Personal cleanliness.	p
	39. Wiping cloths: properly used and stored.	..	p
<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. [There were two wet wiping cloths laying on the counter in the drive thru area. Sanitizer water for wet wiping cloths do not have any detectable sanitizer. Wet wiping cloths are not submerged in sanitizer in the bucket in the kitchen area.]</i>						
	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
<i>Fail Notes</i>	4-903.12(A) <i>Cleaned and SANITIZED EQUIPMENT, UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES may not be stored: In locker rooms (except for laundered LINENS and SINGLE-SERVICE and SINGLE-USE ARTICLES that are PACKAGED or in a facility such as a cabinet); In toilet 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. [There are unshielded sewer lines above boxes of single use items in the basement.]</i> 4-904.11(A) <i>SINGLE-SERVICE and SINGLE-USE ARTICLES and cleaned and SANITIZED UTENSILS shall be handled, displayed, and dispensed so that contamination of FOOD- and lip-contact surfaces is prevented. [Long spoons in the drive through area have the lip contact surface up and the handles down in the container, corrected on site, spoons were discarded by manager.]</i>						
	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
	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) <i>Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. [On the clean pan rack, one plastic container is cracked on the food contact surface, corrected on site, container was moved to managers desk.]</i>						
	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.
<i>Fail Notes</i>	4-302.14 <i>Pf - A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [No sanitizer test strips for chlorine. Facility uses chlorine in the wet wiping cloth buckets.]</i>						

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending	Y	N	O	A	C	R
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<i>Fail Notes</i>	4-501.19	<i>Pf - The temperature of the wash solution in manual WAREWASHING EQUIPMENT shall be maintained at not less than 43°C (110°F) or the temperature specified on the cleaning agent manufacturer's label instructions. [Dishwashing sink water temperature in basin is 98, water from 3 vat faucet is 90.0. Hot water from coffee pot is poured in dishwashing basin for warewashing.]</i>
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47. Non-food contact surfaces clean. .. p

<i>Fail Notes</i>	4-601.11(C)	<i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [Metal shelving and outside of box of trays are dirty with brown drops in the basement.]</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

This item has Notes. See Footnote 6 at end of questionnaire.

<i>Fail Notes</i>	5-202.12(A)	<i>Pf - A HANDWASHING SINK shall be equipped to provide water at a temperature of at least 38°C (100°F) through a mixing valve or combination faucet. [Hot water at kitchen handsink is 71.8, hot water a women's bathroom handsink is 71.8, hot water at men's bathroom handsink is 68.8.]</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

<i>Fail Notes</i>	6-501.12(A)	<i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [Ceiling and wall in basement is dirty with brown droplets. Brown substance under tea buckets has pooled on floor in walk in cooler.]</i>
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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

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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Sanitizing dishes at 400ppm quaternary ammonia in sanitizing sink. Sanitizer label allows 150-400ppm quaternary ammonia

Footnote 2

Notes:

Cooking:

grill: sausage patty 162

Footnote 3

Notes:

Reheating:

microwave: sausage burrito 179

Footnote 4

Notes:

Hot holding:

hot water bath: sausage gravy 149

hot hold unit drawers:

sausage patty 161, folded egg 159, round egg 157

Footnote 5

Notes:

Cold holding:

reach in cooler below iced coffee machine: ambient 36

reach in cooler below mocha machine: milk 33

front reach in cooler: ambient 33

reach in cooler for grill area: canadian bacon 37

walk in cooler: ambient 34, canadian bacon 36

Footnote 6

Notes:

Manager on duty set up a temporary handsink for employees to use until hot water is available at handsinks.

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 2/24/2015 **Business ID:** 96510FE
Business: MCDONALDS

2103 N BUCKEYE
ABILENE, KS 67410

Inspection: 69003544
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Phone: 7852631722
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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 03/06/15

Inspection Report Number 69003544

Inspection Report Date 02/24/15

Establishment Name MCDONALDS

Physical Address 2103 N BUCKEYE City ABILENE

Zip 67410

Additional Notes
and Instructions