

**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:** 3/11/2015      **Business ID:** 96510FE  
**Business:** MCDONALDS

**Inspection:** 69003562  
**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:
03/11/15	01:10 PM	02:05 PM	0:55	0:15	1:10	0	
<b>Total:</b>			0:55	0:15	1:10	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Print \_\_\_\_\_ Lic. Insp. \_\_\_\_\_  
 Priority(P) Violations 0 Priority foundation(Pf) Violations 2  
 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) 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.

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

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

	Y	N	O	A	C	R
<b>Demonstration of Knowledge</b>						
1. Certification by accredited program, compliance with Code, or correct responses.	..	..	..	..	..	..
<b>Employee Health</b>						
2. Management awareness; policy present.	..	..	..	..	..	..
3. Proper use of reporting, restriction and exclusion.	..	..	..	..	..	..
<b>Good Hygienic Practices</b>						

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

<b>Good Hygienic Practices</b>	Y N O A C R
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- |   |                 |
|---|-----------------|
| 4. Proper eating, tasting, drinking, or tobacco use | .. .. . . . . . |
| 5. No discharge from eyes, nose and mouth.          | .. .. . . . . . |

<b>Preventing Contamination by Hands</b>	Y N O A C R
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|--|-------------------|
| 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.                            | .. .. . . . . .   |

<b>Approved Source</b>	Y N O A C R
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|--|-----------------|
| 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. | .. .. . . . . . |

<b>Protection from Contamination</b>	Y N O A C R
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|---|-------------------|
| 13. Food separated and protected.                 | p .. .. . . . . . |
| 14. Food-contact surfaces: cleaned and sanitized. | .. p .. .. p p    |

<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. [One plastic pan on clean pan rack is dirty on food contact surface with old food debris, corrected onsite, pan was moved to warewashing sink.]</i>
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|---|-----------------|
| 15. Proper disposition of returned, previously served, reconditioned and unsafe food. | .. .. . . . . . |
|---|-----------------|

<b>Potentially Hazardous Food Time/Temperature</b>	Y N O A C R
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- |   |                 |
|---|-----------------|
| 16. Proper cooking time and temperatures.                   | .. .. . . . . . |
| 17. Proper reheating procedures for hot holding.            | .. .. . . . . . |
| 18. Proper cooling time and temperatures.                   | .. .. . . . . . |
| 19. Proper hot holding temperatures.                        | .. .. . . . . . |
| 20. Proper cold holding temperatures.                       | .. .. . . . . . |
| 21. Proper date marking and disposition.                    | .. .. . . . . . |
| 22. Time as a public health control: procedures and record. | .. .. . . . . . |

<b>Consumer Advisory</b>	Y N O A C R
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|--|-----------------|
| 23. Consumer advisory provided for raw or undercooked foods. | .. .. . . . . . |
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<b>Highly Susceptible Populations</b>	Y N O A C R
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|---|-----------------|
| 24. Pasteurized foods used; prohibited foods not offered. | .. .. . . . . . |
|---|-----------------|

<b>Chemical</b>	Y N O A C R
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- |  |                   |
|--|-------------------|
| 25. Food additives: approved and properly used.            | .. .. . . . . .   |
| 26. Toxic substances properly identified, stored and used. | p .. .. . . . . . |

<b>Conformance with Approved Procedures</b>	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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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

	Y	N	O	A	C	R
<b>Safe Food and Water</b>						
28. Pasteurized eggs used where required.	..	..	..	..	..	..
29. Water and ice from approved source.	..	..	..	..	..	..
30. Variance obtained for specialized processing methods.	..	..	..	..	..	..
<b>Food Temperature Control</b>						
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.	..	..	..	..	..	..
<b>Food Identification</b>						
35. Food properly labeled; original container.	..	..	..	..	..	..
<b>Prevention of Food Contamination</b>						
36. Insects, rodents and animals not present.	p	..	..	..	..	..
37. Contamination prevented during food preparation, storage and display.	..	..	..	..	..	..
38. Personal cleanliness.	..	..	..	..	..	..
39. Wiping cloths: properly used and stored.	..	p	..	..	p	..
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>						
<i>Fail Notes</i>	3-304.14(D) <i>Wiping cloths (Clean) Dry wiping cloths and the chemical sanitizing solutions in which wet wiping cloths are held between uses shall be free of FOOD debris and visible soil. [Sanitizer water in clean cloth bucket is dirty with grease, corrected on site, cloths were put in washing machine.]</i>					
40. Washing fruits and vegetables.	..	..	..	..	..	..
<b>Proper Use of Utensils</b>						
41. In-use utensils: properly stored.	..	..	..	..	..	..
42. Utensils, equipment and linens: properly stored, dried and handled.	..	p	..	..	..	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>					
43. Single-use and single-service articles: properly used.	..	..	..	..	..	..
44. Gloves used properly.	..	..	..	..	..	..
<b>Utensils, Equipment and Vending</b>						
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items	..	p	..	..	p	p

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Utensils, Equipment and Vending	Y	N	O	A	C	R
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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. [One plastic pan on clean pan rack is cracked on food contact surface, corrected on site, pan was set aside by manager.]</i>
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45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Core items     ..   ..   ..   ..   ..   ..

46. Warewashing facilities: installed, maintained, and used; test strips.     ..   ..   ..   ..   ..   ..

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.     ..   ..   ..   ..   ..   ..

49. Plumbing installed; proper backflow devices.     p   ..   ..   ..   ..   ..

***This item has Notes. See Footnote 3 at end of questionnaire.***

50. Sewage and waste water properly disposed.     ..   ..   ..   ..   ..   ..

51. Toilet facilities: properly constructed, supplied and cleaned.     ..   ..   ..   ..   ..   ..

52. Garbage and refuse properly disposed; facilities maintained.     ..   ..   ..   ..   ..   ..

53. Physical facilities installed, maintained and clean.     p   ..   ..   ..   ..   ..

54. Adequate ventilation and lighting; designated areas used.     ..   ..   ..   ..   ..   ..

Administrative/Other	Y	N	O	A	C	R
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55. Other violations     ..   ..   ..   ..   ..   ..

EDUCATIONAL MATERIALS
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The following educational materials were provided     ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Field warning letter issued for minor occurrences of violations that were corrected on site.

## **Footnote 2**

### **Notes:**

Sanitizing bucket 50ppm chlorine.

## **Footnote 3**

### **Notes:**

Hot water heater was replaced today.

Hot water:

kitchen handsink 124.2

women's bathroom 104-110

men's bathroom 110-120

warewashing sink: 135.8

## FOOD ESTABLISHMENT 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 below, 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.

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