

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: 3/20/2015 **Business ID:** 97538FE
Business: SONIC OF ABILENE

1311 N BUCKEYE
 ABILENE, KS 67410

Inspection: 69003577
Store ID:
Phone: 7852633128
Inspector: KDA69
Reason: 03 Complaint
Results: No Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
03/20/15	11:00 AM	12:45 PM	1:45	0:15	2:00	0	
Total:			1:45	0:15	2:00	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print

Lic. Insp. _____

Priority(P) Violations 2 Priority foundation(Pf) Violations 2

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) 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

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

Y N O A C R

Employee Health

2. Management awareness; policy present.

Y N O A C R

3. Proper use of reporting, restriction and exclusion.

..

Good Hygienic Practices

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	p
5. No discharge from eyes, nose and mouth.	p
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.	p
8. Adequate handwashing facilities supplied and accessible.	p
Approved Source	Y	N	O	A	C	R
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
13. Food separated and protected.	p
14. Food-contact surfaces: cleaned and sanitized.	..	p	p	..
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
Fail Notes	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 plastic lids on the clean pan rack are dirty with dried food debris. Metal lids on the clean pan rack are dirty with food debris. All corrected onsite and moved to warewashing sink.]</i>				
15. Proper disposition of returned, previously served, reconditioned and unsafe food.	p
Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
16. Proper cooking time and temperatures.	p
17. Proper reheating procedures for hot holding.	p
18. Proper cooling time and temperatures.	p
19. Proper hot holding temperatures.	p
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
20. Proper cold holding temperatures.	p
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
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
23. Consumer advisory provided for raw or undercooked foods.	p
Highly Susceptible Populations	Y	N	O	A	C	R
24. Pasteurized foods used; prohibited foods not offered.	p
Chemical	Y	N	O	A	C	R
25. Food additives: approved and properly used.	p
26. Toxic substances properly identified, stored and used.	..	p	p	..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Chemical	Y N O A C R
----------	-------------

<i>Fail Notes</i>	7-201.11(A)	<i>P - Chemical Storage (spacing/partitioning) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by separating the POISONOUS OR TOXIC MATERIALS by spacing or partitioning. [On chemical rack, boxes of gloves used for food prep are touching a jug of heavy duty degreaser. corrected on site, degreaser was moved.]</i>
-------------------	-------------	--

Conformance with Approved Procedures	Y N O A C R
--------------------------------------	-------------

27. Compliance with variance, specialized process and HACCP plan. p
---	-----------------

GOOD RETAIL PRACTICES

Safe Food and Water	Y N O A C R
---------------------	-------------

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
--------------------------	-------------

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
---------------------	-------------

35. Food properly labeled; original container.	.. p
--	---------------

<i>Fail Notes</i>	3-302.12	<i>Food storage containers (Common Name) Except for containers holding FOOD that can be readily and unmistakably recognized such as dry pasta, working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD. [At ice cream topping table, several toppings including peanut butter, chocolate syrup, caramel syrup, are not labeled.]</i>
-------------------	----------	---

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

This item has Notes. See Footnote 4 at end of questionnaire.

<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 lying on counter in kitchen area when not in use.]</i>
-------------------	----------------	---

40. Washing fruits and vegetables. p
------------------------------------	-----------------

Proper Use of Utensils	Y N O A C R
------------------------	-------------

41. In-use utensils: properly stored.	.. p p ..
---------------------------------------	-------------------

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Proper Use of Utensils	Y	N	O	A	C	R
------------------------	---	---	---	---	---	---

<i>Fail Notes</i>	3-304.12(E)	<i>In-use utensil storage (non-PHF/TCS-clean, protected location) During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS used with FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be stored in a clean, protected location. [Ice scoop for the drive thru is stored on a holder that has a build up of white film. A trash can for the drive through window is setting next to the open type ice scoop holder. Corrected on site, ice scoop and holder were sanitized and trash can was moved to the side.]</i>
-------------------	-------------	---

- | | | | | | | |
|---|---|----|----|----|----|----|
| 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
---------------------------------	---	---	---	---	---	---

45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items

<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 lid on the clean pan rack is cracked on the food contact surface. corrected on site, lid was moved to manager's desk for disposition.]</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. | p | .. | .. | .. | .. | .. |
| 47. Non-food contact surfaces clean. | p | .. | .. | .. | .. | .. |

Physical Facilities	Y	N	O	A	C	R
---------------------	---	---	---	---	---	---

- | | | | | | | |
|--|---|----|----|----|----|----|
| 48. Hot and cold water available; adequate pressure. | p | .. | .. | .. | .. | .. |
| 49. Plumbing installed; proper backflow devices. | p | .. | .. | .. | .. | .. |
| 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
----------------------	---	---	---	---	---	---

- | | | | | | | |
|----------------------|---|----|----|----|----|----|
| 55. Other violations | p | .. | .. | .. | .. | .. |
|----------------------|---|----|----|----|----|----|

EDUCATIONAL MATERIALS

The following educational materials were provided p
Material Distributed | Education Title #07 Corrective Actions

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Sanitizing sink 300ppm quaternary ammonia. Sanitizer label reads 150-400ppm quaternary ammonia

Footnote 2

Notes:

Hot holding:

grill: hamburger patty 172

hot box drawers: popcorn chicken 166, corn dog 144, hot dog 163, grilled chicken breast 135,

steam table: chili 182

hot pot: white gravy 161

Footnote 3

Notes:

cold holding

reach in cooler: chili 37

make table: cut lettuce 40, raw cut tomato 39, hot dog 36

ice cream machine: ice cream mix 39

walk in cooler: ice cream mix 39

Footnote 4

Notes:

sanitizer buckets 300 ppm quaternary ammonia. Sanitizer label allows 150-400pm

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.

Insp Date: 3/20/2015 **Business ID:** 97538FE
Business: SONIC OF ABILENE

1311 N BUCKEYE
 ABILENE, KS 67410

Inspection: 69003577
Store ID:
Phone: 7852633128
Inspector: KDA69
Reason: 03 Complaint

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
03/20/15	11:00 AM	12:45 PM	1:45	0:15	2:00	0	
Total:			1:45	0:15	2:00	0	