

**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:** 4/10/2015      **Business ID:** 95925FE  
**Business:** SWEET DADDY'S

303 W 1ST  
 ABILENE, KS 67410

**Inspection:** 69003613  
**Store ID:**  
**Phone:** 7852637028  
**Inspector:** KDA69  
**Reason:** 09 Modified Complaint  
**Results:** No Follow-up

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
04/10/15	11:40 AM	12:40 PM	1:00	0:30	1:30	0	
<b>Total:</b>			1:00	0:30	1:30	0	

**FOOD ESTABLISHMENT PROFILE**

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

**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
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<b>Good Hygienic Practices</b>	<b>Y N O A C R</b>
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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>	<b>Y N O A C R</b>
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- |  |                |
|--|----------------|
| 6. Hands clean and properly washed.  | .. .. .. .. .. |
| 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>	<b>Y N O A C R</b>
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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>	<b>Y N O A C R</b>
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- |   |                |
|---|----------------|
| 13. Food separated and protected.   | .. .. .. .. .. |
| 14. Food-contact surfaces: cleaned and sanitized.                                     | .. .. .. .. .. |
| 15. Proper disposition of returned, previously served, reconditioned and unsafe food. | .. .. .. .. .. |

<b>Potentially Hazardous Food Time/Temperature</b>	<b>Y N O A C R</b>
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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>	<b>Y N O A C R</b>
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|--|----------------|
| 23. Consumer advisory provided for raw or undercooked foods. | .. .. .. .. .. |
|--|----------------|

<b>Highly Susceptible Populations</b>	<b>Y N O A C R</b>
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- |   |                |
|---|----------------|
| 24. Pasteurized foods used; prohibited foods not offered. | .. .. .. .. .. |
|---|----------------|

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

<b>Conformance with Approved Procedures</b>	<b>Y N O A C R</b>
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- |   |                |
|---|----------------|
| 27. Compliance with variance, specialized process and HACCP plan. | .. .. .. .. .. |
|---|----------------|

<b>GOOD RETAIL PRACTICES</b>
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<b>Safe Food and Water</b>	<b>Y N O A C R</b>
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- |   |                |
|---|----------------|
| 28. Pasteurized eggs used where required. | .. .. .. .. .. |
| 29. Water and ice from approved source.   | .. .. .. .. .. |

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Safe Food and Water	Y	N	O	A	C	R			
30. Variance obtained for specialized processing methods.	..	..	..	..	..	..			
Food Temperature Control	Y	N	O	A	C	R			
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			
35. Food properly labeled; original container.	..	..	..	..	..	..			
Prevention of Food Contamination	Y	N	O	A	C	R			
36. Insects, rodents and animals not present.	..	p	..	..	..	..			
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%; vertical-align: top;"><i>Fail Notes</i></td> <td style="width: 15%; vertical-align: top;">6-202.15(D)</td> <td style="vertical-align: top;"> <i>Outer openings (Screens/Air Curtains) Except when flying insects and other pests are absent due to the location of the ESTABLISHMENT, the weather, or other limiting condition, if the windows or doors of a FOOD ESTABLISHMENT, or of a larger structure within which a FOOD ESTABLISHMENT is located, are kept open for ventilation or other purposes, or a TEMPORARY FOOD ESTABLISHMENT is not provided with windows and doors, the openings shall be protected against the entry of insects and rodents by: 16 mesh to 25.4 mm (16 mesh to 1 inch) screens; properly designed and installed air curtains to control flying insects; or, other effective means. [The back person entry door is propped open with no screen.]</i> </td> </tr> </table>	<i>Fail Notes</i>	6-202.15(D)	<i>Outer openings (Screens/Air Curtains) Except when flying insects and other pests are absent due to the location of the ESTABLISHMENT, the weather, or other limiting condition, if the windows or doors of a FOOD ESTABLISHMENT, or of a larger structure within which a FOOD ESTABLISHMENT is located, are kept open for ventilation or other purposes, or a TEMPORARY FOOD ESTABLISHMENT is not provided with windows and doors, the openings shall be protected against the entry of insects and rodents by: 16 mesh to 25.4 mm (16 mesh to 1 inch) screens; properly designed and installed air curtains to control flying insects; or, other effective means. [The back person entry door is propped open with no screen.]</i>						
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37. Contamination prevented during food preparation, storage and display.	..	..	..	..	..	..			
38. Personal cleanliness.	..	..	..	..	..	..			
39. Wiping cloths: properly used and stored.	..	..	..	..	..	..			
40. Washing fruits and vegetables.	..	..	..	..	..	..			
Proper Use of Utensils	Y	N	O	A	C	R			
41. In-use utensils: properly stored.	..	..	..	..	..	..			
42. Utensils, equipment and linens: properly stored, dried and handled.	..	..	..	..	..	..			
43. Single-use and single-service articles: properly used.	..	..	..	..	..	..			
44. Gloves used properly.	..	..	..	..	..	..			
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	..	..	..	..	..	..			
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.	..	..	..	..	..	..			
Physical Facilities	Y	N	O	A	C	R			
48. Hot and cold water available; adequate pressure.	..	..	..	..	..	..			
49. Plumbing installed; proper backflow devices.	..	p	..	..	..	..			

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Physical Facilities	Y	N	O	A	C	R
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*Fail Notes* | 5-205.15(B) *Plumbing system (Maintained) A PLUMBING SYSTEM shall be maintained in good repair.  
[The pipe under the handwash sink leaks.]*

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

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

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

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

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

*Fail Notes* | 6-501.11 *PHYSICAL FACILITIES shall be maintained in good repair.  
[There is water damage on the floor by the 3 vat sink and on the wall in the furnace room. There is mold on the side of the wall in the basement. The ceiling tiles are missing and stained in basement above the sink where plumbing is located. There is soil build up on the wall and pipes under the 3 vat sink.]*

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 ..

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## **Footnote 1**

### **Notes:**

No sewer back up at time of inspection. Concrete basement floor in women's bathroom was wet, but appeared clean.