

**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:** 4/2/2013      **Business ID:** 64367FE  
**Business:** HORTON'S PIZZA PLUS INC  
  
 101 N WEST ST PO BOX 644  
 ARMA, KS 66712

**Inspection:** 72002672  
**Store ID:**  
**Phone:** 6203478228  
**Inspector:** KDA72  
**Reason:** 02 Follow-up  
**Results:** Administrative Review

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
04/02/13	11:15 AM	12:30 PM	1:15	0:15	1:30	0	
<b>Total:</b>			1:15	0:15	1:30	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Print      Lic. Insp. No  
 Priority(P) Violations 1      Priority foundation(Pf) Violations 1  
 Certified Manager on Staff         Certified Manager Present         Address Verified p

**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).

PLEASE CALL (785) 296-5600 OR VISIT [www.ksda.gov/food\\_safety/](http://www.ksda.gov/food_safety/) IF YOU HAVE ANY QUESTIONS.

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**

	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>						
4. Proper eating, tasting, drinking, or tobacco use	..	..	..	..	..	..

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<b>Good Hygienic Practices</b>	Y	N	O	A	C	R
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5. No discharge from eyes, nose and mouth.

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<b>Preventing Contamination by Hands</b>	Y	N	O	A	C	R
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6. Hands clean and properly washed.

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7. No bare hand contact with RTE foods or approved alternate method properly followed.

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8. Adequate handwashing facilities supplied and accessible.

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<b>Approved Source</b>	Y	N	O	A	C	R
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9. Food obtained from approved source.

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10. Food received at proper temperature.

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11. Food in good condition, safe and unadulterated.

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12. Required records available: shellstock tags, parasite destruction.

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<b>Protection from Contamination</b>	Y	N	O	A	C	R
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13. Food separated and protected.

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14. Food-contact surfaces: cleaned and sanitized.

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15. Proper disposition of returned, previously served, reconditioned and unsafe food.

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<b>Potentially Hazardous Food Time/Temperature</b>	Y	N	O	A	C	R
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16. Proper cooking time and temperatures.

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17. Proper reheating procedures for hot holding.

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18. Proper cooling time and temperatures.

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19. Proper hot holding temperatures.

.. p .. .. p ..

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

<i>Fail Notes</i>	3-501.16(A)(1) P - PHF Hot Holding->135°F [Sausage pizza in warmer 131, chicken strip 130 in second warmer on cashier counter. Employee stated that both items had been placed in the warmer less than an hour ago and that both items were cooked and placed in warmer for hot holding. (COS) VD pizza chicken was put back through oven to reheat.]
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20. Proper cold holding temperatures.

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21. Proper date marking and disposition.

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22. Time as a public health control: procedures and record.

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<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.

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<b>Chemical</b>	Y	N	O	A	C	R
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25. Food additives: approved and properly used.

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26. Toxic substances properly identified, stored and used.

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<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.

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<b>GOOD RETAIL PRACTICES</b>
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Safe Food and Water	Y	N	O	A	C	R
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
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.	..	..	..	..	..	..
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.	..	p	..	..	..	p
<i>Fail Notes</i>   4-302.14 Pf - Sanitizer test kit [No sanitizer test kit available in kitchen to test three vat sink sanitizer water. Establishment uses bleach for sanitization.]						
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	..	..	..	..	..
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.	..	..	..	..	..	..

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Physical Facilities		Y	N	O	A	C	R
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54. Adequate ventilation and lighting; designated areas used.

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<i>Fail Notes</i>	6-202.11()	<i>Protective shielding on light bulbs over exposed food/utensils/equipment</i>	<i>[no protective shield on light bulbs in kitchen]</i>
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Administrative/Other		Y	N	O	A	C	R
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55. Other violations

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EDUCATIONAL MATERIALS
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The following educational materials were provided ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

calzone 136.3, burrito 134.2 in warmer 1  
supreme pizza 135.0 and candaian bacon pizza 135.2 in second warmer

## VOLUNTARY DESTRUCTION REPORT

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**ACTIONS**

Number of products Voluntarily Destroyed   1  

**VOLUNTARY DESTRUCTION REPORT**

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product 1 sausage pizza Qty 1 Units pie Value \$ 15.00

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

