

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: 7/20/2015 **Business ID:** 119972FE
Business: MCDONALDS

Inspection: 74004258
Store ID:
Phone: 7852631722
Inspector: KDA74
Reason: 03 Complaint
Results: Follow-up

2103 N BUCKEYE
 ABILENE, KS 67410

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/20/15	03:15 PM	05:00 PM	1:45	0:15	2:00	0	
07/20/15	05:45 PM		0:00	0:45	0:45	0	break and travel to office
Total:			1:45	1:00	2:45	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Fax Sent Notification To _____ Lic. Insp. No
 Priority(P) Violations 3 Priority foundation(Pf) Violations 0
 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

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	p	..
<i>Fail Notes</i>	3-301.11(B) <i>P - FOOD EMPLOYEES may not contact exposed, READY-TO-EAT FOOD with their bare hands and shall use suitable UTENSILS such as deli tissue, spatulas, tongs, single-use gloves, or dispensing EQUIPMENT. [Employee handled ice cream cones with bare hands touching end wrapped in paper and end that was not wrapped Corrected on Site (COS) Disposed of top cone, washed, gloved and finished filling dispenser]</i>						
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	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. [Two cases of raw shell eggs stored on top shelf in Walk in Cooler above ready to eat egg patties and sausage egg muffins COS Moved eggs to lower shelf near door of WIC]</i>						
14.	Food-contact surfaces: cleaned and sanitized.	p
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
	<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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) <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. [Spray bottles of sanitizer stored on cart above lemon wedger COS Moved sanitizer to chemical storage area]</i>
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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

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

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

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 5 at end of questionnaire.

40. Washing fruits and vegetables. p

Proper Use of Utensils	Y	N	O	A	C	R
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41. In-use utensils: properly stored. .. p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Proper Use of Utensils	Y	N	O	A	C	R
<p><i>Fail Notes</i> 3-304.12(B) <i>In-use utensil storage (Non-PHF/TCS-handles above food) During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored in FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon. [Ice scoop buried under ice inside of ice machine]</i></p>						
42. Utensils, equipment and linens: properly stored, dried and handled.	p					
<p><i>Fail Notes</i> 4-903.11(A) <i>Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored: In a clean, dry location; Where they are not exposed to splash, dust, or other contamination; and, At least 15 cm (6 inches) above the floor. [Case of single use cups setting on floor in basement COS Moved off of floor]</i></p> <p>4-903.11(B) <i>Clean EQUIPMENT and UTENSILS shall be stored as specified under ¶ (A) of this section and shall be stored: In a self-draining position that allows air drying; and, Covered or inverted. [Plastic pan stored on top of metal pan on clean dish rack with water between pans]</i></p> <p>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. [Case of single use burger boxes stored on shelf under leaking water line COS Moved burger boxes]</i></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	p					
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					
<p><i>Fail Notes</i> 5-205.15(B) <i>Plumbing system (Maintained) A PLUMBING SYSTEM shall be maintained in good repair. [Leaking water line on south wall of basement storage area next to break room REPEAT]</i></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					

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Physical Facilities	Y N O A C R
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<i>Fail Notes</i>	6-501.16	<i>After use, mops shall be placed in a position that allows them to air-dry without soiling walls, EQUIPMENT, or supplies. [Two mops setting inside of mop buckets of dirty water COS Dumped water and hung mops]</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 #07 Corrective Actions

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Hamburger patty 170

Footnote 2

Notes:

Hamburger patties 161 / East hot holding unit
Chicken nuggets 152 / Center hot holding unit
Crispy chicken 140 / West hot holding unit
French fries 177 / Fry hot holding unit

Footnote 3

Notes:

Sliced tomatoes 38 / Cold holding above make table
Lettuce leaves 40 / Breakfast Reach in Cooler (RIC) 37
Milk 40 / Beverage Aire RIC 37
Asian bean mix 35 / Mexican corn mix 34 / Liquid egg white 37 / Egg patties 39 / Walk in Cooler (WIC) 36
Yogurt 34 / Front register area glass door RIC 35
Ice cream mix 36 / Machine

Footnote 4

Notes:

Frozen foods frozen

Footnote 5

Notes:

Wiping cloth sanitizer 200 ppm quaternary ammonia

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 Ice cream cone Qty 1 Units cone Value \$ _____

Description One ice cream cone handled with bare hands

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

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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 07/30/15

Inspection Report Number 74004258 Inspection Report Date 07/20/15

Establishment Name MCDONALDS

Physical Address 2103 N BUCKEYE City ABILENE

Zip 67410

Additional Notes and Instructions

No repeat violations