

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: 8/3/2014 **Business ID:** 101988FE
Business: IKE'S DONUT SHOP

 909 N SUMMIT
 ARKANSAS CITY, KS 67005

Inspection: 79000234
Store ID:
Phone: 6204427610
Inspector: KDA79
Reason: 01 Routine
Results: Follow-up

Time In / Time Out

| Date | In | Out | Insp | Travel | Total | Mileage | Notes: |
|---------------|----------|----------|------|--------|-------|---------|--------|
| 08/03/14 | 08:10 AM | 11:25 AM | 3:15 | 0:20 | 3:35 | 0 | |
| Total: | | | 3:15 | 0:20 | 3:35 | 0 | |

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Lic. Insp. No
 Priority(P) Violations 7 Priority foundation(Pf) Violations 4
 Certified Manager on Staff .. Address Verified p Actual Sq. Ft. 2100
 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) 296-5600.

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

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| 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

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

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| Preventing Contamination by Hands | Y | N | O | A | C | R |
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| 6. Hands clean and properly washed. | .. | p | .. | .. | p | .. |
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| <i>Fail Notes</i> | 2-301.14(l) | <p><i>P - Wash Hands (As needed) FOOD EMPLOYEES shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in FOOD preparation including working with exposed FOOD, clean EQUIPMENT and UTENSILS, and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES and after engaging in other activities that contaminate the hands [An employee working at the front took a cash payment from a customer. After giving the customer their change, they checked the coffee machine and grabbed a fresh coffee packet and put it into the coffee machine to start making coffee and set it to start making coffee. Corrected on Site (COS) - explained to employee that any time they engage in activities that contaminate the hands (such as taking money) they need to wash their hands before handling products for food preparation. Employee washed hands.]</i></p> |
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| 7. No bare hand contact with RTE foods or approved alternate method properly followed. | p | .. | .. | .. | .. | .. |
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| 8. Adequate handwashing facilities supplied and accessible. | .. | p | .. | .. | .. | .. |
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| <i>Fail Notes</i> | 5-205.11(A) | <p><i>Pf - A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEE use. [The hand washing sink in the kitchen, located directly next to the 3 vat sink in the corner, is not easily accessible. There is a mop propped between the mop sink and the hand washing sink so that it can air dry and there are five spare brooms/mops leaning between the two sinks making it so that you are unable to step up in front of the hand sink to wash your hands and must lean over from the side to reach the hand sink. This was difficult at the time of the inspection due to the hand sink being directly next to the ware washing sink and I had to lean over from the side and not end up against the large mixing bowl sticking out of the 3 vat sink. There is also a clothes line hung above the hand sink and stretching across above the mop sink with wet rags hanging to dry along the length that are hanging so that they are approximately four to four and a half feet above the ground, and anyone taller would have to duck under these wet rags or lean into them to reach the hand sink. This was not corrected by the staff during the inspection.]</i></p> |
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| | 6-301.11 | <p><i>Pf - Each HANDWASHING SINK or group of two adjacent HANDWASHING SINKS shall be provided with a supply of hand cleaning liquid, powder, or bar soap. [The hand sink next to the 3 vat sink has a soap dispenser with soap inside of it available. It is not dispensing the soap. Staff tried to get the dispenser working several times and replaced the batteries in it, but the dispenser still would not work. They do not have individual soap dispensers they can move to the hand sink. Instructed them to use the dish soap at the 3 vat sink for their hand washing until soap can be provided at the sink.]</i></p> |
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Preventing Contamination by Hands

Y N O A C R

Fail Notes | 6-301.14 | *A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES.
[There are no hand washing signs in the men's or women's restrooms.*

There is a hand washing sign at the towel dispenser for the kitchen hand sink, but it has mostly fallen behind the towel dispenser and cannot be read without moving it.]

Approved Source

Y N O A C R

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| 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

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| 13. Food separated and protected. | .. | p | .. | .. | p | .. |
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Fail Notes | 3-302.11(A)(1)(b) | *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.
[In the Beverage Air Reach-in-Cooler (RIC) there was a plastic container with a lid on it that contained raw hamburger patties. This container was on a shelf directly above two packages of fully cooked, commercially processed and ready-to-eat ham. The container was also partially above a box of fully-cooked commercially processed and ready-to-eat Polish Link Sausages. This box of sausages was leaked on/wet on the side of the box that was underneath the container of raw hamburger patties. Upon opening the box of sausages, there was no evidence that the leak had soaked through the box to the inside of the container.*

There were also unopened packages of raw hamburger patties sitting on the bottom shelf of the Beverage Air RIC directly next to the two packages of fully cooked commercially processed ready-to-eat ham.

COS - the RIC was rearranged so that the raw foods were on the bottom shelf and the fully cooked foods were on the shelves above them.]

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| 14. Food-contact surfaces: cleaned and sanitized. | .. | p | .. | .. | .. | .. |
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Fail Notes | 4-601.11(A) | *Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch.
[Above the 3 vat sink there are stacked plastic food containers that staff identified as clean. There was a plastic food container in one of the stacks that had sticker and sticker residue left on the outside of the container and in direct contact with the inside of the container stacked on top of it.*

The meat slicer, identified as clean and not yet used today by the staff, had spots of food residue on the back of the blade and on the handle that is pressed down into the end of the meat to hold it in place.

The Metal Frio Reach-in-Freezer (RIF) has an accumulation of mold on the door seals.]

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| Protection from Contamination | Y N O A C R |
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15. Proper disposition of returned, previously served, reconditioned and unsafe food. p

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| Potentially Hazardous Food Time/Temperature | Y N O A C R |
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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

20. Proper cold holding temperatures. .. p p ..

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

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| Fail Notes | <p>3-501.16(A)(2) <i>P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less.</i></p> <p><i>[On the donut display shelf there was a tray of Ham & Cheese pockets and a tray of Sausage Rolls. These items had no temperature control on them. The Ham & Cheese pockets were measuring 76.9 F and the Sausage Rolls were 78.2 F. When I inquired with staff if time as a control was being used, the staff member informed me they were unsure. I asked when the items had been put in the donut display case and the staff member informed me that it would have been around 5:30am to 6:00am that morning (it was approximately 8:20am to 8:30am when I came across the items). I asked the staff member if there were any left at 9:30am to 10:00am if they would continue selling them at that point and was informed that they would continue selling the items if they were not yet sold out.</i></p> <p><i>I was informed that they are always stored this way after being made in the morning. I questioned whether they would be better to keep the items cold or hot and the staff member informed me it would not be good to keep the items hot because the cheese would leak out of the Ham & Cheese pockets. COS - I explained to the staff member that due to the items container meats and cheese, potentially hazardous items, that they would either need to be kept cold, kept hot, or have time used as a control with any leftover items being discarded after a 4 hour time frame. The trays were moved into a cooler to be rapidly cooled down to 41 F.]</i></p> |
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21. Proper date marking and disposition. .. p p ..

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| Fail Notes | <p>3-501.18(A)(3) <i>P - RTE PHF/TCS, Disposition (discard if dated for more than 7 days) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is marked to indicate a date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5°C (41°F) or less that is more than 7 days from the date of preparation or opening, with the day of preparation counted as Day 1.</i></p> <p><i>[In the Beverage Air RIC there are trays of prepared sliced ham and cheese to be put inside of Ham & Cheese Pockets. The trays are dated 8/9 for their discard date. Upon speaking to staff, I was informed that they were prepared yesterday on 8/2. This makes their date marking incorrect, as it is dated for 8 days instead of 7. COS - corrected the date. Explained to staff that the preparation/opening date counts as day 1, and that they have 6 more days after the preparation/opening in which to use the product.]</i></p> |
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22. Time as a public health control: procedures and record. p

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| Consumer Advisory | Y N O A C R |
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| Consumer Advisory | Y | N | O | A | C | R |
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| 23. Consumer advisory provided for raw or undercooked foods. | .. | .. | .. | p | .. | .. |
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| Highly Susceptible Populations | Y | N | O | A | C | R |
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| 24. Pasteurized foods used; prohibited foods not offered. | .. | .. | .. | p | .. | .. |
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| Chemical | Y | N | O | A | C | R |
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| 25. Food additives: approved and properly used. | .. | .. | p | .. | .. | .. |
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| 26. Toxic substances properly identified, stored and used. | .. | p | .. | .. | p | .. |
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| <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.</i> <i>[On the stainless steel food prep table opposite of the dough table there is a container of insecticide being stored on the bottom shelf directly next to a container of Cherry Pomolene Fruit Icing. COS - the chemical was moved.]</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.</i> <i>[In the small dry storage room there is a can of Nut & Bolt Loosener being stored on a shelf directly above a case of Donut Boxes. COS - the chemical was moved.]</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 | .. | .. | .. |
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| GOOD RETAIL PRACTICES |
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| Safe Food and Water | Y | N | O | A | C | R |
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| 28. Pasteurized eggs used where required. | .. | .. | p | .. | .. | .. |
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| 29. Water and ice from approved source. | p | .. | .. | .. | .. | .. |
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| 30. Variance obtained for specialized processing methods. | .. | .. | p | .. | .. | .. |
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| Food Temperature Control | Y | N | O | A | C | R |
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| 31. Proper cooling methods used; adequate equipment for temperature control. | p | .. | .. | .. | .. | .. |
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| 32. Plant food properly cooked for hot holding. | .. | .. | p | .. | .. | .. |
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| 33. Approved thawing methods used. | .. | .. | p | .. | .. | .. |
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| 34. Thermometers provided and accurate. | p | .. | .. | .. | .. | .. |
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| Food Identification | Y | N | O | A | C | R |
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| 35. Food properly labeled; original container. | .. | p | .. | .. | .. | .. |
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| Food Identification | Y N O A C R |
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| <i>Fail Notes</i> | <p>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.</i></p> <p><i>[There are unlabeled containers with thick colorful liquids inside on the south prep table near the fryers. Staff identified them as icings for the donuts.</i></p> <p><i>There are two clear containers that are unlabeled with yellow and red liquids inside. Staff identified these as donut fillings.]</i></p> |
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| 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 |

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| <i>Fail Notes</i> | <p>3-305.11(A)(1) <i>Food storage - Except as specified in ¶¶ (B) and (C) of 3-305.11, FOOD shall be protected from contamination by storing the FOOD: in a clean, dry location; where it is not exposed to splash, dust, or other contamination; and at least 15 cm (6 inches) above the floor.</i></p> <p><i>[There are icing containers being stored on the floor under the prep counters.</i></p> <p><i>The stainless steel food prep table on the west wall has a box of shortening sitting on the prep table. This shortening is open and exposed with no protection from possible sources of contamination.</i></p> <p><i>There are boxes of Clear Liquid Fry being stored directly on the floor next to the Beverage Air RIC.]</i></p> |
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| 38. Personal cleanliness. | p |
| 39. Wiping cloths: properly used and stored. | . . . p |
| 40. Washing fruits and vegetables. | . . . p |

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| Proper Use of Utensils | Y N O A C R |
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| 41. In-use utensils: properly stored. | . . p |
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| <i>Fail Notes</i> | <p>3-304.12(C) <i>In-use utensil storage (Cleaned/sanitized surface) During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored on a clean portion of the FOOD preparation table or cooking EQUIPMENT only if the in-use UTENSIL and the FOOD-CONTACT surface of the FOOD preparation table or cooking EQUIPMENT are cleaned and SANITIZED at the required frequency.</i></p> <p><i>[The large plastic scoop for the ice machine is being stored directly on top of the Pepsi soda pop dispenser. There is an accumulation of dust on this surface.]</i></p> |
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| 42. Utensils, equipment and linens: properly stored, dried and handled. | . . p |
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| <i>Fail Notes</i> | <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.</i></p> <p><i>[On the wall-mounted shelves around the 3 vat sink there are stacks of stainless steel pans that are neither covered nor inverted. There are plastic stacked food containers that are stacked together while still wet.</i></p> <p><i>There are plastic bowls on the prep table against the west wall that are neither covered nor inverted.]</i></p> |
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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| Proper Use of Utensils | Y N O A C R |
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Fail Notes | 4-904.11(A) *SINGLE-SERVICE and SINGLE-USE ARTICLES and cleaned and SANITIZED UTENSILS shall be handled, displayed, and dispensed so that contamination of FOOD- and lip-contact surfaces is prevented. [There is a tub of utensils located on a shelf above the prep table against the west wall. There are rubber spatulas in this container that have the handles down so that the food-contact surface must be touched to remove the rubber spatulas from the container.]*

43. Single-use and single-service articles: properly used. p

Fail Notes | 4-903.11(C) *SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored as specified under ¶ 4-903.11(A) and shall be kept in the original protective PACKAGE or stored by using other means that afford protection from contamination until used. [On the shelves above the back prep table there are round aluminum containers that are outside of their original protective packaging and are neither covered nor inverted. In the dry storage room there are boxes of foam cups and trays being stored directly on the floor.]*

44. Gloves used properly. p

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| Utensils, Equipment and Vending | Y N O A C R |
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45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items p

Fail Notes | 4-202.11(A)(2) *Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. [There is a cracked yellow tray drying in the ware washing area that is used for storing donuts in the donut display case. There is a cracked plastic container on a shelf storing other equipment and utensils. In the Beverage Air RIC there is a container with raw hamburger patties inside that has an edge chipped off the container.]*

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

This item has Notes. See Footnote 2 at end of questionnaire.

Fail Notes | 4-501.16(A) *A WAREWASHING sink may not be used for handwashing. [An employee washed their hands at the 3 vat sink rather than using the hand sink next to the 3 vat sink.]*

47. Non-food contact surfaces clean. p

Fail Notes | 4-601.11(C) *NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [The base of the Beverage Air RIC has a build up of food debris, dried on leaked blood from the raw meats in the RIC, and a build up of grime. The handle to this RIC has a build up of grime/dirt on it. The shelves in the establishment have a build of grime/dirt on them. There is a plastic container storing clean equipment/utensils on a shelf near the 3 vat sink that has a build up of grime and dirt on the container. The vents for the wall Air Conditioning unit have a build up of dust on them.]*

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| Physical Facilities | Y N O A C R |
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

| Physical Facilities | Y | N | O | A | C | R | | | | | | | | |
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| 48. Hot and cold water available; adequate pressure. | p | .. | .. | .. | .. | .. | | | | | | | | |
| 49. Plumbing installed; proper backflow devices. | .. | p | .. | .. | .. | .. | | | | | | | | |
| <table border="0" style="width: 100%;"> <tr> <td style="width: 10%; vertical-align: top;"><i>Fail Notes</i></td> <td style="width: 10%; vertical-align: top;">5-203.15</td> <td style="vertical-align: top;"><i>P - If not provided with an air gap as specified under § 5-202.13, a dual check valve with an intermediate vent preceded by a screen of not less than 100 mesh to 25.4 mm (100 mesh to 1 inch) shall be installed upstream from a carbonating device and downstream from any copper in the water supply line. [The carbonator located inside of the Pepsi soda pop machine does not have an intermittent vent from the dual check valve.]</i></td> </tr> <tr> <td></td> <td style="vertical-align: top;">5-205.15(B)</td> <td style="vertical-align: top;"><i>Plumbing system (Maintained) A PLUMBING SYSTEM shall be maintained in good repair. [There is a steady drip from the faucet at the 3 vat sink.]</i></td> </tr> </table> | <i>Fail Notes</i> | 5-203.15 | <i>P - If not provided with an air gap as specified under § 5-202.13, a dual check valve with an intermediate vent preceded by a screen of not less than 100 mesh to 25.4 mm (100 mesh to 1 inch) shall be installed upstream from a carbonating device and downstream from any copper in the water supply line. [The carbonator located inside of the Pepsi soda pop machine does not have an intermittent vent from the dual check valve.]</i> | | 5-205.15(B) | <i>Plumbing system (Maintained) A PLUMBING SYSTEM shall be maintained in good repair. [There is a steady drip from the faucet at the 3 vat sink.]</i> | | | | | | | | |
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| 50. Sewage and waste water properly disposed. | p | .. | .. | .. | .. | .. | | | | | | | | |
| 51. Toilet facilities: properly constructed, supplied and cleaned. | .. | p | .. | .. | .. | .. | | | | | | | | |
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| 52. Garbage and refuse properly disposed; facilities maintained. | p | .. | .. | .. | .. | .. | | | | | | | | |
| 53. Physical facilities installed, maintained and clean. | .. | p | .. | .. | .. | .. | | | | | | | | |
| <table border="0" style="width: 100%;"> <tr> <td style="width: 10%; vertical-align: top;"><i>Fail Notes</i></td> <td style="width: 10%; vertical-align: top;">6-101.11(A)</td> <td style="vertical-align: top;"><i>Except as specified in ¶6-101.11(B), materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be: SMOOTH, durable, and EASILY CLEANABLE for areas where FOOD ESTABLISHMENT operations are conducted; Closely woven and EASILY CLEANABLE carpet for carpeted areas; and, Nonabsorbent for areas subject to moisture such as FOOD preparation areas, walk-in refrigerators, WAREWASHING areas, toilet rooms, mobile FOOD ESTABLISHMENT SERVICING AREAS, and areas subject to flushing or spray cleaning methods. [There are gaps around the wall Air Conditioning unit that have exposed/unprotected wood and insulation in the gaps. The surfaces of these small gaps are hard to get to and not smooth or easily cleanable.]</i></td> </tr> <tr> <td></td> <td style="vertical-align: top;">6-501.11</td> <td style="vertical-align: top;"><i>PHYSICAL FACILITIES shall be maintained in good repair. [In the kitchen there are two places where the linoleum is broken, leaving the floor unsmooth. There is a stained ceiling tile in the kitchen.]</i></td> </tr> <tr> <td></td> <td style="vertical-align: top;">6-501.12(A)</td> <td style="vertical-align: top;"><i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [There is a build up of dirt/grime/debris underneath the ice machine, around and under the mop sink, kitchen hand sink, and the ware washing sink. The ceiling in front of the wall Air Conditioner has a coat of dust on it. There is a build up of dust/dirt on the floor around the toilet in the men's restroom and around the toilet/along the walls in the women's restroom.]</i></td> </tr> </table> | <i>Fail Notes</i> | 6-101.11(A) | <i>Except as specified in ¶6-101.11(B), materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be: SMOOTH, durable, and EASILY CLEANABLE for areas where FOOD ESTABLISHMENT operations are conducted; Closely woven and EASILY CLEANABLE carpet for carpeted areas; and, Nonabsorbent for areas subject to moisture such as FOOD preparation areas, walk-in refrigerators, WAREWASHING areas, toilet rooms, mobile FOOD ESTABLISHMENT SERVICING AREAS, and areas subject to flushing or spray cleaning methods. [There are gaps around the wall Air Conditioning unit that have exposed/unprotected wood and insulation in the gaps. The surfaces of these small gaps are hard to get to and not smooth or easily cleanable.]</i> | | 6-501.11 | <i>PHYSICAL FACILITIES shall be maintained in good repair. [In the kitchen there are two places where the linoleum is broken, leaving the floor unsmooth. There is a stained ceiling tile in the kitchen.]</i> | | 6-501.12(A) | <i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [There is a build up of dirt/grime/debris underneath the ice machine, around and under the mop sink, kitchen hand sink, and the ware washing sink. The ceiling in front of the wall Air Conditioner has a coat of dust on it. There is a build up of dust/dirt on the floor around the toilet in the men's restroom and around the toilet/along the walls in the women's restroom.]</i> | | | | | |
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| 54. Adequate ventilation and lighting; designated areas used. | .. | p | .. | .. | .. | .. | | | | | | | | |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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| Physical Facilities |
|---------------------|

Y N O A C R

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| <i>Fail Notes</i> | <p>6-202.11(A) <i>Except as specified in ¶ 6-202.11(B), light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES. [There are 24 unshielded light bulbs in the kitchen around the exposed food and equipment.]</i></p> |
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| Administrative/Other |
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Y N O A C R

55. Other violations

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| EDUCATIONAL MATERIALS |
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The following educational materials were provided p

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|-----------------------------|---|
| <i>Material Distributed</i> | <p><i>Education Title #07 Corrective Actions</i></p> <p><i>Education Title #08 Date Marking</i></p> <p><i>Education Title #25 Handwashing</i></p> <p><i>Education Title #27 Hot and Cold Holding</i></p> <p><i>Education Title #43 Storing Food in WIC</i></p> |
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

True RIC:
Milk - 41.0 F

Beverage Air RIC:
Polish Sausage cooked with Cheese - 37.4 F

Footnote 2

Notes:

Facility has bleach for their chemical sanitizer. There are chlorine test strips on site.

