

**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:** 106328FE  
**Business:** LONG JOHN SILVERS

**Inspection:** 79000236  
**Store ID:**  
**Phone:** 6205086040  
**Inspector:** KDA79  
**Reason:** 01 Routine  
**Results:** No Follow-up

1600 N SUMMIT ST  
 ARKANSAS CITY, KS 67005

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
08/03/14	01:45 PM	03:40 PM	1:55	0:10	2:05	0	
<b>Total:</b>			1:55	0:10	2:05	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Email Sent Notification To \_\_\_\_\_ Lic. Insp. No  
 Priority(P) Violations 1 Priority foundation(Pf) Violations 3  
 Certified Manager on Staff .. Address Verified p Actual Sq. Ft. 2800  
 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) 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**

<b>Demonstration of Knowledge</b>	Y	N	O	A	C	R
1. Certification by accredited program, compliance with Code, or correct responses.	..	..	p	..	..	..
<b>Employee Health</b>	Y	N	O	A	C	R
2. Management awareness; policy present.	p	..	..	..	..	..
3. Proper use of reporting, restriction and exclusion.	p	..	..	..	..	..
<b>Good Hygienic Practices</b>	Y	N	O	A	C	R

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

	Y	N	O	A	C	R		
<b>Good Hygienic Practices</b>								
4. Proper eating, tasting, drinking, or tobacco use	p	..	..	..	..	..		
5. No discharge from eyes, nose and mouth.	p	..	..	..	..	..		
<b>Preventing Contamination by Hands</b>								
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	..	..	..	..	..		
<b>Approved Source</b>								
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	..	..		
<b>Protection from Contamination</b>								
13. Food separated and protected.	p	..	..	..	..	..		
14. Food-contact surfaces: cleaned and sanitized.	..	p	..	..	p	..		
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%; border-right: 1px solid black; padding-right: 5px;"><i>Fail Notes</i></td> <td style="padding-left: 5px;"> <p>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.</p> <p><i>[At the 3 vat sink there were stacked dishes on the sanitization side of the sink that an employee identified as clean dishes. There were two stainless steel pans and one plastic food tub that had sticker residue on the outside of the containers after the cleaning process was completed and the containers were air drying. Corrected on Site (COS) - the dishes were returned to the 3 vat sink to be cleaned.]</i></p> </td> </tr> </table>	<i>Fail Notes</i>	<p>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.</p> <p><i>[At the 3 vat sink there were stacked dishes on the sanitization side of the sink that an employee identified as clean dishes. There were two stainless steel pans and one plastic food tub that had sticker residue on the outside of the containers after the cleaning process was completed and the containers were air drying. Corrected on Site (COS) - the dishes were returned to the 3 vat sink to be cleaned.]</i></p>						
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15. Proper disposition of returned, previously served, reconditioned and unsafe food.	p	..	..	..	..	..		
<b>Potentially Hazardous Food Time/Temperature</b>								
16. Proper cooking time and temperatures.	p	..	..	..	..	..		
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>								
17. Proper reheating procedures for hot holding.	..	..	p	..	..	..		
18. Proper cooling time and temperatures.	p	..	..	..	..	..		
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>								
19. Proper hot holding temperatures.	p	..	..	..	..	..		
<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>								
20. Proper cold holding temperatures.	p	..	..	..	..	..		
<b><i>This item has Notes. See Footnote 4 at end of questionnaire.</i></b>								
21. Proper date marking and disposition.	..	p	..	..	p	..		

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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<i>Fail Notes</i>	3-501.18(A)(1) <i>P - RTE PHF/TCS, Disposition (discard if held 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 held at a temperature of 5°C (41°F) or less for more than 7 days, with the day of preparation counted as Day 1. [In the Reach-in-Cooler near the fryers there were two containers of Cole Slaw with "Sunday" stickers on them and a written in date of 8/4. Upon questioning the staff on the date, I was informed that the Cole Slaw was prepared today and dated for today as the day of preparation. Corrected on Site (COS) - corrected the date to 8/3.]</i>
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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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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>	7-102.11 <i>Pf - Common Name (Working Containers) Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. [On the floor near the registers there is an unlabeled red bucket with a liquid and rag inside. Staff identified this as their sanitizer water for cleaning their counters. COS - labeled.]</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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***This item has Notes. See Footnote 5 at end of questionnaire.***

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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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Food Identification	Y	N	O	A	C	R
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*Fail Notes* | 3-302.12 *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.*  
*[There was an unlabeled shaker near the french fries hot hold that had a white powder inside. Staff identified this as salt.]*

Prevention of Food Contamination	Y	N	O	A	C	R
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36. Insects, rodents and animals not present. .. p .. .. ..

*Fail Notes* | 6-202.15(A)(3) *Outer openings (Doors) Outer openings of a FOOD ESTABLISHMENT shall be protected against the entry of insects and rodents by solid, self-closing, tight-fitting doors.*  
*[The entrance door to the establishment has a 1/4 to 1/2 inch gap along the bottom threshold of the door.]*

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 6 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 .. .. ..

42. Utensils, equipment and linens: properly stored, dried and handled. p .. .. ..

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.*  
*[Next to the ice bath cold hold at the register counter there are stacks of paper trays that are outside of their original protective packaging and are neither covered nor inverted.*  
  
*In the dry storage hall in the back there are stacks of paper trays in baskets and to go containers that are outside of their original protective packaging and neither covered nor inverted.]*

44. Gloves used properly. p .. .. ..

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 .. .. p ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending
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Y N O A C R

<i>Fail Notes</i>	<p>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.</i>  <i>[The plastic container with the hush puppy batter at the fryers is chipped along the top edge. COS - discarded the container.</i></p> <p><i>The plastic lid over the corn on the cob hot holding has a corner chipped off of the lid. COS - discarded.</i></p> <p><i>In the dry storage room that used to be a walk-in-cooler there is a plastic food container with one edge that is melted and warped, no longer leaving it smooth and easily cleanable. COS - discarded.</i></p> <p><i>In the dry storage room that used to be a walk-in-cooler there is a plastic food lid with 3-5 cracks along the edge. COS - discarded.</i></p> <p><i>The drink pitcher at the ice machine is cracked and has a piece of the container missing. COS - discarded.</i></p> <p><i>In the walk-in-freezer there is a container full of frozen fish that is cracked and missing a piece along the top edge. COS - discarded.]</i></p>
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45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Core items p . . . . .

<i>Fail Notes</i>	<p>4-501.11(A) <i>EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements specified under Parts 4-1 and 4-2.</i>  <i>[The metal/stainless steel shelving in the walk-in-cooler is showing signs of rust.]</i></p> <p>4-501.11(B) <i>EQUIPMENT components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications.</i>  <i>[The door seal to the walk-in-freezer shows signs of cracking/breaking. Note - everything in freezer appears to be staying frozen.]</i></p>
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46. Warewashing facilities: installed, maintained, and used; test strips. p . . . . .

***This item has Notes. See Footnote 7 at end of questionnaire.***

47. Non-food contact surfaces clean. p . . . . .

<i>Fail Notes</i>	<p>4-601.11(C) <i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.</i>  <i>[The wall mounted black fan by the window has an accumulation of dust on it.]</i></p>
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Physical Facilities
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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 . . . . .

<i>Fail Notes</i>	<p>6-202.14 <i>Except where a toilet room is located outside a FOOD ESTABLISHMENT and does not open directly into the FOOD ESTABLISHMENT, such as a toilet room that is provided by the management of a shopping mall, a toilet room located on the PREMISES shall be completely enclosed and provided with a tight-fitting and self-closing door.</i>  <i>[The doors to the men's and women's restrooms are not self-closing. Note - they are being kept pulled closed in between uses.]</i></p>
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52. Garbage and refuse properly disposed; facilities maintained. p . . . . .

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities	Y	N	O	A	C	R
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53. Physical facilities installed, maintained and clean.

p    "    "    "    "    "

*Fail Notes*    6-501.11    *PHYSICAL FACILITIES shall be maintained in good repair.  
[There are two spots of peeling wall paper in the front retail area.*

*There are two missing/broken ceiling tiles in the retail area.*

*The dry storage room that used to be a walk-in-cooler has a damaged flooring - the linoleum is peeling up along the edges and is worn down/completely missing in places, exposing the flooring underneath which is also worn down and broken clear into the concrete which is chipped, leaving the floor so that it is not smooth or easily cleanable.]*

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
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The following educational materials were provided    "

*Material Distributed* | *Education Title #07*    *Corrective Actions*

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

**Notes:**

Cooking fish - 167.3

## **Footnote 2**

**Notes:**

There was chopped lettuce in the reach-in-cooler near the fryers that was 53.7 F. Staff stated that the lettuce had just been put up after having been out over the busy lunch rush to make sandwiches for approximately thirty minutes. The lettuce was in the cooling process.

## **Footnote 3**

**Notes:**

Fried Foods Hot Hold:  
Fish - 154.6 F

Steam Table:  
Green Beans - 143.7 F

Counter Hot Hold:  
Corn on the Cob - 157.3 F

## **Footnote 4**

**Notes:**

Ice Bath on Counter:  
Cole Slaw - 43.6 F

Delfield Reach-in-Cooler:  
Coleslaw - 40.3 F

Walk-in-Cooler:  
Cod - 35.1 F

## **Footnote 5**

**Notes:**

Frozen food thawing in walk-in-cooler.

## **Footnote 6**

**Notes:**

Wiping cloths stored in 200ppm chemical sanitizer (Quaternary Ammonia)

## **Footnote 7**

**Notes:**

Quaternary Ammonia from a dispenser is used in the establishment. Appropriate test strips are on hand. The 3 vat sink, in use during the inspection, showed 200ppm.

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## FIELD WARNING LETTER

**Insp Date:** 8/3/2014      **Business ID:** 106328FE

**Business:** LONG JOHN SILVERS

1600 N SUMMIT ST  
ARKANSAS CITY, KS 67005

**Inspection:** 79000236

**Store ID:**

**Phone:** 6205086040

**Inspector:** KDA79

**Reason:** 01 Routine

**Reference:**

Time In / Time Out

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## 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 above, 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.