

**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:** 8/12/2014      **Business ID:** 7942231E  
**Business:** WIENER MOBILE  
 828 N 1ST ST  
 MU # 6903  
 ARKANSAS CITY, KS 67005

**Inspection:** 79000253  
**Store ID:**  
**Phone:** 620-506-7214  
**Inspector:** KDA79  
**Reason:** 11 Plan  
**Results:** No Follow-up

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
08/12/14	02:00 PM	04:00 PM	2:00	1:00	3:00	0	
<b>Total:</b>			2:00	1:00	3:00	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Print      Lic. Insp. No  
 Priority(P) Violations 0      Priority foundation(Pf) Violations 0  
 Certified Manager on Staff      Address Verified p      Actual Sq. Ft. 40  
 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.	..	..	..	..	..	..
<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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Good Hygienic Practices	Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use	..	..	..	..	..	..
5. No discharge from eyes, nose and mouth.	..	..	..	..	..	..
Preventing Contamination by Hands	Y	N	O	A	C	R
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><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
Approved Source	Y	N	O	A	C	R
9. Food obtained from approved source.	..	..	..	..	..	..
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>						
10. Food received at proper temperature.	..	..	..	..	..	..
11. Food in good condition, safe and unadulterated.	..	..	..	..	..	..
<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>						
12. Required records available: shellstock tags, parasite destruction.	..	..	..	..	..	..
Protection from Contamination	Y	N	O	A	C	R
13. Food separated and protected.	..	..	..	..	..	..
<b><i>This item has Notes. See Footnote 4 at end of questionnaire.</i></b>						
14. Food-contact surfaces: cleaned and sanitized.	..	..	..	..	..	..
<b><i>This item has Notes. See Footnote 5 at end of questionnaire.</i></b>						
15. Proper disposition of returned, previously served, reconditioned and unsafe food.	..	..	..	..	..	..
Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
16. Proper cooking time and temperatures.	..	..	..	..	..	..
17. Proper reheating procedures for hot holding.	..	..	..	..	..	..
18. Proper cooling time and temperatures.	..	..	..	..	..	..
<b><i>This item has Notes. See Footnote 6 at end of questionnaire.</i></b>						
19. Proper hot holding temperatures.	..	..	..	..	..	..
<b><i>This item has Notes. See Footnote 7 at end of questionnaire.</i></b>						
20. Proper cold holding temperatures.	..	..	..	..	..	..
<b><i>This item has Notes. See Footnote 8 at end of questionnaire.</i></b>						
21. Proper date marking and disposition.	..	..	..	..	..	..
<b><i>This item has Notes. See Footnote 9 at end of questionnaire.</i></b>						
22. Time as a public health control: procedures and record.	..	..	..	..	..	..
Consumer Advisory	Y	N	O	A	C	R
23. Consumer advisory provided for raw or undercooked foods.	..	..	..	..	..	..
<b><i>This item has Notes. See Footnote 10 at end of questionnaire.</i></b>						
Highly Susceptible Populations	Y	N	O	A	C	R
24. Pasteurized foods used; prohibited foods not offered.	..	..	..	..	..	..
Chemical	Y	N	O	A	C	R
25. Food additives: approved and properly used.	..	..	..	..	..	..

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Chemical		Y	N	O	A	C	R
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26. Toxic substances properly identified, stored and used.

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***This item has Notes. See Footnote 11 at end of questionnaire.***

Conformance with Approved Procedures		Y	N	O	A	C	R
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27. Compliance with variance, specialized process and HACCP plan.

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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.

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29. Water and ice from approved source.

.. .. . . . . .

***This item has Notes. See Footnote 12 at end of questionnaire.***

30. Variance obtained for specialized processing methods.

.. .. . . . . .

Food Temperature Control		Y	N	O	A	C	R
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31. Proper cooling methods used; adequate equipment for temperature control.

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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
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35. Food properly labeled; original container.

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***This item has Notes. See Footnote 13 at end of questionnaire.***

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

.. .. . . . . .

37. Contamination prevented during food preparation, storage and display.

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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
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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.

.. .. . . . . .

***This item has Notes. See Footnote 14 at end of questionnaire.***

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

.. .. . . . . .

***This item has Notes. See Footnote 15 at end of questionnaire.***

45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items

.. .. . . . . .

46. Warewashing facilities: installed, maintained, and used; test strips.

.. .. . . . . .

***This item has Notes. See Footnote 16 at end of questionnaire.***

47. Non-food contact surfaces clean.

.. .. . . . . .

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Physical Facilities	Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.	..	..	..	..	..	..
<b><i>This item has Notes. See Footnote 17 at end of questionnaire.</i></b>						
49. Plumbing installed; proper backflow devices.	..	..	..	..	..	..
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.	..	..	..	..	..	..
54. Adequate ventilation and lighting; designated areas used.	..	..	..	..	..	..

Administrative/Other	Y	N	O	A	C	R
55. Other violations	..	..	..	..	..	..

## EDUCATIONAL MATERIALS

The following educational materials were provided ..

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## **Footnote 1**

### **Notes:**

The hand sink must be used for hand washing only.

There must be a sign stating which vat of your 4 vat sink is for hand washing.

Hand soap and paper towels must always be available for hand washing.

## **Footnote 2**

### **Notes:**

Your food must come from licensed suppliers. Groceries stores, food suppliers, etc. You may not prepare food at home and bring it to the mobile unit to sell. All food must be prepared at the unit itself where an inspector can monitor your processes.

## **Footnote 3**

### **Notes:**

You must protect the food from contamination at all times with your unit. No flies landing on/in the food, etc.

## **Footnote 4**

### **Notes:**

Since you only have one compartment for cold holding your meat - always make sure that raw meats are completely separate from fully-cooked meats (raw hamburger separate from the hotdogs that come fully cooked).

## **Footnote 5**

### **Notes:**

Make sure you wash your dishes in a 3 step process - Wash with hot soapy water, rinse the hot soapy water off, sanitize in your bleach water (50-100ppm bleach). After you have finished washing, allow your equipment to air dry.

## **Footnote 6**

### **Notes:**

If you pre-cook your hamburgers before storing them with the hotdogs to prevent problems with raw/cooked storage, make sure you cool your meat (and any other product you plan to keep leftovers of, such as your chili, cheese, sauerkraut, etc) from 135 F to 41 F within 6 hours. You have 2 hours to go from 135 F to 70 F, then another 4 hours to reach 41 F.

When you reheat the hamburgers, if they are going to be hot held they must be reheated to 165 F within 2 hours maximum. Then after they have reached this temperature they may be held at 135 F.

## **Footnote 7**

### **Notes:**

Hot holding temperature is 135 F.

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## **Footnote 8**

### **Notes:**

Cold holding temperature is 41 F. You will have to go through a lot of ice in the tubs to keep the food at the proper temperature.

## **Footnote 9**

### **Notes:**

Anything that is potentially hazardous (sauerkraut, chili, cut tomatoes, cooked meats, hot dogs, etc) once you open the package/cook it, must be dated for 7 days. The day it is opened is day 1 (or the day you cook it if you're cooking a raw meat). You then have 6 days from that day to finish using the product or it can no longer be sold from your food establishment. For example: Today is 8/12/14. If you open a package of hotdogs today, you would date them "Opened 8/12/14". You have until 8/18/14 to use the entire package and sell them before they can no longer be used in your establishment. This is 7 days total, with day 1 being the day it was opened.

## **Footnote 10**

### **Notes:**

If you plan to cook-to-order you must have an advisory warning people that consuming raw or undercooked animal-based foods increases their chances of getting sick, and disclose what items you would cook to order (such as hamburgers, if you would cook a hamburger medium rare on request from a customer).

## **Footnote 11**

### **Notes:**

Be careful with your chemical storage. Chemicals cannot be above or directly next to food, drink, dishes you eat off of, utensils you eat with, anything towels/napkins you might wipe your face/hands with, any food storage containers, etc. They need to be completely separate.

Even things such as lotion fall into the chemical category. If it is something you cannot consume, consider it to be a chemical. I often tell people to consider - if it leaked onto your food, would you still be able to eat it without risking getting sick. If the answer is no, then do not store the item anywhere near your food products.

## **Footnote 12**

### **Notes:**

Your water has to come from either a well that is inspected yearly with the proper documentation proving it is inspected, OR from the city water supply. You must use food grade hoses to move the water from the city supply into your water tank.

## **Footnote 13**

### **Notes:**

All items need to be labeled with the common name any time they are removed from the original container and put into a new container. This includes all chemicals, seasonings, etc.

## **Footnote 14**

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**Notes:**

You may not have bare-hand contact with food that is ready to be served. This includes your buns, your toppings, your meat, etc. Even if you have just washed your hands, this would be a critical violation and you would be required to trash whatever you touch with your bare hands. Please use gloves, tongs, etc to touch the food.

**Footnote 15****Notes:**

Similarly with your water hose - make sure your food is stored in food-grade containers. They will have labeling on them indicative of use for food if they are food grade. (Common labeling includes "NSF", a picture of a wine glass and a fork. If in doubt, save your original wrapping that came with the container that indicates it is made of food grade material.)

**Footnote 16****Notes:**

It will not take much bleach to have the 50-100ppm concentration required for bleach.

1 cap of bleach to 3 gallons of water will give you the appropriate concentration. You can adjust this down for small amounts of water.

**Footnote 17****Notes:**

The water flow is inconsistent - you must have hot and cold water available at ALL times. The water cannot be so hot it will burn you when you try to wash your hands. The water must be 100 F minimum, 120 F maximum.