

**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:** 8/13/2014      **Business ID:** 101988FE  
**Business:** IKE'S DONUT SHOP

**Inspection:** 79000254  
**Store ID:**  
**Phone:** 6204427610  
**Inspector:** KDA79  
**Reason:** 02 Follow-up  
**Results:** Administrative Review

909 N SUMMIT  
 ARKANSAS CITY, KS 67005

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
08/13/14	08:15 AM	11:15 AM	3:00	0:20	3:20	0	
<b>Total:</b>			3:00	0:20	3:20	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Print      Lic. Insp. No

Priority(P) Violations 5      Priority foundation(Pf) Violations 6

Certified Manager on Staff       Address Verified       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](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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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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

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

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

<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</i>  <i>[Two employees were working at the front counter registers, one at the window and one for the inside customers. Both employees were taking orders, putting on gloves, grabbing donuts and sacking them up, then removing the gloves to take the payment from the customers. Both employees moved on to the next customer after taking cash payments and put fresh gloves on without washing hands after handling cash/other forms of payment from the previous customer. Corrected on Site (COS) - educated both employees on the necessity of washing hands after handling items that may contaminate the hands before putting on fresh gloves. Later in inspection observed one of the employees handle cash payment from a customer and go to the next customer, putting on gloves to grab donuts without washing hands. Stopped the employee and had them go wash their hands before putting on a new pair of gloves and dispensing donuts.]</i></p>
	2-301.15	<p><i>Pf - Where to Wash Hands- FOOD EMPLOYEES shall clean their hands only in a HANDWASHING SINK or APPROVED automatic handwashing facility.</i>  <i>[An employee washed their hands at the 3 vat sink instead of using the hand sink on the other side of the 3 vat sink or the hand sink up front near the registers. COS - explained that hand washing needs to be done at the hand washing sinks.]</i></p>

- |  |    |    |    |    |    |    |
|--|----|----|----|----|----|----|
| 7. No bare hand contact with RTE foods or approved alternate method properly followed. | .. | .. | .. | .. | .. | .. |
| 8. Adequate handwashing facilities supplied and accessible.                            | .. | p  | .. | .. | p  | p  |

<i>Fail Notes</i>	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.</i>  <i>[The hand sink in the kitchen next to the 3 vat sink has a soap dispenser with soap inside. It is not dispensing the soap. COS - an employee worked with the machine and managed to get it working.]</i></p>
	6-301.14	<p><i>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.</i>  <i>[There are no hand washing signs in the men's or women's restrooms. COS - I am providing them with hand washing signs to post.]</i></p>

<b>Approved Source</b>	Y	N	O	A	C	R
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|--|----|----|----|----|----|----|
| 9. Food obtained from approved source.                                 | .. | .. | .. | .. | .. | .. |
| 10. Food received at proper temperature.                               | .. | .. | .. | .. | .. | .. |
| 11. Food in good condition, safe and unadulterated.                    | .. | .. | .. | .. | .. | .. |
| 12. Required records available: shellstock tags, parasite destruction. | .. | .. | .. | .. | .. | .. |

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

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Protection from Contamination
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Y N O A C R

Fail Notes	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. [In the windowed Pepsi Reach-in-Cooler (RIC) near the front, there was a box of raw shell eggs being stored on a shelf directly above containers of Premium Yocream (Frozen Yogurt Mix for the Frozen Yogurt Machine) and a stainless steel pan containing frozen yogurt mix. COS - the RIC was rearranged to have the raw eggs on the bottom.]</i>
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14. Food-contact surfaces: cleaned and sanitized. .. p .. .. p p

Fail Notes	4-601.11(A) <i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [There are shelves on the wall in the ware washing area containing plastic food buckets, plastic food lids, and stainless steel pans. Staff identified all these as being clean dishes. There was sticker residue on several of these containers (approximately 10-15 buckets that were stacked together so that sticker residue on the outside of some containers was in contact with the inside of other containers, 5-10 lids, 3 stainless steel pans). COS - all items were removed from the shelves and returned to the 3 vat sink to be cleaned. Explained to staff that the paper of the sticker and the glue used to affix the paper to the containers can harbor bacteria and that it should be completely cleaned off in a thorough cleaning process.]</i>
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15. Proper disposition of returned, previously served, reconditioned and unsafe food. .. .. .. .. ..

Potentially Hazardous Food Time/Temperature
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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. .. .. .. .. ..
- 19. Proper hot holding temperatures. .. .. .. .. ..
- 20. Proper cold holding temperatures. p .. .. .. ..
- 21. Proper date marking and disposition. .. .. .. .. ..
- 22. Time as a public health control: procedures and record. .. p .. .. .. ..

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

Fail Notes	3-501.19(A)(1)(a) <i>Pf - Time as a Public Health Control (Written procedure-TPHC) If time without temperature control is used as the public health control for a working supply of POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) before cooking, or for READY-TO-EAT POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) that is displayed or held for sale or service, written procedures shall be prepared in advance, maintained in the FOOD ESTABLISHMENT and made available to the REGULATORY AUTHORITY upon request that specify methods of compliance with Food Code Time as a Public Health Control procedures. [Today there are Ham &amp; Cheese Pockets, Cajun Rolls, Jalapeno Cheese Sausage Rolls, Hurricanes, Volcanos, and Regular Sausage Rolls that are all sitting in the display case with the regular donuts without any sort of temperature control on the items. All of these items contain meat and or cheese and are potentially hazardous. Staff informed me today that they are using time as a control on these items. I requested the written procedures for their time as control and they were unable to provide any. A staff member spoke with the owner and informed me that there were no written procedures to provide.]</i>
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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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Fail Notes	3-501.19(B)(2)	<p><i>Pf - Time as a PHC - 4 hours (marked with time) If time without temperature control is used as the public health control up to a maximum of 4 hours, the FOOD shall be marked or otherwise identified to indicate the time that is 4 hours past the point in time when the FOOD is removed from temperature control.</i></p> <p><i>[Today there are Ham &amp; Cheese Pockets, Cajun Rolls, Jalapeno Cheese Sausage Rolls, Hurricanes, Volcanos, and Regular Sausage Rolls that are all sitting in the display case with the regular donuts without any sort of temperature control on the items. All of these items container meat and or cheese and are potentially hazardous. There are no time stamps on the trays for the items stating when they were removed from temperature control and put on display. Staff was able to inform me that they had been put on display at 8:00am and would be discarded at 12:00pm if they were not used. I am speaking with staff about having time stamps on the items and their options for how to time stamp. (sticker on the corner of the tray, a written list kept on the side of the case with a written time for when every item is put out, etc)]</i></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.

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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.

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Chemical	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.

.. p .. . p p

Fail Notes	7-201.11(B)	<p><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></p> <p><i>[In the dry storage room there is a box containing Insecticide, Nut &amp; Bolt Loosener, and Threadlocker sitting directly on top of a box containing Donut Boxes. COS - the chemicals were moved.]</i></p>
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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.

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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.

.. .. . . . . .

30. Variance obtained for specialized processing methods.

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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.

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32. Plant food properly cooked for hot holding.

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33. Approved thawing methods used.

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34. Thermometers provided and accurate.

.. .. . . . . .

Food Identification	Y	N	O	A	C	R
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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Food Identification		Y	N	O	A	C	R
35. Food properly labeled; original container.		p	..	..	..	..	..
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.		p	..	..	..	..	..
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.		p	..	..	..	..	..
42. Utensils, equipment and linens: properly stored, dried and handled.		..	p	..	..	..	p
<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>  <i>[On the shelf above the 3 vat sink there are stacks of plastic food buckets, identified by staff as clean, that are stacked together while wet so that they will be unable to finish air drying.</i></p> <p><i>On the shelf above the hand sink/mop sink near the 3 vat there are stainless steel pans, identified by staff as clean, that are neither covered nor inverted.</i></p> <p><i>On the south wall on a shelf above the icings there are plastic/ceramic bowls that are neither covered nor inverted.]</i></p> <p>4-904.11(A) <i>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.</i>  <i>[On the south wall of the establishment above the icings there is a plastic bucket containing utensils, including a rubber spatula that is handle down, so that the food contact surface will be grabbed when removing the spatula from the container.]</i></p> <p>4-904.11(B) <i>Knives, forks, and spoons that are not prewrapped shall be presented so that only the handles are touched by EMPLOYEES and by CONSUMERS if CONSUMER self-service is provided.</i>  <i>[In the dry storage room in the back there is a box of plastic spoons. These spoons have the handles facing all directions so that the food contact/lip contact surface of one spoon may be touched when removing another spoon from the box.]</i></p>						
43. Single-use and single-service articles: properly used.		p	..	..	..	..	..
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		..	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></p> <p><i>[On the drying shelf near the 3 vat sink there was a small, yellow plastic food tray that was chipped and broken along one edge. Staff stated they would go through the plastic trays and remove the broken ones.</i></p> <p><i>In the back on top of bags of flour there are three large, yellow plastic food trays that are cracked and broken. Note - staff stated these were sitting here to be trashed and are to be taken out to the dumpster.</i></p> <p><i>On a shelf above the drying shelf by the 3 vat sink there was a white bucket with a chipped and cracked handle along one edge. COS - this container was discarded.]</i></p>
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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   p

<i>Fail Notes</i>	<p>4-501.16(A) <i>A WAREWASHING sink may not be used for handwashing.</i></p> <p><i>[An employee washed their hands multiple times at the 3 vat sink. COS - explained to employee that the ware washing sinks may not be used for hand washing.]</i></p>
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47. Non-food contact surfaces clean.     p   ..   ..   ..   ..   ..

Physical Facilities
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Y N O A C R

48. Hot and cold water available; adequate pressure.     ..   ..   ..   ..   ..   ..

49. Plumbing installed; proper backflow devices.     ..   p   ..   ..   ..   p

<i>Fail Notes</i>	<p>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.</i></p> <p><i>[A dual check valve with an intermittent vent has been installed on the carbonator of the Pepsi Soda Pop Machine. The vented dual check valve is upstream of the filter rather than downstream. I explained to staff that this needed to be switched so that the flow will come through the line, go through the filter, and then go through the vented dual check valve.]</i></p>
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50. Sewage and waste water properly disposed.     ..   ..   ..   ..   ..   ..

51. Toilet facilities: properly constructed, supplied and cleaned.     ..   p   ..   ..   ..   p

<i>Fail Notes</i>	<p>5-501.17 <i>A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.</i></p> <p><i>[The women's restroom has a trashcan that is designed to have a closing lid, but the part of the lid that closes is missing.]</i></p>
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52. Garbage and refuse properly disposed; facilities maintained.     ..   ..   ..   ..   ..   ..

53. Physical facilities installed, maintained and clean.     ..   p   ..   ..   ..   p

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities
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Y   N   O   A   C   R

Fail Notes	<p>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 window Air Conditioning unit installed in the wall 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></p> <p>6-501.12(A)    <i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [The vents on the window air conditioning unit installed in the wall have an accumulation of dust on them.</i></p> <p style="margin-left: 40px;"><i>The ceiling in front of the air conditioning unit has an accumulation of dust on it.]</i></p>
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54. Adequate ventilation and lighting; designated areas used.

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***This item has Notes. See Footnote 3 at end of questionnaire.***

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

*Material Distributed | Education Title #25    Handwashing*

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Please note - upon an inquiry from an employee - hand sanitizer is not an acceptable replacement for washing hands.

## **Footnote 2**

### **Notes:**

Note to Owner -

Please note when using time as control:

Written procedures must be prepared in advance and available upon request at all times.

All employees must be aware of the procedures and follow them.

The initial temperature of items that have time as a control must be 135 F or above (if hot), or 41 F or below (if cold). I believe your items are cooked and then put on display - please ensure they are reaching 135 F in the cooking process before being put on display. If you have items that you are cooking, and then cooling to 41 F or below before putting them on display without temperature control, you must have written procedures on your cooling process for the items.

When the four hours is up any items remaining must be discarded, no exceptions.

If you have any questions, please feel free to inquire.

## **Footnote 3**

### **Notes:**

They are using shatterproof lights.

