

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: 8/26/2014 **Business ID:** 111422FE
Business: HAMBURGER SHACK (THE)

 611 1/2 W MADISON
 ARKANSAS CITY, KS 67005

Inspection: 79000262
Store ID:
Phone: 6204420385
Inspector: KDA79
Reason: 02 Follow-up
Results: Administrative Review

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
08/26/14	12:25 PM	01:45 PM	1:20	0:25	1:45	0	
Total:			1:20	0:25	1:45	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Sent Notification To _____ Lic. Insp. No
 Priority(P) Violations 1 Priority foundation(Pf) Violations 0
 Certified Manager on Staff Address Verified Actual Sq. Ft. 2400
 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

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

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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 | | .. | .. | .. | .. | .. | .. |
| 5. No discharge from eyes, nose and mouth. | | .. | .. | .. | .. | .. | .. |

Preventing Contamination by Hands		Y	N	O	A	C	R
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|--|--|----|----|----|----|----|----|
| 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. | | p | .. | .. | .. | .. | .. |

Approved Source		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. | | .. | .. | .. | .. | .. | .. |

Protection from Contamination		Y	N	O	A	C	R
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| 13. Food separated and protected. | | p | .. | .. | .. | .. | .. |
| 14. Food-contact surfaces: cleaned and sanitized. | | .. | .. | .. | .. | .. | .. |
| 15. Proper disposition of returned, previously served, reconditioned and unsafe food. | | .. | .. | .. | .. | .. | .. |

Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
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|--|--|----|----|----|----|----|----|
| 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 | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 1 at end of questionnaire.</i> | | .. | .. | .. | .. | .. | .. |
| 21. Proper date marking and disposition. | | .. | .. | .. | .. | .. | .. |
| 22. Time as a public health control: procedures and record. | | .. | .. | .. | .. | .. | .. |

Consumer Advisory		Y	N	O	A	C	R
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| 23. Consumer advisory provided for raw or undercooked foods. | | .. | .. | .. | p | .. | .. |
| <i>This item has Notes. See Footnote 2 at end of questionnaire.</i> | | .. | .. | .. | .. | .. | .. |

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. | | .. | .. | .. | .. | .. | .. |
| 26. Toxic substances properly identified, stored and used. | | p | .. | .. | .. | .. | .. |

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

Safe Food and Water		Y	N	O	A	C	R
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|---|--|----|----|----|----|----|----|
| 28. Pasteurized eggs used where required. | | .. | .. | .. | .. | .. | .. |
|---|--|----|----|----|----|----|----|

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Safe Food and Water	Y	N	O	A	C	R		
29. Water and ice from approved source.		
30. Variance obtained for specialized processing methods.		
Food Temperature Control	Y	N	O	A	C	R		
31. Proper cooling methods used; adequate equipment for temperature control.		
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		
35. Food properly labeled; original container.	p		
Prevention of Food Contamination	Y	N	O	A	C	R		
36. Insects, rodents and animals not present.	..	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>6-501.111(A) <i>P - Pests (Prohibited) The PREMISES shall be maintained free of insects, rodents, and other pests. [There were two roaches seen during inspection. One crawling down the door frame at the entry to the kitchen, one crawling across a dining table in the dining area.</i></p> <p><i>Note - since the last inspection the establishment has hired a pest control company. Bug Stoppers - last visited today, 8/26/14 and previously on 8/12/14. They sprayed for roaches on both visits per the receipt the establishment showed me today.]</i></p> </td> </tr> </table>	<i>Fail Notes</i>	<p>6-501.111(A) <i>P - Pests (Prohibited) The PREMISES shall be maintained free of insects, rodents, and other pests. [There were two roaches seen during inspection. One crawling down the door frame at the entry to the kitchen, one crawling across a dining table in the dining area.</i></p> <p><i>Note - since the last inspection the establishment has hired a pest control company. Bug Stoppers - last visited today, 8/26/14 and previously on 8/12/14. They sprayed for roaches on both visits per the receipt the establishment showed me today.]</i></p>						
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37. Contamination prevented during food preparation, storage and display.		
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.		
42. Utensils, equipment and linens: properly stored, dried and handled.		
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		
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Core items		
46. Warewashing facilities: installed, maintained, and used; test strips.		
47. Non-food contact surfaces clean.	p		
Physical Facilities	Y	N	O	A	C	R		
48. Hot and cold water available; adequate pressure.		
49. Plumbing installed; proper backflow devices.	p		
50. Sewage and waste water properly disposed.		

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Physical Facilities	Y	N	O	A	C	R
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51. Toilet facilities: properly constructed, supplied and cleaned. .. p p

<i>Fail Notes</i>	5-501.17	<i>A toilet room used by females shall be provided with a covered receptacle for sanitary napkins. [There is a lid for the trashcan in the unisex restroom. However, the lid is lying on the floor next to the trashcan, rather than on top of the trashcan to cover it.]</i>
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52. Garbage and refuse properly disposed; facilities maintained. .. p p

<i>Fail Notes</i>	5-501.113	<i>Receptacles and waste handling units for REFUSE, recyclables, and returnables shall be kept covered: Inside the FOOD ESTABLISHMENT if the receptacles and units: Contain FOOD residue and are not in continuous use; or, After they are filled; and, With tight-fitting lids or doors if kept outside the FOOD ESTABLISHMENT. [The outside trashcans do not have lids on them.]</i>
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53. Physical facilities installed, maintained and clean. p

54. Adequate ventilation and lighting; designated areas used. p

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

EDUCATIONAL MATERIALS

The following educational materials were provided ..

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Footnote 1

Notes:

Make Table:

Cheese - 44.8 F Note - make table had been open extremely frequently for the past hour and a half as their lunch rush had hit - per staff

Footnote 2

Notes:

Staff informed me that they will not cook to order if requested - no consumer advisory was posted since they will not cook to order.

