

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: 11/24/2014 **Business ID:** 111422FE
Business: HAMBURGER SHACK (THE)

Inspection: 79000388
Store ID:
Phone: 6204420385
Inspector: KDA79
Reason: 02 Follow-up
Results: Administrative Review

611 1/2 W MADISON
 ARKANSAS CITY, KS 67005

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
11/24/14	01:40 PM	02:40 PM	1:00	0:15	1:15	0	
Total:			1:00	0:15	1:15	0	

FOOD ESTABLISHMENT PROFILE

Physical Address 611 1/2 W MADISON City ARKANSAS CITY
 Zip 67005

Owner _____ License Type FE

Risk Category RAC# 05 High Risk RAC/Size Confirmed Size Range Under 5,000 sq feet

Updated Risk Category RAC# 06 High Risk Updated Size Range 1. Under 5,000 sq feet

Insp. Notification Email Sent Notification To _____ Lic. Insp. No

Priority(P) Violations 3 Priority foundation(Pf) Violations 1

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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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
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.	..	p	p	..
<i>Fail Notes</i>	<p>2-301.14(G) <i>P - Wash Hands (Raw to RTE) 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 when switching between working with raw FOOD and working with READY-TO-EAT FOOD</i></p> <p><i>[A kitchen employee had a glove on while handling raw hamburger patties. After they were done, they removed the glove, rubbed hand sanitizer into their hands, and put on a fresh pair of gloves before handling raw onions and a ready-to-eat hamburger bun with their gloved hands. Corrected on Site (COS) - Explained to employee that hands should always be thoroughly washed between new pairs of gloves and that hand sanitizer does not replace proper hand washing. Did not require bun or onions to be discarded because employee removed glove after handling raw hamburger patties in a way that is unlikely to have contaminated hands.]</i></p>					
7. No bare hand contact with RTE foods or approved alternate method properly followed.
8. Adequate handwashing facilities supplied and accessible.
Approved Source	Y	N	O	A	C	R
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
13. Food separated and protected.
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
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.

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Potentially Hazardous Food Time/Temperature	Y N O A C R
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| 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. | |
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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. | |
| 26. Toxic substances properly identified, stored and used. | .. p p p |

<i>Fail Notes</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 back room there is an opened bottle of Fryer Boil Out Cleaner being stored directly on top of the reach-in-freezer storing food. 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. | |
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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. | |
| 29. Water and ice from approved source. | |
| 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. | |
| 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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Prevention of Food Contamination	Y N O A C R
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| 36. Insects, rodents and animals not present. | p |
| <i>This item has Notes. See Footnote 1 at end of questionnaire.</i> | |
| 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
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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. | .. | .. | .. | .. | .. | .. |

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 | .. |
| <i>Fail Notes</i> 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. [There is a cracked and chipped plastic food pitcher with utensils stored inside on the shelf. COS - discarded.]</i> | | | | | | |

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

Physical Facilities	Y	N	O	A	C	R
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| 48. Hot and cold water available; adequate pressure. | .. | .. | .. | .. | .. | .. |
| 49. Plumbing installed; proper backflow devices. | .. | p | .. | .. | p | p |
| <i>Fail Notes</i> 5-203.14 <i>P - A PLUMBING SYSTEM shall be installed to preclude backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use at the FOOD ESTABLISHMENT, including on a hose bibb if a hose is attached or on a hose bibb if a hose is not attached and backflow prevention is required by LAW, by: Providing an air gap as specified under § 5-202.13; or, Installing an APPROVED backflow prevention device as specified under § 5-202.14. [There is no backflow prevention device installed at the mop sink. The built-in spray head that comes out of the faucet was lying inside/below the flood rim of the mop sink. COS - the spray head was pulled back up to the faucet, creating an air gap.]</i> | | | | | | |

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| 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
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| 55. Other violations | .. | .. | .. | .. | .. | .. |
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EDUCATIONAL MATERIALS

The following educational materials were provided ..

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Footnote 1

Notes:

Last pest control company visit was 11/6 from Bug Stoppers. They sprayed for roaches during the visit. No sightings.

