

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: 12/11/2014 **Business ID:** 101684FE
Business: MCDONALDS RESTAURANT #28697

Inspection: 79000411
Store ID:
Phone: 6203998311
Inspector: KDA79
Reason: 01 Routine
Results: Follow-up

KS TURNPIKE I 355 MILE MARKER 257
 BELLE PLAINE, KS 67013

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
12/11/14	08:50 AM	12:00 PM	3:10	0:45	3:55	0	
Total:			3:10	0:45	3:55	0	

FOOD ESTABLISHMENT PROFILE

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

Priority(P) Violations 5 Priority foundation(Pf) Violations 4

Certified Manager on Staff Address Verified p Actual Sq. Ft. 4980

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

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R
 p

Employee Health

- 2. Management awareness; policy present.
- 3. Proper use of reporting, restriction and exclusion.

Y N O A C R
 p
 p

Good Hygienic Practices

Y N O A C R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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

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

<i>Fail Notes</i>	<p>2-301.14(I) <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 [An employee gathered the trash up and took it out the back door to the dumpster. When the employee came back inside they moved to the cooler and grabbed a container of liquid eggs and began measuring the eggs out into a ladle to put on the grill for scrambled eggs. Corrected on Site (COS) - Educated. The employee was required to wash hands.]</i></p>
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- | | | | | | | |
|--|----|---|----|----|---|----|
| 7. No bare hand contact with RTE foods or approved alternate method properly followed. | .. | p | .. | .. | p | .. |
|--|----|---|----|----|---|----|

<i>Fail Notes</i>	<p>3-301.11(B) <i>P - FOOD EMPLOYEES may not contact exposed, READY-TO-EAT FOOD with their bare hands and shall use suitable UTENSILS such as deli tissue, spatulas, tongs, single-use gloves, or dispensing EQUIPMENT. [An employee took cooked, ready-to-eat canadian bacon out of the reach-in-cooler with their bare hands. These slices of canadian bacon were placed onto the grill for approximately 5-10 seconds, flipped, and heated for approximately another 5-10 seconds. The employee then started taking the slices off the grill, touching the slices of canadian bacon with their bare fingertip to slide them on and off the spatula into the container for hot holding. COS - the canadian bacon was discarded.]</i></p>
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|---|---|----|----|----|----|----|
| 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. | 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 | .. | .. |

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. | .. | p | .. | .. | .. | .. |

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

<i>Fail Notes</i>	<p>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. [On a shelf in the back room near the ware washing there are dishes that staff identified as clean. There are pans, lids, and squirt bottles with sticker residue remaining on the outside of the containers after the washing process was completed.]</i></p>
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Protection from Contamination	Y N O A C R
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<i>Fail Notes</i>	4-702.11	<p><i>P - Sanitizing Before Use, After Cleaning - UTENSILS and FOOD-CONTACT SURFACES of EQUIPMENT shall be SANITIZED before use after cleaning.</i></p> <p><i>[A red bucket labeled "Ice Tea Only" was being washed by an employee at the 3 vat sink. The employee scrubbed the inside of the container out with detergent and rinsed it. The employee then took the container to the front to use at the tea maker. COS - the bucket was brought back to be sanitized.]</i></p>
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15. Proper disposition of returned, previously served, reconditioned and unsafe food.	p
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Potentially Hazardous Food Time/Temperature	Y N O A C R
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16. Proper cooking time and temperatures.	p
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This item has Notes. See Footnote 2 at end of questionnaire.

17. Proper reheating procedures for hot holding.	p
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This item has Notes. See Footnote 3 at end of questionnaire.

18. Proper cooling time and temperatures. p . .
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19. Proper hot holding temperatures.	p
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This item has Notes. See Footnote 4 at end of questionnaire.

20. Proper cold holding temperatures.	p
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This item has Notes. See Footnote 5 at end of questionnaire.

21. Proper date marking and disposition.	p
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22. Time as a public health control: procedures and record.	. . p . . . p . .
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<i>Fail Notes</i>	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>[There are two containers of cheese and two containers of sliced tomatoes with time as a control being used in the prep area. There are no time stamps on the containers. Staff identified the tomatoes as having been out since 8:00am and the cheese as having been for approximately 10 minutes. COS - time stamps were put on the containers.]</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. 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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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Chemical	Y N O A C R
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<i>Fail Notes</i>	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>[At the hand sink in the kitchen near fry hopper there is a bag of liquid hand soap sitting directly on top of the paper towel dispenser. COS - moved.]</i></p> <p><i>There is an open packet of powdered chemical cleaner/detergent sitting on top of the dishwasher in the ware washing area. COS - 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. p

GOOD RETAIL PRACTICES

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

29. Water and ice from approved source. p

30. Variance obtained for specialized processing methods. p

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

32. Plant food properly cooked for hot holding. p

33. Approved thawing methods used. p

This item has Notes. See Footnote 6 at end of questionnaire.

34. Thermometers provided and accurate. p

Food Identification	Y N O A C R
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35. Food properly labeled; original container. .. p

<i>Fail Notes</i>	3-302.12	<p><i>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.</i></p> <p><i>[There are unlabeled shakers in the kitchen, identified by staff as grill seasoning and salt.]</i></p>
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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

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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination	Y	N	O	A	C	R
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Fail Notes | 6-202.15(D) *Outer openings (Screens/Air Curtains) Except when flying insects and other pests are absent due to the location of the ESTABLISHMENT, the weather, or other limiting condition, if the windows or doors of a FOOD ESTABLISHMENT, or of a larger structure within which a FOOD ESTABLISHMENT is located, are kept open for ventilation or other purposes, or a TEMPORARY FOOD ESTABLISHMENT is not provided with windows and doors, the openings shall be protected against the entry of insects and rodents by: 16 mesh to 25.4 mm (16 mesh to 1 inch) screens; properly designed and installed air curtains to control flying insects; or, other effective means.*
[The back door to the establishment is propped open approximately 6 inches. There is no screen or other form of protection to prevent the entry of pests into the establishment.]

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 8 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

Fail Notes | 4-903.11(B) *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.*
[The shelf of clean dishes in the back has stacks of plastic containers that are neither covered nor inverted.]

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.*
[Throughout the kitchen area there are single-use containers (Plastic to-go containers, sandwich boxes, Styrofoam containers) being stored outside of their original protective packaging. These containers are neither inverted nor covered.]

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

Fail Notes | 4-202.11(A)(2) *Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections.*
[The lid to the fry hopper is melted and warped along one edge. Staff stated they have ordered a new lid for this.

The lids to the tubs of ice cream mix on the ice cream machine are chipped along the edges/corners.]

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

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

This item has Notes. See Footnote 9 at end of questionnaire.

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending	Y	N	O	A	C	R
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<i>Fail Notes</i>	4-302.14	<i>Pf - A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [The establishment is unable to provide Quaternary Ammonia test strips. Their dispenser at their 3 vat sink is dispensing 200ppm Quaternary Ammonia and they store their washing cloths in Quaternary Ammonia sanitizer.]</i>
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47. Non-food contact surfaces clean. .. p

<i>Fail Notes</i>	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. [There is an accumulation of dust on the fan cover in the walk-in-cooler.]</i>
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Physical Facilities	Y	N	O	A	C	R
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48. Hot and cold water available; adequate pressure. p

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

<i>Fail Notes</i>	5-202.14	<i>P - A backflow or backsiphonage prevention device installed on a water supply system shall meet American Society of Sanitary Engineering (A.S.S.E.) standards for construction, installation, maintenance, inspection, and testing for that specific application and type of device. [The vented dual check valve from one of the two carbonators for the soda pop machines is corroded around the vent and appears to have vented previously. Staff will contact the company to have this replaced.]</i>
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50. Sewage and waste water properly disposed. p

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

52. Garbage and refuse properly disposed; facilities maintained. .. 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 dumpster does not have a lid.]</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 .. p

<i>Fail Notes</i>	8-304.11(A)	<i>Upon issuance of the LICENSE by the REGULATORY AUTHORITY, the LICENSEE shall post the LICENSE in a location in the FOOD ESTABLISHMENT that is conspicuous to CONSUMERS. [The license is posted in the office in the back of the kitchen. It is not viewable to consumers.]</i>
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EDUCATIONAL MATERIALS

The following educational materials were provided p

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|-----------------------------|---|
| <i>Material Distributed</i> | <i>Education Title #04 No Bare-Hand Contact</i> |
| | <i>Education Title #07 Corrective Actions</i> |
| | <i>Education Title #25 Handwashing</i> |
| | <i>Education Title #36 Manual Cleaning Sanitizing</i> |
| | <i>Education Title #37 Manual Dishwashing Procedures Sign</i> |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

The dishwasher is showing 0ppm chlorine. Upon investigation, the chlorine container was empty. This was replaced and the machine was primed until it was showing 50ppm chlorine.

Footnote 2

Notes:

Cooking raw shell eggs - 173.3 F

Footnote 3

Notes:

Reheating breaded chicken patties - 178.4 F

Footnote 4

Notes:

Fryer Hot Hold:
Hashbrowns - 160.7 F

Three Hot Hold Cases at Sandwich Prep:
Breakfast Burrito - 151.7 F
Eggs - 143.8 F
Sausage - 149.9 F

Footnote 5

Notes:

Reach-in-Cooler at Fryers:
Sliced Tomatoes - 39.1 F

Breakfast Reach-in-Cooler:
Cut Lettuce - 43.6 F

Counter:
Raw Shell Eggs - 45.7 F

Salad Reach-in-Cooler:
Salad - 38.8 F

Traulsen Reach-in-Cooler:
Cheese - 41.9 F

Walk-in-Cooler:
Shredded Lettuce - 39.1 F

Front Reach-in-Cooler:
Creamer - 41.6 F

Front Reach-in-Cooler 2:
Creamer - 40.2 F

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Front Windowed Reach-in-Cooler:
Milk - 35.0 F

Front Windowed Reach-in-Cooler 2:
Ice Cream Mix - 38.6 F

Ice Cream Machine - 40.1

Footnote 6

Notes:

Thawing as part of the cooking process.

Footnote 7

Notes:

There is an EcoLab Pest Control device mounted on the wall directly above a sink/small table that has pans sitting on it. Staff stated that this sink is not used and that the pans are dirty.

Footnote 8

Notes:

Wiping cloths stored in 200ppm Quaternary Ammonia.

Footnote 9

Notes:

Chlorine test strips provided.

VOLUNTARY DESTRUCTION REPORT

Insp Date: 12/11/2014 **Business ID:** 101684FE
Business: MCDONALDS RESTAURANT #28697

Inspection: 79000411
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Phone: 6203998311
Inspector: KDA79
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12/11/14	08:50 AM	12:00 PM	3:10	0:45	3:55	0	
Total:			3:10	0:45	3:55	0	

ACTIONS

Number of products Voluntarily Destroyed 1

VOLUNTARY DESTRUCTION REPORT

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product Canadian Bacon Qty Units Value \$ 3.00

Description 10 round slices discarded due to bare hand contact

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

