

**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:** 1/27/2015      **Business ID:** 105579FE  
**Business:** SUBWAY #10783-70

**Inspection:** 79000460  
**Store ID:** 10783-70  
**Phone:** 6204424782  
**Inspector:** KDA79  
**Reason:** 01 Routine  
**Results:** Follow-up

1804 N SUMMIT  
 ARKANSAS CITY, KS 67156

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
01/27/15	10:00 AM	12:00 PM	2:00	0:10	2:10	0	
<b>Total:</b>			2:00	0:10	2:10	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Print      Lic. Insp. No

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

Certified Manager on Staff ..      Address Verified p      Actual Sq. Ft. 1874

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) 564-6767.

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.	..	..	p	..	..	..
<b>Employee Health</b>	Y	N	O	A	C	R
2. Management awareness; policy present.	..	..	p	..	..	..
3. Proper use of reporting, restriction and exclusion.	..	..	p	..	..	..
<b>Good Hygienic Practices</b>	Y	N	O	A	C	R

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y	N	O	A	C	R			
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			
6. Hands clean and properly washed.	p	..	..	..	..	..			
7. No bare hand contact with RTE foods or approved alternate method properly followed.	p	..	..	..	..	..			
8. Adequate handwashing facilities supplied and accessible.	p	..	..	..	..	..			
Approved Source	Y	N	O	A	C	R			
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			
13. Food separated and protected.	p	..	..	..	..	..			
14. Food-contact surfaces: cleaned and sanitized.	..	p	..	..	p	..			
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%;"><i>Fail Notes</i></td> <td style="width: 15%; border-left: 1px solid black; border-right: 1px solid black;">4-601.11(A)</td> <td style="border-left: 1px solid black; border-right: 1px solid black;"> <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 near the 3 vat sink there was an open box of parchment paper. The top sheet of parchment paper had fallen debris on it. Corrected on Site (COS) - discarded sheet of parchment paper.]</i> </td> </tr> </table>	<i>Fail Notes</i>	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 near the 3 vat sink there was an open box of parchment paper. The top sheet of parchment paper had fallen debris on it. Corrected on Site (COS) - discarded sheet of parchment paper.]</i>						
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15. Proper disposition of returned, previously served, reconditioned and unsafe food.	p	..	..	..	..	..			
Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R			
16. Proper cooking time and temperatures.	..	..	..	p	..	..			
17. Proper reheating procedures for hot holding.	..	..	p	..	..	..			
18. Proper cooling time and temperatures.	..	..	p	..	..	..			
19. Proper hot holding temperatures.	p	..	..	..	..	..			
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>									
20. Proper cold holding temperatures.	..	p	..	..	p	..			
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21. Proper date marking and disposition.	p	..	..	..	..	..			
22. Time as a public health control: procedures and record.	..	..	..	p	..	..			
Consumer Advisory	Y	N	O	A	C	R			
23. Consumer advisory provided for raw or undercooked foods.	..	..	..	p	..	..			

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<b>Highly Susceptible Populations</b>	Y   N   O   A   C   R
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24. Pasteurized foods used; prohibited foods not offered.	..   ..   ..   p   ..   ..
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<b>Chemical</b>	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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<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>[On a shelf near the walk-ins there was several chemicals (Restroom Cleaner, Ice Machine Sanitizer, Coffee Pot Cleaner, Fountain Drain Cleaner, and Cutting Board Cleaner) being stored on a shelf. On a shelf directly below this there were rolls of paper towels for the establishment's paper towel dispensers. COS - the paper towels were moved to the top shelf above the chemicals.]</i></p>
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<b>Conformance with Approved Procedures</b>	Y   N   O   A   C   R
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27. Compliance with variance, specialized process and HACCP plan.	..   ..   ..   p   ..   ..
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<b>GOOD RETAIL PRACTICES</b>
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<b>Safe Food and Water</b>	Y   N   O   A   C   R
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28. Pasteurized eggs used where required.	..   ..   ..   p   ..   ..
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29. Water and ice from approved source.	p   ..   ..   ..   ..   ..
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30. Variance obtained for specialized processing methods.	..   ..   ..   p   ..   ..
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<b>Food Temperature Control</b>	Y   N   O   A   C   R
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31. Proper cooling methods used; adequate equipment for temperature control.	p   ..   ..   ..   ..   ..
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32. Plant food properly cooked for hot holding.	..   ..   p   ..   ..   ..
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33. Approved thawing methods used.	..   ..   p   ..   ..   ..
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34. Thermometers provided and accurate.	p   ..   ..   ..   ..   ..
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<b>Food Identification</b>	Y   N   O   A   C   R
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35. Food properly labeled; original container.	..   p   ..   ..   ..   ..
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<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>[Above the sandwich make table there are four unlabeled shakers. These were identified by staff as salt, pepper, oregano, and salt/pepper mix. ]</i></p>
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<b>Prevention of Food Contamination</b>	Y   N   O   A   C   R
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36. Insects, rodents and animals not present.	p   ..   ..   ..   ..   ..
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37. Contamination prevented during food preparation, storage and display.	p   ..   ..   ..   ..   ..
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38. Personal cleanliness.	p   ..   ..   ..   ..   ..
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39. Wiping cloths: properly used and stored.	..   ..   p   ..   ..   ..
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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination		Y	N	O	A	C	R
40. Washing fruits and vegetables.		..	..	p	..	..	..
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	..	..	..	..	..
43. Single-use and single-service articles: properly used.		..	p	..	..	..	..
<i>Fail Notes</i>	4-903.11(C) <i>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. [On a shelf above the prep table near the 3 vat and on a shelf of dishes left of the 3 vat there are round and rectangle single-use plastic containers that are being stored outside of their original protective packaging and are neither covered nor inverted.]</i>						
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		p	..	..	..	..	..
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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>							
47. Non-food contact surfaces clean.		p	..	..	..	..	..
Physical Facilities		Y	N	O	A	C	R
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. [There are two carbonators in the back for the soda pop machines. These carbonators both have vented dual check valves with hoses attached to the vent that go down to the drain in the floor nearby. One hose coming off of the vent of the dual check valve has standing liquid inside of it. The other carbonator hose coming off the vent of the dual check valve appears to have dried corrosion inside of the tube. Spoke with staff to have the soda pop company come in and replace both dual check valves as both appear to be venting/have vented in the past.]</i>						
50. Sewage and waste water properly disposed.		p	..	..	..	..	..
51. Toilet facilities: properly constructed, supplied and cleaned.		..	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 to the trashcan in the women's restroom, but the lid is not closing all of the way/part of the lid is stuck down/open.]</i>						
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>						

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities	Y	N	O	A	C	R
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
55. Other violations	p	..	..	..	..	..

<b>EDUCATIONAL MATERIALS</b>
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The following educational materials were provided      p

<i>Material Distributed</i>	<i>Education Title #07</i>	<i>Corrective Actions</i>
	<i>Education Title #27</i>	<i>Hot and Cold Holding</i>

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Steam:

Meatballs - 137.9 F

## **Footnote 2**

### **Notes:**

Make Table:

Ham - 42.1 F

Cooler before Ovens:

Tuna - 40.2 F

Cooler under Register:

Cheese - 36.6 F

Walk-in-Cooler:

Sliced Tomatoes - 36.8 F

Cooler Front:

Milk - 36.9 F

## **Footnote 3**

### **Notes:**

Test Strips Provided.

Dispenser at 3 vat dispensing 300ppm Quaternary Ammonia. Label calls for 150-400ppm.

