

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: 2/18/2015 **Business ID:** 96695FE
Business: SONIC DRIVE IN

 1510 N SUMMIT
 ARKANSAS CITY, KS 67005

Inspection: 79000499
Store ID:
Phone: 6204428302
Inspector: KDA79
Reason: 01 Routine
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
02/18/15	11:40 AM	02:35 PM	2:55	0:15	3:10	0	
Total:			2:55	0:15	3:10	0	

FOOD ESTABLISHMENT PROFILE

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

 Priority(P) Violations 2 Priority foundation(Pf) Violations 4
 Certified Manager on Staff Address Verified Actual Sq. Ft. 2300
 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) 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

	Y	N	O	A	C	R
Demonstration of Knowledge						
1. Certification by accredited program, compliance with Code, or correct responses.	<input type="checkbox"/>
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
Employee Health						
2. Management awareness; policy present.	<input type="checkbox"/>
3. Proper use of reporting, restriction and exclusion.	<input type="checkbox"/>
Good Hygienic Practices						
	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
Fail Notes	2-401.11 EMPLOYEES shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection cannot result. [There is an open employee drink can on a table near the front hand sink. This is directly above ice bags, plastic forks, and ketchup packets.]						
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
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>							
14. Food-contact surfaces: cleaned and sanitized.		..	p	p	..
Fail Notes	4-601.11(A) Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [There are dishes stacked above the 3 vat sink that were identified as clean by a cook. There is food residue remaining inside one of these containers. COS - moved to ware washing. The can opener has dried on debris on the blade. The general manager said that this had not been used today. COS - the general manager moved to ware washing.]						
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
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>							
17. Proper reheating procedures for hot holding.		p
18. Proper cooling time and temperatures.		p
19. Proper hot holding temperatures.		p
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>							
20. Proper cold holding temperatures.		p
<i>This item has Notes. See Footnote 5 at end of questionnaire.</i>							
21. Proper date marking and disposition.		..	p	p	..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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Fail Notes | 3-501.18(A)(2) *P - RTE PHF/TCS, Disposition (discard if in a container w/out a date) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is not clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5°C (41°F) or less for a maximum of 7 days, with the day of preparation counted as Day 1. [Pf 3-501.17(B) Refrigerated, ready-to-eat, potentially hazardous food (time/temperature control for safety food) prepared and packaged by a food processing plant shall be clearly marked at the time the original container is opened in a food establishment if the food is held for more than 24 hours. The day the original container is opened shall be counted as Day 1.*

In the McCall cooler there are two open containers of hot dogs that are not date marked. The general manager said these hot dogs would have been opened on Sunday (2/15/15). COS - dated.]

22. Time as a public health control: procedures and record. p . . .

Consumer Advisory	Y	N	O	A	C	R
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23. Consumer advisory provided for raw or undercooked foods. p . . .

Highly Susceptible Populations	Y	N	O	A	C	R
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24. Pasteurized foods used; prohibited foods not offered. p . . .

Chemical	Y	N	O	A	C	R
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25. Food additives: approved and properly used. p . . .

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

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

Fail Notes | 7-102.11 *Pf - Common Name (Working Containers) Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. [In the front there is a red bucket that has a worn of label that is no longer legible. The employee running the register at the window identified this as sanitizer. COS - labeled.*

In the back near the mop sink there is an unlabeled spray bottle with a purple liquid inside. The general manager said this was degreaser. COS - labeled.]

7-201.11(B) *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. [Near the window there is a bucket of sanitizer sitting on top of a table directly above Styrofoam cups being stored on the bottom shelves of the table. COS - the chemical was moved.]*

7-209.11 *Personal Care Items (Storage) EMPLOYEES shall store their PERSONAL CARE ITEMS in lockers or other suitable facilities. [There is a bottle of Contact Lense Solution that was identified as being personal use for an employee that is on a table directly above ice bags and ketchup packets.]*

Conformance with Approved Procedures	Y	N	O	A	C	R
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27. Compliance with variance, specialized process and HACCP plan. p . . .

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

GOOD RETAIL PRACTICES

Safe Food and Water	Y	N	O	A	C	R
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
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
<i>This item has Notes. See Footnote 7 at end of questionnaire.</i>						
34. Thermometers provided and accurate.	p

Food Identification	Y	N	O	A	C	R		
35. Food properly labeled; original container.	..	p		
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%; vertical-align: top; padding-right: 5px;"><i>Fail Notes</i></td> <td style="border-left: 1px solid black; padding-left: 5px;"> 3-302.12 <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> <i>[There are unlabeled items in the kitchen that were identified by employees as food items. The general manager identified items around the grill as Celery Salt, Cooking Oil, Salt & Pepper, and Water. A drink preparer identified regular tea and unsweetened tea, caramel, and drink flavorings.]</i> </td> </tr> </table>	<i>Fail Notes</i>	3-302.12 <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> <i>[There are unlabeled items in the kitchen that were identified by employees as food items. The general manager identified items around the grill as Celery Salt, Cooking Oil, Salt & Pepper, and Water. A drink preparer identified regular tea and unsweetened tea, caramel, and drink flavorings.]</i>						
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Prevention of Food Contamination	Y	N	O	A	C	R		
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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Prevention of Food Contamination

Y N O A C R

Fail Notes | 2-402.11(A) | *Hair restraints - Except for FOOD EMPLOYEES such as counter staff who only serve BEVERAGES and wrapped or PACKAGED FOODS, hostesses, and wait staff if they present a minimal RISK of contaminating exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES, FOOD EMPLOYEES shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.*
[There is a cook in the grill/fryer area that is cooking and preparing food. He has a 4-6 inch goatee that is not restrained in any way to afford the food protection.]

39. Wiping cloths: properly used and stored. .. p

Fail Notes | 3-304.14(B)(1) | *Wiping cloths (Storage) Cloths in-use for wiping counters and other EQUIPMENT surfaces shall be held between uses in a chemical sanitizer solution at an appropriate concentration.*
[There is a wet wiping cloth sitting out on the counter in the drink prep area.

Near the window register there is a wet wiping cloth stored in a bucket of quaternary ammonia sanitizer that is measuring 100ppm. The label on the bottle calls for 150 to 400ppm.]

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

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.*
[There are dishes stacked above the 3 vat sink that the general manager said were clean. These dishes are stacked together while still wet so that air drying will not be possible.]

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.*
[In the cooking area there are single-use paper to-go containers that are being stored outside of their original protective packaging, neither covered nor inverted. There are more of these containers on a shelf in the back storage area that are similarly stored.]

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 p ..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending	Y	N	O	A	C	R
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<i>Fail Notes</i>	4-202.11(A)(2)	<p><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>[The frito container in the hot dog prep area has multiple cracks down the sides of the container. COS - container was replaced.</i></p> <p><i>There is a lid to a cheese container on the counter cold hold near the grill. COS - the lid was replaced.</i></p> <p><i>The corndog container in the McCall cooler is cracked and chipped. COS - replaced.</i></p> <p><i>There are 11 food containers that are stored above the 3 vat sink that are cracked and chipped. COS - removed from clean dishes to be discarded.]</i></p>
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45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Core items p

<i>Fail Notes</i>	4-501.11(A)	<p><i>EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements specified under Parts 4-1 and 4-2.</i></p> <p><i>[The insulated white container used as a cold holding container for toppings is cracked along one side of the container.</i></p> <p><i>The lid to the front ice maker is broken to the point it will fall off of the ice machine.]</i></p>
	4-501.11(B)	<p><i>EQUIPMENT components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications.</i></p> <p><i>[The door seal on the North Ice Cream Toppings cooler is cracked along the top of the door seal.]</i></p>

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

This item has Notes. See Footnote 8 at end of questionnaire.

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

<i>Fail Notes</i>	4-601.11(C)	<p><i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.</i></p> <p><i>[There is an accumulation of grease/grime in the vent hoods above the fryers and grills.]</i></p>
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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

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

<i>Fail Notes</i>	5-202.14	<p><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.</i></p> <p><i>[There are three carbonators for the soda pop fountains. The far left carbonator's vented dual check valve has corrosion around the vent and running in a line down from the vent. The corrosion is built up around the hole of the vent. The general manager is contacting the soda pop company to have this fixed.]</i></p>
	5-205.15(B)	<p><i>Plumbing system (Maintained) A PLUMBING SYSTEM shall be maintained in good repair.</i></p> <p><i>[The back hand sink has a slow drip from the faucet while the water is turned off.]</i></p>

50. Sewage and waste water properly disposed. p

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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities	Y	N	O	A	C	R
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52. Garbage and refuse properly disposed; facilities maintained. .. p

- | | | |
|-------------------|-----------|--|
| <i>Fail Notes</i> | 5-501.111 | <i>Storage areas, enclosures, and receptacles for REFUSE, recyclables, and returnables shall be maintained in good repair.
[The door to the dumpster enclosure is broken/hanging.]</i> |
| | 5-501.115 | <i>A storage area and enclosure for REFUSE, recyclables, or returnables shall be maintained free of unnecessary items, as specified under § 6-501.114, and clean.
[There is litter and debris on the ground around the dumpsters.]</i> |

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

- | | | |
|-------------------|-------------|---|
| <i>Fail Notes</i> | 6-501.11 | <i>PHYSICAL FACILITIES shall be maintained in good repair.
[There is a broken/cracked ceiling tile above the back ice machine.]</i> |
| | 6-501.12(A) | <i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.
[There is a buildup of grease and grime underneath the cooking equipment in the kitchen.

There is an accumulation of grime/sludge underneath the ice machines.

There is a buildup of dust on the wall/ceiling above the front ice machine.]</i> |

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

EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #07</i>	<i>Corrective Actions</i>	
	<i>Education Title #08</i>	<i>Date Marking</i>	

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Accompanied by KDA10.

Certified through Serv Safe.

Footnote 2

Notes:

There is pork bacon in the top half of the beverage air cooler directly above raw hamburger patties in the freezer in the bottom of the cooler.

Footnote 3

Notes:

Cooking Hamburger - 164.5 F

Footnote 4

Notes:

Fryer Hot Hold:

Chicken - 148.9 F

Hot Dog Roller:

Hot Dog - 138.9 F

Counter Steam:

Chili - 174.7 F

Counter Steam by Grill:

Egg - 167.9 F

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Footnote 5

Notes:

Counter Cold Hold (White Container):
Cheese - 37.7 F

Make:
Shredded Lettuce - 42.7 F

Cooler under Make:
Sliced Tomatoes - 38.3 F

Counter by Grill:
Cheese - 42.7 F

Beverage Air Cooler:
Bacon - 39.8 F

McCall (Top):
Corndogs - 39.8 F

McCall (Bottom):
Chili - 38.8 F

Walk-in-Cooler:
Shredded Lettuce - 40.8 F

Soft Serve Cooler (South):
Vanilla - 40.9 F

Soft Serve Cooler (North):
Vanilla - 42.8 F

Toppings Cooler (South):
Milk - 38.7 F

Toppings Cooler (North):
Milk - 36.9 F

Footnote 6

Notes:

There is sanitizer and detergent above a scoop in the back by the mop sink. The general manager identified this scoop as being used for the ice melt that is put down outside and not used for food.

Footnote 7

Notes:

Thawing as part of the cooking process.

Footnote 8

Notes:

There were expired quaternary ammonia test strips (Expired 10/1/14) and other packages that are soon to expire but not yet expired.

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Notified general manager of the expired package and the expiration dates of the containers near expiring.

Sanitizer in 3 vat sink - 300ppm

Sanitizer in front 3 vat sink - 300ppm

Footnote 9

Notes:

The middle carbonator for the soda pop fountains has corrosion around the vent. It is not built up to the point of blocking the vent.

The far right carbonator for the soda pop fountains has a vented dual check valve in place. The vent on this machine is pointing straight up rather than being slanted to the side to allow liquid to drain out.

There is a Reduced Pressure Principle Assembly installed near the back ice machine. The test cocks on this backflow prevention device are facing the wall so that the device cannot be tested.

There is a spray head installed at the 3 vat sink that when hanging is nearing being within an inch of the flood rim of the 3 vat sink.

