

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: 2/20/2015 **Business ID:** 97905FE
Business: SPEEDWAY PIZZA

Inspection: 79000503
Store ID:
Phone: 6204421118
Inspector: KDA79
Reason: 01 Routine
Results: Follow-up

6916 306TH LANE
 ARKANSAS CITY, KS 67005

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
02/20/15	11:25 AM	01:05 PM	1:40	0:10	1:50	0	
Total:			1:40	0:10	1:50	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Sent Notification To _____ Lic. Insp. No
 Priority(P) Violations 6 Priority foundation(Pf) Violations 2
 Certified Manager on Staff Address Verified p Actual Sq. Ft. 1215
 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.	p
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
Employee Health						
2. Management awareness; policy present.	p
3. Proper use of reporting, restriction and exclusion.	p
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
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
<i>Fail Notes</i>	3-101.11 <i>P - FOOD shall be safe, UNADULTERATED, and honestly presented. [There is an open bag of cole slaw mix in the back of the Turbo Air Cooler that is not dated. The employee present today said she wasn't aware it was in the back of the cooler because it was hidden behind other things. She is unsure when it was opened. COS - discarded.]</i>						
12. Required records available: shellstock tags, parasite destruction.		p
Protection from Contamination		Y	N	O	A	C	R
13. Food separated and protected.		..	p	p	..
<i>Fail Notes</i>	3-302.11(A)(1)(b) <i>P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from Cooked READY-TO-EAT FOOD. [There is a pan of raw chicken wings thawing on a table in the dry storage room. They are directly above four boxes of pastry fillings on the shelf below. Corrected on Site (COS) - the chicken was moved.]</i>						
14. Food-contact surfaces: cleaned and sanitized.		..	p
<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. [There are containers of caraway seeds and italian seasonings that are being stored in containers that have sticker residue on the outside of the containers. This sticker residue was identified as remaining from the previous item inside of the container.]</i>						
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
20. Proper cold holding temperatures.		p
<i>This item has Notes. See Footnote 2 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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<i>Fail Notes</i>	3-501.18(A)(2)	<p><i>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.</i></p> <p><i>[In the Turbo Air Cooler there is an open bag of cole slaw mix that the employee present today said was opened yesterday morning (2/19/15). COS - dated.]</i></p>
	3-501.18(A)(3)	<p><i>P - RTE PHF/TCS, Disposition (discard if dated for more than 7 days) 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 marked to indicate a 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 that is more than 7 days from the date of preparation or opening, with the day of preparation counted as Day 1.</i></p> <p><i>[In the cooler under the make table there was a container of sauerkraut that was dated 2/20 to 2/27. COS - the date was corrected to 2/20 to 2/26. Explained to employee present today that the day it is opened is day one, and there are six more days in which to use it after that day.]</i></p>

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 p ..

<i>Fail Notes</i>	7-102.11	<p><i>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.</i></p> <p><i>[In the restroom there are two unlabeled spray bottles with liquids inside. The employee present today said these were bleach water and disinfectant. COS - labeled.]</i></p>
	7-201.11(A)	<p><i>P - Chemical Storage (spacing/partitioning) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by separating the POISONOUS OR TOXIC MATERIALS by spacing or partitioning.</i></p> <p><i>[In the dry storage room there is hand sanitizer stored on a shelf directly next to blue measuring cups/scoops. COS - the hand sanitizer was moved.]</i></p>

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Chemical	Y N O A C R
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Fail Notes | 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.*
[In the dry storage room there is hand sanitizer being stored on a shelf directly above Rubbermaid food containers. COS - the hand sanitizer was moved.]

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 . . . p . .

Fail Notes | 3-501.13(B) *TCS Thawing (Cold Water) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be thawed completely submerged under running water at a water temperature of 21°C (70°F) or below, with sufficient water velocity to agitate and float off loose particles in an overflow, and for a period of time that does not allow thawed portions of READY-TO-EAT FOOD to rise above 5°C (41°F). Alternatively, for a period of time that does not allow thawed portions of a raw animal FOOD requiring cooking to be above 5°C (41°F), for more than 4 hours including: the time the FOOD is exposed to the running water and the time needed for preparation for cooking; or, the time it takes under refrigeration to lower the FOOD temperature to 5°C (41°F).*
[There is raw chicken thawing on the counter in the dry storage room with no temperature control. COS - the chicken was put under cold running water to thaw.]

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

Fail Notes | 3-302.12 *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.*
[There are unlabeled food items in the kitchen that the employee present today said were liquid butter, bbq sauces, and flour.]

Prevention of Food Contamination	Y N O A C R
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36. Insects, rodents and animals not present. .. p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination	Y	N	O	A	C	R
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<i>Fail Notes</i>	6-202.15(A)(3)	<i>Outer openings (Doors) Outer openings of a FOOD ESTABLISHMENT shall be protected against the entry of insects and rodents by solid, self-closing, tight-fitting doors. [The door frame of the front door has a narrow gap, less than 1/8 of an inch, between the pieces of the frame where sunlight can be seen shining through.]</i>
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| 37. Contamination prevented during food preparation, storage and display. | p | .. | .. | .. | .. | .. |
| 38. Personal cleanliness. | p | .. | .. | .. | .. | .. |
| 39. Wiping cloths: properly used and stored. | .. | .. | p | .. | .. | .. |
| 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 | .. | .. | .. | .. |

<i>Fail Notes</i>	4-903.11(A)	<i>Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored: In a clean, dry location; Where they are not exposed to splash, dust, or other contamination; and, At least 15 cm (6 inches) above the floor. [In the dry storage room there are two containers of paper towels being stored directly on the floor.]</i>
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	4-903.11(B)	<i>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. [In the kitchen there are non-inverted and uncovered food containers and pizza pans.]</i>
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| 43. Single-use and single-service articles: properly used. | .. | p | .. | .. | .. | .. |
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<i>Fail Notes</i>	4-502.13(A)	<i>SINGLE-SERVICE and SINGLE-USE ARTICLES may not be reused. [There are single-use dressing containers being reused by the establishment to store seasonings.]</i>
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	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. [In the dry storage room there is a stack of aluminum pans that are being stored outside of their original protective packaging, neither covered nor inverted.]</i>
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| 44. Gloves used properly. | p | .. | .. | .. | .. | .. |
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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 | .. | .. | .. | .. | .. |
| 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 3 at end of questionnaire.

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|--------------------------------------|---|----|----|----|----|----|
| 47. Non-food contact surfaces clean. | 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 | .. | .. | .. | .. | .. |
| 50. Sewage and waste water properly disposed. | p | .. | .. | .. | .. | .. |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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

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| <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 no covered trashcan in the unisex employees restroom.]</i> |
| | 6-202.14 | <i>Except where a toilet room is located outside a FOOD ESTABLISHMENT and does not open directly into the FOOD ESTABLISHMENT, such as a toilet room that is provided by the management of a shopping mall, a toilet room located on the PREMISES shall be completely enclosed and provided with a tight-fitting and self-closing door.
[The door to the restroom is not self-closing.]</i> |
| | 6-501.19 | <i>Except during cleaning and maintenance operations, toilet room doors as specified under § 6-202.14 shall be kept closed.
[The door to the restroom is open during the inspection. Cleaning and maintenance are not being performed.]</i> |

52. Garbage and refuse properly disposed; facilities maintained. p

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

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| <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 on a billboard in the front but is covered up with other papers.]</i> |
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EDUCATIONAL MATERIALS

The following educational materials were provided p

Material Distributed | Education Title #08 Date Marking

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

There are coolers and a walk-in-cooler outside, but they are not in use nor are they running.

Footnote 2

Notes:

Make Table (Right):
Cheese - 42.8 F

Make Table (Left):
Beef - 41.5 F

Cooler under Make:
Cheese - 38.8 F

Turbo Air Cooler:
Chicken Wings - 38.4 F

Footnote 3

Notes:

Chlorine test strips provided - recommended getting new strips as these appear to have had something spilled on them.

VOLUNTARY DESTRUCTION REPORT

Insp Date: 2/20/2015 **Business ID:** 97905FE
Business: SPEEDWAY PIZZA

6916 306TH LANE
 ARKANSAS CITY, KS 67005

Inspection: 79000503
Store ID:
Phone: 6204421118
Inspector: KDA79
Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
02/20/15	11:25 AM	01:05 PM	1:40	0:10	1:50	0	
Total:			1:40	0:10	1:50	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 Cole Slaw Qty Units Value \$ 10.00

Description 1/2 bag - open without date marking, opening date unknown

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

