

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: 6/24/2015 **Business ID:** 101132FE
Business: WENDY'S #3509

Inspection: 79000724
Store ID:
Phone: 3166365575
Inspector: KDA79
Reason: 21 Standardization
Results: Follow-up

1900 NORTH SUMMIT
 ARKANSAS CITY, KS 67005

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/24/15	12:00 AM	06:50 PM	18:50	0:05	18:55	0	Inspection
06/24/15	06:50 PM		0:00	0:20	0:20	0	Estimated Travel
Total:			18:50	0:25	19:15	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Sent Notification To _____ Lic. Insp. No
 Priority(P) Violations 7 Priority foundation(Pf) Violations 5
 Certified Manager on Staff Address Verified Actual Sq. Ft. 2000
 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

Demonstration of Knowledge Y N O A C R
 1. Certification by accredited program, compliance with Code, or correct responses. p

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

Employee Health Y N O A C R
 2. Management awareness; policy present. p
 3. Proper use of reporting, restriction and exclusion. p

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	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> <i>[The cook handled raw hamburger patties prior to reaching into the freezer with precooked chicken nuggets and moving the bag into another cooler. Corrected on Site (COS) - the cook was stopped. Explained to him that he must wash his hands prior to handling fully cooked items, door handles that others might handle prior to handling ready-to-eat foods, etc. The cook washed his hands.]</i></p> <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</i> <i>[An employee came into the back, grabbed the spray head at the 3 vat sink and sprayed her hands off, then grabbed gloves and put them on prior to slicing onions at the prep sink. Upon questioning, she stated she had been working with the breaker at the breaker box prior to coming here to work with the onions. COS - explained to her that doing things such as working with the breaker box, handling the spray head at the 3 vat sink, required hand washing prior to handling food or putting on gloves to handle food. She washed her hands and put on fresh gloves. Did not require onions to be discarded.]</i></p>						
	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.</i> <i>[An employee handled ready-to-eat sliced tomatoes with her bare hands to put them into a tub. Upon questioning, she said these tomatoes would be used on sandwiches that were ordered with tomato on them. COS - the tomatoes were discarded.]</i></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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Protection from Contamination

Y N O A C R

<i>Fail Notes</i>	4-601.11(A)	<p><i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch.</i></p> <p><i>[There are plastic food pans on the shelf above the prep sink that were identified as clean by a kitchen employee. Two of these pans, stacked together, have food debris on them. COS - they were moved back to the ware washing sink to be cleaned.</i></p> <p><i>There is food debris in the door seal of the Traulsen reach-in-freezer. Letting manager know this needs to be cleaned out.</i></p> <p><i>On a shelf near the flat top grill in the back there are 10 plastic food containers. An employee identified these as clean plastic food containers. There is dried food debris stuck on these containers. COS - these containers were returned to ware washing to be cleaned.</i></p> <p><i>The soft serve ice cream single-use lids have food splatter on the inside of the lids. COS - these were discarded and replaced.]</i></p>
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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

This item has Notes. See Footnote 2 at end of questionnaire.

17. Proper reheating procedures for hot holding.

. . . p . . .

18. Proper cooling time and temperatures.

. . . p . . .

19. Proper hot holding temperatures.

. . p . . . p . .

This item has Notes. See Footnote 3 at end of questionnaire.

<i>Fail Notes</i>	3-501.16(A)(1)	<p><i>P - PHF/TCS Hot Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 57°C (135°F) or above.</i></p> <p><i>[A hamburger was being hot held on a side of the grill that was set to a lower temperature. Upon testing, this hamburger measured 126.5 F. COS - The manager immediately threw this hamburger away when the temperature was not correct - did not verify how long the hamburger had been held.]</i></p>
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20. Proper cold holding temperatures.

. . p . . . p . .

This item has Notes. See Footnote 4 at end of questionnaire.

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature

Y N O A C R

Fail Notes | 3-501.16(A)(2) | *P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less. [At the sandwich make tables are several items not at proper cold holding temperatures. They are as follows:*

Make Table (Near Window):
Blue Cheese - 58.5 F
Monterrey Jack Cheese - 63.6 F
Asiago Cheese - 63.2 F
Sliced Tomatoes - 51.3 F

Make Table (Near Front):
Monterrey Jack - 65.4 F
Asiago - 56.2 F
Blue Cheese - 59.0 F

The manager said these items were put onto the make table probably around 9am this morning. It was around 4pm in the afternoon when the temperatures were being taken. COS - all products were discarded.

The reach-in-cooler near the front is frozen up in the back. The internal thermometer says the cooler is measuring 59.1 F. The following items are outside of proper cold holding temperatures:

Salads - 58.1 F
Sour Cream - 52.2 F
Milk - 50.4 F

The manager provided a temperature log showing that the temperature had been taken around 2pm this afternoon and the cooler was at 38 F. It was slightly after 4pm when the temperatures were taken. COS - the items were moved into another cooler to be brought back down to temperature.]

21. Proper date marking and disposition. .. p p ..

Fail Notes | 3-501.18(A)(3) | *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. [There are two containers of cooked beef in the walk-in-cooler. One is dated for 6/30 and one is dated for 6/29. These were identified as discard dates. Upon questioning, the manager said that the 6/30 would have been prepared yesterday (6/23) and the 6/29 the day before (6/22). Explained to her that these were both dated for one day too many. On the 6/30, yesterday (6/23) would be the first day, with an additional six days to for a total of 7. COS - both were corrected on the discard dates.]*

22. Time as a public health control: procedures and record. .. 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>	<p>3-501.19(A)(1)(a) <i>Pf - Time as a Public Health Control (Written procedure-TPHC) If time without temperature control is used as the public health control for a working supply of POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) before cooking, or for READY-TO-EAT POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) that is displayed or held for sale or service, written procedures shall be prepared in advance, maintained in the FOOD ESTABLISHMENT and made available to the REGULATORY AUTHORITY upon request that specify methods of compliance with Food Code Time as a Public Health Control procedures.</i> <i>[The manager said that they use time as a control for their yellow cheese (yellow cheese slices and shredded yellow cheese). She was unable to provide written procedures on these items. Explained to her that written procedures are required for any items that time as a control is used on. These procedures need to be available upon request and have a detailed description of the procedures for the time as a control items (how long they are kept, keeping time and temperature stamps, discarding items at the end of the time, etc).]</i></p> <p>3-501.19(C)(3)(b) <i>Pf - Time as a PHC - 6 hours (marked with time) If time without temperature control is used as the public health control up to a maximum of 6 hours, the FOOD shall be marked or otherwise identified to indicate the time that is 6 hours past the point in time when the FOOD is removed from cold holding temperature control.</i> <i>[The two items on the make table (yellow cheese slices and yellow shredded cheese) that the manager said were under time as a control did not have time stamps available. The manager said that they should. She said both had been done at 2pm. COS - she wrote down times for both to run from 2pm-8pm. The items are under 70 F.]</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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<i>Fail Notes</i>	<p>7-102.11 <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> <i>[There are two unlabeled stainless steel buckets hanging near the grill and the front counter. These were both identified as containing sanitizer. COS - both were labeled by a container.</i></p> <p style="margin-left: 20px;"><i>Near the office is an unlabeled white sprayer with a liquid inside. The manager said this is degreaser. COS - the container was labeled.]</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
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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. p
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Safe Food and Water		Y	N	O	A	C	R
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| 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 | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 5 at end of questionnaire.</i> | | | | | | | |
| 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 | .. | .. | .. | .. |
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<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 squirt bottles in the walk-in-cooler and in the prep area that staff identified as having strawberry mix, blackberry mix, ketchup, mustard, ranch, and caesar. There is an unlabeled bucket of water near the window make table. There are unlabeled salts near the grill and fryers.]</i>
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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 | .. | .. | .. | .. |
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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.</i> <i>[The front door on the south side has a narrow 1/4 to 1/2 inch gap along the bottom of the door.]</i>
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| 37. Contamination prevented during food preparation, storage and display. | | .. | p | .. | .. | .. | .. |
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<i>Fail Notes</i>	3-305.11(A)(1)	<i>Food storage - Except as specified in ¶¶ (B) and (C) of 3-305.11, FOOD shall be protected from contamination by storing the FOOD: in a clean, dry location; where it is not exposed to splash, dust, or other contamination; and at least 15 cm (6 inches) above the floor.</i> <i>[There is a bag of onions being stored on the floor in the back storage area.]</i>
	3-305.12	<i>Food storage (Prohibited locations) FOOD may not be stored: In locker rooms; In toilet rooms; In dressing rooms; In garbage rooms; In mechanical rooms; Under sewer lines that are not shielded to intercept potential drips; Under leaking water lines, including leaking automatic fire sprinkler heads, or under lines on which water has condensed; Under open stairwells; or, Under other sources of contamination.</i> <i>[There is a box of hamburger patties in the walk-in-cooler that is sitting under the condenser. There is condensation dripping down onto this box of hamburger patties.]</i>

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| 38. Personal cleanliness. | | p | .. | .. | .. | .. | .. |
| 39. Wiping cloths: properly used and stored. | | p | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 6 at end of questionnaire.</i> | | | | | | | |
| 40. Washing fruits and vegetables. | | p | .. | .. | .. | .. | .. |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

		Y	N	O	A	C	R
Proper Use of Utensils							
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(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. [There are plastic food containers that were identified as clean that were stacked together while still wet so that air drying cannot be achieved.]</i>					
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. [Near the food prep sink there is a stack of single-use plastic containers and their lids that are being stored outside of their original protective packaging, neither covered nor inverted.]</i>					
44. Gloves used properly.		p
Utensils, Equipment and Vending							
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 are two chipped plastic containers, one cracked plastic container, and two cracked plastic lids near the food prep sink on shelves. The lid to the lettuce container in the walk-in-cooler is chipped on two corners. COS - the chipped and cracked containers were removed.]</i>					
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items		..	p
<i>Fail Notes</i>	4-501.11(A)	<i>EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements specified under Parts 4-1 and 4-2. [The walk-in-cooler condenser is dripping water down onto boxes stored underneath it.]</i>					
46. Warewashing facilities: installed, maintained, and used; test strips.		p
<i>This item has Notes. See Footnote 7 at end of questionnaire.</i>							
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. [The vent hoods above the flat top grills have an accumulation of grease/grime in them. The fan running in the food prep area has a buildup of dust on it. The light covers on above cooking area near the window sandwich make table have an accumulation of grease/grime on them.]</i>					
Physical Facilities							
48. Hot and cold water available; adequate pressure.		p
49. Plumbing installed; proper backflow devices.		..	p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities	Y N O A C R
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<i>Fail Notes</i>	<p>5-203.15 <i>P - If not provided with an air gap as specified under § 5-202.13, a dual check valve with an intermediate vent preceded by a screen of not less than 100 mesh to 25.4 mm (100 mesh to 1 inch) shall be installed upstream from a carbonating device and downstream from any copper in the water supply line.</i></p> <p><i>[The carbonators for the two soda fountains have a vented dual check valve installed upstream of both carbonators. This vented dual check valve is upstream of the screen and pump on both machines. Explaining to manager that these both need vented dual check valves installed downstream of the screen and pump.]</i></p>
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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 | .. | .. | .. | .. | .. | | |
| 53. Physical facilities installed, maintained and clean. | .. | p | .. | .. | .. | .. | | |
| <table border="0" style="width: 100%;"> <tr> <td style="width: 15%; vertical-align: top;"><i>Fail Notes</i></td> <td style="border-left: 1px solid black; padding-left: 10px;"> <p>6-501.12(A) <i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.</i></p> <p><i>[There is grease/grime on the floors below the cooking equipment. There is sludge on the floor underneath the ice machine.]</i></p> </td> </tr> </table> | <i>Fail Notes</i> | <p>6-501.12(A) <i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.</i></p> <p><i>[There is grease/grime on the floors below the cooking equipment. There is sludge on the floor underneath the ice machine.]</i></p> | | | | | | |
| <i>Fail Notes</i> | <p>6-501.12(A) <i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.</i></p> <p><i>[There is grease/grime on the floors below the cooking equipment. There is sludge on the floor underneath the ice machine.]</i></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 | .. | .. | .. | .. | .. |
|----------------------|---|----|----|----|----|----|

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

EDUCATIONAL MATERIALS

The following educational materials were provided p

- | | |
|-----------------------------|--|
| <i>Material Distributed</i> | <p><i>Education Title #04 No Bare-Hand Contact</i></p> <p><i>Education Title #08 Date Marking</i></p> <p><i>Education Title #25 Handwashing</i></p> <p><i>Education Title #27 Hot and Cold Holding</i></p> |
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Serv Safe certified.

Accompanied by KDA33.

Footnote 2

Notes:

Cooking Hamburger - 190.2 F

Footnote 3

Notes:

Oven:

Potato - 163.5 F

Hot Drawers above Sandwich Make (Window):

Chicken - 150.7 F

Potato - 152.3 F

Hot Drawers above Grill:

Chili Meat - 150.7 F

Steam (Window):

Chili - 143.8 F

Steam (Front):

Chili - 154.3 F

Fry Hot Hold:

Fries - 150.2 F

Footnote 4

Notes:

Soft Serve:

Vanilla - 34.3 F

Walk-in-Cooler:

Cheese - 40.1 F

Make:

Cut Lettuce - 42.5 F

Cooler under Make:

Salad - 38.7 F

Hamburger Cooler:

Patties - 42.7 F

Cooler under Hamburger:

Hamburgers - 37.9 F

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Soft Serve:
Chocolate - 34.3 F

Footnote 5

Notes:
Thawing in walk-in-cooler.

Footnote 6

Notes:
Wiping cloths stored in 200ppm quaternary ammonia.

Footnote 7

Notes:
200ppm sanitizer in 3 vat sink - label calls for 150-400ppm quaternary ammonia.

Test strips provided.

Footnote 8

Notes:
Sales tax registration certificate is not available to verify ownership.

VOLUNTARY DESTRUCTION REPORT

Insp Date: 6/24/2015 **Business ID:** 101132FE
Business: WENDY'S #3509

1900 NORTH SUMMIT
 ARKANSAS CITY, KS 67005

Inspection: 79000724
Store ID:
Phone: 3166365575
Inspector: KDA79
Reason: 21 Standardization

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/24/15	12:00 AM	06:50 PM	18:50	0:05	18:55	0	Inspection
06/24/15	06:50 PM		0:00	0:20	0:20	0	Estimated Travel
Total:			18:50	0:25	19:15	0	

ACTIONS

Number of products Voluntarily Destroyed 6

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 Tomatoes Qty Units Value \$ 4.00

Description 4 sliced tomatoes - Bare Hand Contact

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Hamburger Qty Units Value \$ 2.00

Description Hamburger not held at proper temperature - 1 patty

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

VOLUNTARY DESTRUCTION REPORT

VOLUNTARY DESTRUCTION REPORT

3. Product Sliced Tomatoes Qty _____ Units _____ Value \$ 3.00

Description Improper Cold Holding - 3 tomatoes

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

4. Product Blue Cheese Qty _____ Units _____ Value \$ 5.00

Description 2 small containers - improper cold holding

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

5. Product Asiago Cheese Qty _____ Units _____ Value \$ 15.00

Description 2 containers of slices at the make tables - improper cold holding

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

6. Product Monterrey Jack Cheese Qty _____ Units _____ Value \$ 20.00

Description 2 containers of slices at the make tables - improper cold holding

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

