

**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:** 7/7/2015      **Business ID:** 101684FE  
**Business:** MCDONALDS RESTAURANT #28697

**Inspection:** 79000737  
**Store ID:**  
**Phone:** 6203998311  
**Inspector:** KDA79  
**Reason:** 02 Follow-up  
**Results:** Administrative Review

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

**Time In / Time Out**

| Date          | In       | Out      | Insp | Travel | Total | Mileage | Notes:     |
|---------------|----------|----------|------|--------|-------|---------|------------|
| 07/07/15      | 08:50 AM | 10:20 AM | 1:30 | 0:35   | 2:05  | 0       | Inspection |
| <b>Total:</b> |          |          | 1:30 | 0:35   | 2:05  | 0       |            |

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification   Email   Sent Notification To \_\_\_\_\_ Lic. Insp.   No  

Priority(P) Violations   2   Priority foundation(Pf) Violations   2  

Certified Manager on Staff  Address Verified  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](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. | .. | .. | .. | .. | .. | .. |

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

|                                |   |   |   |   |   |   |
|--------------------------------|---|---|---|---|---|---|
| <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                                    |  | .. | .. | .. | .. | .. | .. |
| 5. No discharge from eyes, nose and mouth.   |  | .. | .. | .. | .. | .. | .. |
| Preventing Contamination by Hands  |  | Y  | N  | O  | A  | C  | R  |
| 6. Hands clean and properly washed.  |  | .. | þ  | .. | .. | þ  | þ  |
| <i>Fail Notes</i>  | 2-301.14(E) <i>P - Wash Hands (Soiled Utensils) 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 handling soiled EQUIPMENT or UTENSILS</i><br><i>[An employee was doing dishes at the 3 vat sink. She was scrubbing dirty dishes and loading them into a dish rack to go into the dishwasher. After loading dirty dishes into a rack, she started removing clean dishes from the dishwasher without washing her hands. Corrected on Site (COS) - the employee was educated on hand washing. The dishes she touched were re-washed. She washed her hands prior to continuing.]</i> |    |    |    |    |    |    |
| 7. No bare hand contact with RTE foods or approved alternate method properly followed. |  | .. | .. | .. | .. | .. | .. |
| 8. Adequate handwashing facilities supplied and accessible.                            |  | .. | .. | .. | .. | .. | .. |
| Approved Source  |  | Y  | N  | O  | A  | C  | R  |
| 9. Food obtained from approved source.   |  | .. | .. | .. | .. | .. | .. |
| 10. Food received at proper temperature.   |  | .. | .. | .. | .. | .. | .. |
| 11. Food in good condition, safe and unadulterated.                                    |  | .. | .. | .. | .. | .. | .. |
| 12. Required records available: shellstock tags, parasite destruction.                 |  | .. | .. | .. | .. | .. | .. |
| Protection from Contamination  |  | Y  | N  | O  | A  | C  | R  |
| 13. Food separated and protected.  |  | .. | .. | .. | .. | .. | .. |
| 14. Food-contact surfaces: cleaned and sanitized.                                      |  | .. | þ  | .. | .. | þ  | þ  |
| <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.</i><br><i>[On a shelf of dishes that were identified as clean dishes being stored prior to use, there are six food containers that have sticker residue remaining on the outside of the containers after cleaning is completed. Corrected on Site (COS) - a manager moved all of these containers to ware washing.]</i>  |    |    |    |    |    |    |
| 15. Proper disposition of returned, previously served, reconditioned and unsafe food.  |  | .. | .. | .. | .. | .. | .. |
| Potentially Hazardous Food Time/Temperature  |  | Y  | N  | O  | A  | C  | R  |
| 16. Proper cooking time and temperatures.  |  | .. | .. | .. | .. | .. | .. |
| 17. Proper reheating procedures for hot holding.                                       |  | .. | .. | .. | .. | .. | .. |
| 18. Proper cooling time and temperatures.  |  | .. | .. | .. | .. | .. | .. |
| 19. Proper hot holding temperatures.   |  | .. | .. | .. | .. | .. | .. |
| 20. Proper cold holding temperatures.  |  | .. | .. | .. | .. | .. | .. |
| 21. Proper date marking and disposition.   |  | .. | .. | .. | .. | .. | .. |
| 22. Time as a public health control: procedures and record.                            |  | þ  | .. | .. | .. | .. | .. |
| Consumer Advisory  |  | Y  | N  | O  | A  | C  | R  |

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|                   |  |   |   |   |   |   |   |
|-------------------|--|---|---|---|---|---|---|
| Consumer Advisory |  | Y | N | O | A | C | R |
|-------------------|--|---|---|---|---|---|---|

23. Consumer advisory provided for raw or undercooked foods.      .. .. . . . . .

|                                |  |   |   |   |   |   |   |
|--------------------------------|--|---|---|---|---|---|---|
| Highly Susceptible Populations |  | Y | N | O | A | C | R |
|--------------------------------|--|---|---|---|---|---|---|

24. Pasteurized foods used; prohibited foods not offered.      .. .. . . . . .

|          |  |   |   |   |   |   |   |
|----------|--|---|---|---|---|---|---|
| Chemical |  | Y | N | O | A | C | R |
|----------|--|---|---|---|---|---|---|

25. Food additives: approved and properly used.      .. .. . . . . .

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

|                                      |  |   |   |   |   |   |   |
|--------------------------------------|--|---|---|---|---|---|---|
| Conformance with Approved Procedures |  | Y | N | O | A | C | R |
|--------------------------------------|--|---|---|---|---|---|---|

27. Compliance with variance, specialized process and HACCP plan.      .. .. . . . . .

|                       |
|-----------------------|
| GOOD RETAIL PRACTICES |
|-----------------------|

|                     |  |   |   |   |   |   |   |
|---------------------|--|---|---|---|---|---|---|
| Safe Food and Water |  | Y | N | O | A | C | R |
|---------------------|--|---|---|---|---|---|---|

28. Pasteurized eggs used where required.      .. .. . . . . .

29. Water and ice from approved source.      .. .. . . . . .

30. Variance obtained for specialized processing methods.      .. .. . . . . .

|                          |  |   |   |   |   |   |   |
|--------------------------|--|---|---|---|---|---|---|
| Food Temperature Control |  | Y | N | O | A | C | R |
|--------------------------|--|---|---|---|---|---|---|

31. Proper cooling methods used; adequate equipment for temperature control.      .. .. . . . . .

32. Plant food properly cooked for hot holding.      .. .. . . . . .

33. Approved thawing methods used.      .. .. . . . . .

34. Thermometers provided and accurate.      .. .. . . . . .

|                     |  |   |   |   |   |   |   |
|---------------------|--|---|---|---|---|---|---|
| Food Identification |  | Y | N | O | A | C | R |
|---------------------|--|---|---|---|---|---|---|

35. Food properly labeled; original container.      .. p .. .. . . p

|                   |          |  |
|-------------------|----------|--|
| <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><br><i>[There are unlabeled containers in the cooking areas that were identified as container salt, grill seasoning, and water.]</i> |
|-------------------|----------|--|

|                                  |  |   |   |   |   |   |   |
|----------------------------------|--|---|---|---|---|---|---|
| Prevention of Food Contamination |  | Y | N | O | A | C | R |
|----------------------------------|--|---|---|---|---|---|---|

36. Insects, rodents and animals not present.      p .. .. . . . . .

37. Contamination prevented during food preparation, storage and display.      .. .. . . . . .

38. Personal cleanliness.      .. .. . . . . .

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

40. Washing fruits and vegetables.      .. .. . . . . .

|                        |  |   |   |   |   |   |   |
|------------------------|--|---|---|---|---|---|---|
| Proper Use of Utensils |  | Y | N | O | A | C | R |
|------------------------|--|---|---|---|---|---|---|

41. In-use utensils: properly stored.      .. .. . . . . .

42. Utensils, equipment and linens: properly stored, dried and handled.      .. p .. .. . . p

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|                        |   |   |   |   |   |   |
|------------------------|---|---|---|---|---|---|
| Proper Use of Utensils | Y | N | O | A | C | R |
|------------------------|---|---|---|---|---|---|

*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 on a rack of clean dishes that are stacked together while still wet.]*

43. Single-use and single-service articles: properly used. .. p .. .. p 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 there are single-use food containers being stored outside of their original protective packaging that are neither covered nor inverted. COS - the store manager had the employees turn everything over.]*

44. Gloves used properly. .. .. .. .. ..

|                                 |   |   |   |   |   |   |
|---------------------------------|---|---|---|---|---|---|
| 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 .. .. .. .. ..

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

*Fail Notes* | 4-302.14 *Pf - A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [The establishment uses quaternary ammonia test strips at their 3 vat sink, and chlorine in their wiping cloth buckets that is used on their food contact surfaces throughout the kitchen. The quaternary ammonia test strips do not expire until 2017, but the chlorine test strips expired as of September 2012. Explained to the store manager that his test strips are expired. He is having new ones ordered. They use chlorine packets that get added to a certain level of water in their wiping cloth buckets to get the correct concentration.]*

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

|                     |   |   |   |   |   |   |
|---------------------|---|---|---|---|---|---|
| Physical Facilities | Y | N | O | A | C | R |
|---------------------|---|---|---|---|---|---|

48. Hot and cold water available; adequate pressure. .. .. .. .. ..

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

*Fail Notes* | 5-202.14 *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. [In the multiplex there are two carbonators for the soda fountains with vented dual check valves downstream of the screen and pump. One of the vented dual check valves has a line of corrosion running down from the vent from previous venting. There is pooled liquid inside of the vent due to the vent facing up into the air rather than facing down to drain properly. The vent appears to be venting continuously. The store manager is contacting the soda company to have them replace this vented dual check valve.]*

50. Sewage and waste water properly disposed. .. .. .. .. ..

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

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

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

54. Adequate ventilation and lighting; designated areas used. .. .. .. .. ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Administrative/Other

Y N O A C R

55. Other violations

p " " " " "

## EDUCATIONAL MATERIALS

The following educational materials were provided p

*Material Distributed | Education Title #25 Handwashing*

## NOTICE OF NON COMPLIANCE WITH KANSAS LAW

**Insp Date:** 7/7/2015      **Business ID:** 101684FE  
**Business:** MCDONALDS RESTAURANT #28697

**Inspection:** 79000737  
**Store ID:**  
**Phone:** 6203998311  
**Inspector:** KDA79  
**Reason:** 02 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;     |
|----------|----------|----------|------|--------|-------|---------|------------|
| 07/07/15 | 08:50 AM | 10:20 AM | 1:30 | 0:35   | 2:05  | 0       | Inspection |
| Total:   |          |          | 1:30 | 0:35   | 2:05  | 0       |            |

**NOTICE OF NON COMPLIANCE WITH KANSAS LAW**

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled \_\_\_\_\_

Inspection Report Number 79000737

Inspection Report Date 07/07/15

Establishment Name MCDONALDS RESTAURANT #28697

Physical Address KS TURNPIKE I 355 MILE MARKER 257 City BELLE PLAINE

Zip 67013

Additional Notes and Instructions

The Manhattan Office will determine the date of the next inspection.