

**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:** 6/17/2014      **Business ID:** 99737FE  
**Business:** SONIC DRIVE IN

**Inspection:** 81000116  
**Store ID:**  
**Phone:** 6208562369  
**Inspector:** KDA81  
**Reason:** 01 Routine  
**Results:** No Follow-up

1838 MILITARY PO BOX 470  
 BAXTER SPRINGS, KS 66713

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/17/14	11:20 AM	01:00 PM	1:40	0:05	1:45	0	
<b>Total:</b>			1:40	0:05	1:45	0	

**FOOD ESTABLISHMENT PROFILE**

Updated Risk Category \_\_\_\_\_ Updated Size Range \_\_\_\_\_  
 Insp. Notification   Email   Sent Notification To \_\_\_\_\_ Lic. Insp.   No    
 Priority(P) Violations   1   Priority foundation(Pf) Violations   1    
 Certified Manager on Staff   "   Address Verified   p   Actual Sq. Ft. \_\_\_\_\_  
 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) 296-5600.

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**

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R  
 p . . . . .

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

**Employee Health**

2. Management awareness; policy present.

Y N O A C R  
 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	..	..	..	..	..		
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%; border-right: 1px solid black; padding-right: 5px;"><i>Fail Notes</i></td> <td style="padding-left: 5px;">                     4-602.11(E)(4) <i>Non-PHF/TCS Food Contact Surface Cleaning Frequency (ice bins, soda nozzles) Surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cleaned, in EQUIPMENT such as ice bins and BEVERAGE dispensing nozzles and enclosed components of EQUIPMENT such as ice makers, cooking oil storage tanks and distribution lines, BEVERAGE and syrup dispensing lines or tubes, coffee bean grinders, and water vending EQUIPMENT: at a frequency specified by the manufacturer; or, absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold. [The soda nozzles have mold accumulation due to insufficient cleaning frequencies. COS-cleaned and sanitized nozzles.]</i> </td> </tr> </table>	<i>Fail Notes</i>	4-602.11(E)(4) <i>Non-PHF/TCS Food Contact Surface Cleaning Frequency (ice bins, soda nozzles) Surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cleaned, in EQUIPMENT such as ice bins and BEVERAGE dispensing nozzles and enclosed components of EQUIPMENT such as ice makers, cooking oil storage tanks and distribution lines, BEVERAGE and syrup dispensing lines or tubes, coffee bean grinders, and water vending EQUIPMENT: at a frequency specified by the manufacturer; or, absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold. [The soda nozzles have mold accumulation due to insufficient cleaning frequencies. COS-cleaned and sanitized nozzles.]</i>						
<i>Fail Notes</i>	4-602.11(E)(4) <i>Non-PHF/TCS Food Contact Surface Cleaning Frequency (ice bins, soda nozzles) Surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cleaned, in EQUIPMENT such as ice bins and BEVERAGE dispensing nozzles and enclosed components of EQUIPMENT such as ice makers, cooking oil storage tanks and distribution lines, BEVERAGE and syrup dispensing lines or tubes, coffee bean grinders, and water vending EQUIPMENT: at a frequency specified by the manufacturer; or, absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold. [The soda nozzles have mold accumulation due to insufficient cleaning frequencies. COS-cleaned and sanitized nozzles.]</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. <b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>	p	..	..	..	..	..		
17. Proper reheating procedures for hot holding. <b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>	p	..	..	..	..	..		
18. Proper cooling time and temperatures.	..	..	p	..	..	..		
19. Proper hot holding temperatures. <b><i>This item has Notes. See Footnote 4 at end of questionnaire.</i></b>	p	..	..	..	..	..		
20. Proper cold holding temperatures. <b><i>This item has Notes. See Footnote 5 at end of questionnaire.</i></b>	..	p	..	..	p	..		

# 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. [Sliced tomatos in the make table measured 45.2F. PIC stated they had been placed in the make table at 6am. COS-VD and added more ice to the table as it had melted. Shredded cheddar cheese in the ice bath by the cash register was measured at 47.3F. PIC stated it had been placed in the ice bath at 5 am. COS-VD as the ice had melted.]
------------	--

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

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

- |   |                       |
|---|-----------------------|
| 24. Pasteurized foods used; prohibited foods not offered. | . . . . . p . . . . . |
|---|-----------------------|

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

- |  |                       |
|--|-----------------------|
| 25. Food additives: approved and properly used.            | . . . . . p . . . . . |
| 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. | . . . . . p . . . . . |
|---|-----------------------|

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 . . . . .           |
| 34. Thermometers provided and accurate.                                      | p . . . . .           |

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

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

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

- |  |                       |
|--|-----------------------|
| 36. Insects, rodents and animals not present.                              | p . . . . .           |
| <b><i>This item has Notes. See Footnote 6 at end of questionnaire.</i></b> |                       |
| 37. Contamination prevented during food preparation, storage and display.  | p . . . . .           |
| 38. Personal cleanliness.  | p . . . . .           |
| 39. Wiping cloths: properly used and stored.                               | p . . . . .           |
| <b><i>This item has Notes. See Footnote 7 at end of questionnaire.</i></b> |                       |
| 40. Washing fruits and vegetables.   | . . . . . p . . . . . |

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

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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

<i>Fail Notes</i>	4-202.11(A)(2) Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. [Two spatulas were observed stored as clean with deep grooves, cracks and chips. COS-Discarded.]
-------------------	---

- |   |   |    |    |    |    |    |
|---|---|----|----|----|----|----|
| 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 | .. | .. | .. | .. | .. |
| 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 | .. | .. | .. | .. | .. |
| 50. Sewage and waste water properly disposed.                              | p | .. | .. | .. | .. | .. |
| <b><i>This item has Notes. See Footnote 8 at end of questionnaire.</i></b> |   |    |    |    |    |    |
| 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 | .. | .. | .. | .. | .. |
| 54. Adequate ventilation and lighting; designated areas used.              | p | .. | .. | .. | .. | .. |

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 #26 Hot and Cold Holding Sign*

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

**Notes:**

Management Serv Safe Certified

## **Footnote 2**

**Notes:**

Cooked sausage patty-181F

## **Footnote 3**

**Notes:**

Chili reheated in back steam table-190F

## **Footnote 4**

**Notes:**

Hot Holding Drawer-  
chicken patty-182F

## **Footnote 5**

**Notes:**

WIC-  
RTE hot dogs-41F

Arctic RIC-  
RTE hot dogs-42F

Make table-  
Shredded lettuce-40F

Note-Advised turing coolers to a lower temperature as they are all measuring around 40F.

## **Footnote 6**

**Notes:**

Approximately 30 live flies are in the establishment, however they were not observed landing on food contact surfaces during the inspection. Advised contacting their pest control company for a treatment.

## **Footnote 7**

**Notes:**

Quaternary Ammonium Sanitizer Bucket-200ppm

## **Footnote 8**

**Notes:**

Establishment has a variance for no mop sink and dumps their mop water down a large drain the back room.

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## FIELD WARNING LETTER

**Insp Date:** 6/17/2014      **Business ID:** 99737FE  
**Business:** SONIC DRIVE IN

1838 MILITARY PO BOX 470  
BAXTER SPRINGS, KS 66713

**Inspection:** 81000116  
**Store ID:**  
**Phone:** 6208562369  
**Inspector:** KDA81  
**Reason:** 01 Routine

**Reference:**

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
06/17/14	11:20 AM	01:00 PM	1:40	0:05	1:45	0	
Total:			1:40	0:05	1:45	0	

---

## FIELD WARNING LETTER

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012, K.S.A. 65-619 *et seq.* and regulations promulgated pursuant thereto, grants the Kansas Department of Agriculture authority to regulate food establishments and food processing plants. The Kansas Food Code is adopted and amended by K.A.R. 4-28-8 through 15.

During the inspection today of the Food Establishment listed above, violations of the Kansas Food Code were observed. The violations are documented in the attached Kansas Food Establishment Inspection Report.

Although we will not take further action at this time based on this inspection report, repeated violations observed during future inspections 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 Kansas Food, Drug and Cosmetic Act;
- and/or any other penalty authorized by law.

Future inspections will be initiated during the next routine inspection cycle, unless we receive a complaint about the food establishment.

## VOLUNTARY DESTRUCTION REPORT

**Insp Date:** 6/17/2014      **Business ID:** 99737FE  
**Business:** SONIC DRIVE IN

1838 MILITARY PO BOX 470  
 BAXTER SPRINGS, KS 66713

**Inspection:** 81000116  
**Store ID:**  
**Phone:** 6208562369  
**Inspector:** KDA81  
**Reason:** 01 Routine

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/17/14	11:20 AM	01:00 PM	1:40	0:05	1:45	0	
Total:			1:40	0:05	1:45	0	

**ACTIONS**

Number of products Voluntarily Destroyed   2  

**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 cheese Qty 0.5 Units lb Value \$ 5.00

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product sliced tomatos Qty 5 Units slices Value \$ 0.50

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A