

**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:** 5/26/2015      **Business ID:** 99737FE  
**Business:** SONIC DRIVE IN

**Inspection:** 81000590  
**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:
05/26/15	01:10 PM	02:15 PM	1:05	0:00	1:05	0	
<b>Total:</b>			1:05	0:00	1:05	0	

<b>FOOD ESTABLISHMENT PROFILE</b>	
Updated Risk Category _____	Updated Size Range _____
Insp. Notification <u>  Email  </u> Sent Notification To _____	Lic. Insp. <u>  No  </u>
Priority(P) Violations <u>  0  </u> Priority foundation(Pf) Violations <u>  0  </u>	
Certified Manager on Staff <u>  "  </u> Address Verified <u>  p  </u>	Actual Sq. Ft. <u>  0  </u>
Certified Manager Present <u>  "  </u>	

**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.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
<b>Employee Health</b>	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	..	..	..	..	..
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	..
<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. [Several squeeze bottles used for condiments were stored as clean and had grease buildup on them. COS-recleaned]</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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>						
17. Proper reheating procedures for hot holding.	..	..	p	..	..	..
18. Proper cooling time and temperatures.	..	..	p	..	..	..
19. Proper hot holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>						
20. Proper cold holding temperatures.	..	p	..	..	p	..
<i>Fail Notes</i>   3-501.16(A)(2)   <i>P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less. [The kitchen make table is holding hot dogs at 45.0F, corn dogs at 44.6F, shredded lettuce at 45.2F, and cheddar cheese at 47.4F. PIC stated these items had been placed in the cooler prior to 5/26/15. The ambient temperature of the unit measured 45.9F. PIC is going to discontinue unit until is can be fixed. COS-VD  The ice bath was holding cheddar cheese at 49.5F. The cheese had been in the ice bath since 6 am. COS-VD]</i>						
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	..	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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	..	..	p	..			
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%; vertical-align: top;"><i>Fail Notes</i></td> <td style="width: 15%; vertical-align: top;">4-301.11</td> <td style="vertical-align: top;"><i>Pf - Temperature Capacity - EQUIPMENT for cooling and heating FOOD, and holding cold and hot FOOD, shall be sufficient in number and capacity to provide FOOD temperatures as specified under Chapter 3. [The make table is not holding PHFs at 41F or below. The ambient temperature measured 45.9F. COS-PIC is going to discontinue use until it can be fixed]</i></td> </tr> </table>	<i>Fail Notes</i>	4-301.11	<i>Pf - Temperature Capacity - EQUIPMENT for cooling and heating FOOD, and holding cold and hot FOOD, shall be sufficient in number and capacity to provide FOOD temperatures as specified under Chapter 3. [The make table is not holding PHFs at 41F or below. The ambient temperature measured 45.9F. COS-PIC is going to discontinue use until it can be fixed]</i>						
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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	..	..	..	..			
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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			
41. In-use utensils: properly stored.	p	..	..	..	..	..			
42. Utensils, equipment and linens: properly stored, dried and handled.	..	p	..	..	p	..			

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Proper Use of Utensils	Y	N	O	A	C	R
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<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. [Approximately 40 boxes of single use cups, lids, and napkins were being stored outside on the ground. The delivery truck that came prior in the day left these articles on the ground. COS-PIC put items in the storage shed]</i>
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- |  |   |    |    |    |    |    |
|--|---|----|----|----|----|----|
| 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
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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 | .. | .. | .. | .. | .. |
| <b><i>This item has Notes. See Footnote 4 at end of questionnaire.</i></b>                                |   |    |    |    |    |    |
| 47. Non-food contact surfaces clean.  | p | .. | .. | .. | .. | .. |

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           | ..   | .. | .. | .. | .. |                   |             |  |
| 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="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 15%; padding: 2px;"><i>Fail Notes</i></td> <td style="width: 15%; padding: 2px;">6-501.12(A)</td> <td style="padding: 2px;"><i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [There is an accumulation of old food debris and grease under the equipment in the kitchen. Advised to clean.]</i></td> </tr> </table> |             |  |    |    |    |    | <i>Fail Notes</i> | 6-501.12(A) | <i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [There is an accumulation of old food debris and grease under the equipment in the kitchen. Advised to clean.]</i> |
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| 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
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The following educational materials were provided ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

**Notes:**

Management serv safe certified

## **Footnote 2**

**Notes:**

Hamburger patty-178F

## **Footnote 3**

**Notes:**

Hot dog roller-  
hotdog-172F

Steam table-  
sausage/egg mix -172F

Steam table-  
chili-170F

## **Footnote 4**

**Notes:**

3 vat -300ppm quat

## VOLUNTARY DESTRUCTION REPORT

**Insp Date:** 5/26/2015      **Business ID:** 99737FE  
**Business:** SONIC DRIVE IN

1838 MILITARY PO BOX 470  
 BAXTER SPRINGS, KS 66713

**Inspection:** 81000590  
**Store ID:**  
**Phone:** 6208562369  
**Inspector:** KDA81  
**Reason:** 01 Routine

**Time In / Time Out**

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**ACTIONS**

Number of products Voluntarily Destroyed   4  

**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 cheddar cheese Qty 2 Units lbs Value \$ \_\_\_\_\_

Description in the temperature danger zone for too long

Reason Product Destroyed Adulterated Method Product Destroyed Dumpster

Disposal Location Firm Embargo Hold Tag # N/A

2. Product corn dogs Qty 20 Units \_\_\_\_\_ Value \$ \_\_\_\_\_

Description held in the temperature danger zone for too long

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

3. Product shredded lettuce Qty 2 Units lbs Value \$ \_\_\_\_\_

Description held in the temperature danger zone for too long

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

## VOLUNTARY DESTRUCTION REPORT

VOLUNTARY DESTRUCTION REPORT
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4. Product hot dogs Qty 20 Units \_\_\_\_\_ Value \$ \_\_\_\_\_

Description held in the temperatur danger zone for too long

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

## FOOD ESTABLISHMENT 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 below, 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.

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1838 MILITARY PO BOX 470  
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