

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: 5/27/2014 **Business ID:** 97778FE
Business: PIZZA HUT

Inspection: 84000088
Store ID:
Phone: 3167330055
Inspector: KDA84
Reason: 01 Routine
Results: No Follow-up

307 N ANDOVER RD
 ANDOVER, KS 67002

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
05/27/14	12:30 PM	02:15 PM	1:45	0:10	1:55	0	
Total:			1:45	0:10	1:55	0	

FOOD ESTABLISHMENT PROFILE

Physical Address 307 N ANDOVER RD City ANDOVER
 Zip 67002

Owner _____ License Type FE

Risk Category _____ RAC/Size Confirmed Size Range Under 5,000 sq feet

Updated Risk Category _____ Updated Size Range _____

Insp. Notification _____ Sent Notification To _____ Lic. Insp. _____

Priority(P) Violations 0 Priority foundation(Pf) Violations 0

Certified Manager on Staff Address Verified 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, EMAIL 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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Demonstration of Knowledge	Y	N	O	A	C	R
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	Y	N	O	A	C	R
2. Management awareness; policy present.	p
3. Proper use of reporting, restriction and exclusion.	p
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>	<p>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. [In the dry dish storage area, 4 metal pans were stacked wet. Corrected on site (COS): Items moved to warewasher.]</i></p> <p>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 inside of the ice machine had a small amount of debris on plastic shield that diverts ice when it drops.]</i></p>					
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
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
17. Proper reheating procedures for hot holding.	p
18. Proper cooling time and temperatures.	p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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19. Proper hot holding temperatures. p " " " " "

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

20. Proper cold holding temperatures. p " " " " "

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

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
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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 " " " " "

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 " " " " "

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 " " " " "

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

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

38. Personal cleanliness. p " " " " "

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

This item has Notes. See Footnote 5 at end of questionnaire.

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 " " " " "

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

<i>Fail Notes</i>	5-205.15(B)	<i>Plumbing system (Maintained) A PLUMBING SYSTEM shall be maintained in good repair. [The faucets on the 3 vat sink and prep sink by the water heater leak/drip.]</i>
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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 | .. | .. | .. | .. | .. |

<i>Fail Notes</i>	6-501.11	<i>PHYSICAL FACILITIES shall be maintained in good repair. [The cabinet under the south soda fountain is falling apart due to the ice bin above leaking and running down the side of the cabinet. Mold and mildew are beginning to form on the exposed particle board door and wall. The tile back splash under the 3 vat sink behind the drain is broken.]</i>
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| 54. Adequate ventilation and lighting; designated areas used. | p | .. | .. | .. | .. | .. | .. |
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Administrative/Other		Y	N	O	A	C	R
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| 55. Other violations | p | .. | .. | .. | .. | .. | .. |
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EDUCATIONAL MATERIALS

The following educational materials were provided ..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Manager: Garland is ServSafe certified: 4/6/2015

Footnote 2

Notes:

Sausage Pizza: 195.5F

Footnote 3

Notes:

Hot Hold Oven

Cheese Breadsticks: 149.1F

Hot Bar

Pasta: 144.7F

Footnote 4

Notes:

Salad Bar

Pasta Salad: 41.9F

Pasta Make Table

Pasta: 41.3F

Tomatoes: 39.8F

Pizza Make Table

Pepperoni: 39.0F

Sausage: 42.9F

Walk in Cooler

Cooked Pasta: 32.1F

Ambient Air Temperature: 40.5F

Front Pepsi Reach in Cooler

Milk: 38.9F

Footnote 5

Notes:

Wiping Cloth Bucket: 200 parts per million quat.