

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: 8/6/2014 **Business ID:** 102640FE
Business: AUGUSTA DAIRY QUEEN

Inspection: 84000178
Store ID:
Phone: 3167752243
Inspector: KDA84
Reason: 01 Routine
Results: No Follow-up

416 W 7TH PO BOX 6
 AUGUSTA, KS 67010

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
08/06/14	10:00 AM	12:30 PM	2:30	1:00	3:30	0	
Total:			2:30	1:00	3:30	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Lic. Insp. No

Priority(P) Violations 0 Priority foundation(Pf) Violations 1

Certified Manager on Staff Address Verified p Actual Sq. Ft. 3800

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

	Y	N	O	A	C	R
Demonstration of Knowledge						
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						
2. Management awareness; policy present.	p
3. Proper use of reporting, restriction and exclusion.	p
Good Hygienic Practices						

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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
<i>Fail Notes</i> 3-202.15 <i>Pf - FOOD packages shall be in good condition and protect the integrity of the contents so that the FOOD is not exposed to ADULTERATION or potential contaminants. [A number 10 can of peanut butter had a class II dent in the bottom rim seal of the container. Corrected on site (COS): Manager stated she will send it back to the food distributor.]</i>						
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
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
19. Proper hot holding temperatures.	p
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
20. Proper cold holding temperatures.	p
<i>This item has Notes. See Footnote 4 at end of questionnaire.</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
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

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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

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

<i>Fail Notes</i>	<p>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></p> <p><i>[By the #2 walk in cooler, a bucket of popcorn salt was sitting on the floor under the shelving unit next to a metal mouse trap.]</i></p>
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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

43. Single-use and single-service articles: properly used. .. p

<i>Fail Notes</i>	<p>4-502.13(B) <i>The bulk milk container dispensing tube shall be cut on the diagonal leaving no more than one inch protruding from the chilled dispensing head.</i></p> <p><i>[The bulk milk container was not cut on the diagonal.]</i></p>
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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

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Utensils, Equipment and Vending	Y	N	O	A	C	R
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<i>Fail Notes</i>	4-501.12	<p><i>Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and SANITIZED, or discarded if they are not capable of being resurfaced.</i></p> <p><i>[The cutting board on the make table has deep cuts and scours that are stained.]</i></p>
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46. Warewashing facilities: installed, maintained, and used; test strips. p

This item has Notes. See Footnote 6 at end of questionnaire.

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

<i>Fail Notes</i>	4-601.11(C)	<p><i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.</i></p> <p><i>[Above the make table on the shelving that holds the microwaves there is food debris on the edge of the shelf.</i></p> <p style="text-align: center;"><i>Inside the bottom of the make table there is food debris at the back.]</i></p>
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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

<i>Fail Notes</i>	6-501.11	<p><i>PHYSICAL FACILITIES shall be maintained in good repair.</i></p> <p><i>[The make table center door is broken.]</i></p>
	6-501.12(A)	<p><i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.</i></p> <p><i>[In the basement behind the soda fountain syrup stand there is a build up of syrup on the floor.]</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

EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #22</i>	<i>Focus On Food Safety Manual (on the Website)</i>
		<i>[5 keys to food safety poster]</i>

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Footnote 1

Notes:

2 Managers are ServSafe certified and expire 6/2019.

Footnote 2

Notes:

Burger: 188.3F

Chicken Strip: 174.8F

Footnote 3

Notes:

Chicken Strip: 167.9F

Chicken Breast: 141.7F

Nacho Cheese Machine: 144.8F

Gravy: 135.4F

Hamburger: 155.6F

Breaded Chicken: 145.9F

Footnote 4

Notes:

Make Table

Sliced Tomato: 40.9F

Sliced Ham: 39.9F

Hot Dog: 39.5F

Walk in Cooler #5 - Contains ice cream mixes for front counter ice cream machines.

Ice Cream Mix: 32.2F

Walk in Cooler #2

Corn Dog: 35.8F

Sliced Tomato: 37.3F

Walk in Cooler #3

Ice Cream Mix: 34.0F and 34.3F

Haier Small Refrigerator (by DriveThru)

Dairy Topping: 43.0F

Ice Cream Topping Station

Dairy Topping: 40.2F

Ice Cream Make Table

Dairy Topping: 41.1F

Footnote 5

Notes:

Wiping Cloth Bucket: 100 parts per million chlorine.

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Footnote 6

Notes:

3 vat sink: 300 parts per million quat.