

**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:** 1/26/2015      **Business ID:** 98095FE  
**Business:** ANDOVER DAIRY QUEEN

**Inspection:** 84000375  
**Store ID:**  
**Phone:** 3167335033  
**Inspector:** KDA84  
**Reason:** 01 Routine  
**Results:** Follow-up

212 W CENTRAL  
 ANDOVER, KS 67002

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
01/26/15	12:45 PM	03:15 PM	2:30	0:01	2:31	0	
<b>Total:</b>			2:30	0:01	2:31	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Email Sent Notification To \_\_\_\_\_ Lic. Insp. No  
 Priority(P) Violations 3 Priority foundation(Pf) Violations 1  
 Certified Manager on Staff  Address Verified p Actual Sq. Ft. 3500  
 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**

**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.  
 3. Proper use of reporting, restriction and exclusion.

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

**Good Hygienic Practices**

Y N O A C R

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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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>						
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	..	..	..	..	..
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 3 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	..	..	p	..
<b><i>This item has Notes. See Footnote 4 at end of questionnaire.</i></b>						
Fail Notes	3-501.16(A)(1) P - PHF/TCS Hot Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 57°C (135°F) or above. [2 containers of gravy (106.9F and 120.8F) were not maintained at 135F or above. Corrected on site (COS): Manager reheated both to 173.5F and 166.3F.]					
20. Proper cold holding temperatures.	p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 5 at end of questionnaire.</i></b>						
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	..	..	p	..

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Chemical								
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<i>Fail Notes</i>	7-102.11	<i>Pf - Common Name (Working Containers) Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. [A red bucket sitting on top of a non-operational ice cream machine contained a whiteish-clear granular substance. COS: Manager stated it was rock salt and labeled the container.]</i>
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Conformance with Approved Procedures								
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27. Compliance with variance, specialized process and HACCP plan.

..	..	..	p	..	..	..	..	..

## GOOD RETAIL PRACTICES

Safe Food and Water								
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- 28. Pasteurized eggs used where required.
- 29. Water and ice from approved source.
- 30. Variance obtained for specialized processing methods.

..	..	..	p	..	..	..	..	..
p	..	..	..	..	..	..	..	..
..	..	..	p	..	..	..	..	..

Food Temperature Control								
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- 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.

p	..	..	..	..	..	..	..	..
..	..	p	..	..	..	..	..	..
..	..	p	..	..	..	..	..	..
p	..	..	..	..	..	..	..	..

Food Identification								
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- 35. Food properly labeled; original container.

p	..	..	..	..	..	..	..	..

Prevention of Food Contamination								
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- 36. Insects, rodents and animals not present.
- 37. Contamination prevented during food preparation, storage and display.
- 38. Personal cleanliness.
- 39. Wiping cloths: properly used and stored.

p	..	..	..	..	..	..	..	..
p	..	..	..	..	..	..	..	..
p	..	..	..	..	..	..	..	..
p	..	..	..	..	..	..	..	..

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

- 40. Washing fruits and vegetables.

..	..	p	..	..	..	..	..	..

Proper Use of Utensils								
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- 41. In-use utensils: properly stored.
- 42. Utensils, equipment and linens: properly stored, dried and handled.
- 43. Single-use and single-service articles: properly used.
- 44. Gloves used properly.

p	..	..	..	..	..	..	..	..
p	..	..	..	..	..	..	..	..
p	..	..	..	..	..	..	..	..
p	..	..	..	..	..	..	..	..

Utensils, Equipment and Vending								
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- 45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used- P and Pf items
- 45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Core items

p	..	..	..	..	..	..	..	..
..	p	..	..	..	..	..	..	..

<i>Fail Notes</i>	4-501.11(B)	<i>EQUIPMENT components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications. [The door seal on the walk in freezer door is torn at the bottom left.]</i>
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Utensils, Equipment and Vending	Y	N	O	A	C	R
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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>	5-203.14	<p><i>P - A PLUMBING SYSTEM shall be installed to preclude backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use at the FOOD ESTABLISHMENT, including on a hose bibb if a hose is attached or on a hose bibb if a hose is not attached and backflow prevention is required by LAW, by: Providing an air gap as specified under § 5-202.13; or, Installing an APPROVED backflow prevention device as specified under § 5-202.14.</i></p> <p><i>[The mop sink faucet does not have a functioning vacuum breaker (it has been repaired and blocked with a solid fitting). It also has a "Y" shutoff with no backflow preventer on it.]</i></p>
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5-203.15	<p><i>P - If not provided with an air gap as specified under § 5-202.13, a dual check valve with an intermediate vent preceded by a screen of not less than 100 mesh to 25.4 mm (100 mesh to 1 inch) shall be installed upstream from a carbonating device and downstream from any copper in the water supply line.</i></p> <p><i>[In the basement, the carbonator (middle of the 3) does not have a backflow preventer with intermediate vent.]</i></p>
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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 . . . . .

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 p

*Material Distributed | Education Title #27 Hot and Cold Holding*

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Establishment is remodeling/tearing down old building next month. Inspector gave manager the website information to submit the restaurant plans for review/approval. Follow up will be conducted once the new building is complete.

## **Footnote 2**

### **Notes:**

Inspector recommends a handsink closer to grill area.

## **Footnote 3**

### **Notes:**

Burger: 166.2F

## **Footnote 4**

### **Notes:**

Chili: 135.2F

Chicken Breast: 158.6F

Burger: 148.3F

Chicken Strip: 140.4F

## **Footnote 5**

### **Notes:**

Make Table

Sliced Tomatoes: 41.7F

Hot Dog: 39.5F

Walk in Cooler

Chili: 41.4F

Ice Cream Mix: 39.9F

Make Table (front)

Ambient Air: 34.4F - no PHF

Ice Cream Make Station (by drive thru)

Milk: 39.2F

## **Footnote 6**

### **Notes:**

Wiping Cloth Bucket: 200 parts per million quat.

