

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: 3/17/2015 **Business ID:** 115232FE
Business: SCOOTERS COFFEEHOUSE

Inspection: 84000448
Store ID:
Phone: 3167331330
Inspector: KDA84
Reason: 01 Routine
Results: No Follow-up

626 S ANDOVER RD STE 100
 ANDOVER, KS 67002

Time In / Time Out

| Date | In | Out | Insp | Travel | Total | Mileage | Notes: |
|---------------|----------|----------|------|--------|-------|---------|--------|
| 03/17/15 | 08:30 AM | 10:30 AM | 2:00 | 1:00 | 3:00 | 0 | |
| Total: | | | 2:00 | 1:00 | 3:00 | 0 | |

| FOOD ESTABLISHMENT PROFILE | |
|---|--|
| Updated Risk Category <u>RAC# 04 Medium Risk</u> | Updated Size Range _____ |
| Insp. Notification <u>Print</u> | Lic. Insp. <u>No</u> |
| Priority(P) Violations <u>1</u> | Priority foundation(Pf) Violations <u>2</u> |
| Certified Manager on Staff <input type="checkbox"/> | Address Verified <input checked="" type="checkbox"/> |
| Certified Manager Present <input type="checkbox"/> | Actual Sq. Ft. <u>1250</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, EMAIL 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 | Y | N | O | A | C | R |
|---|----|----|----|----|----|----|
| 1. Certification by accredited program, compliance with Code, or correct responses. | .. | .. | p | .. | .. | .. |
| Employee Health | 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 | .. | | |
| <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;"> 4-601.11(A) <i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch.</i> <i>[The ice scoop was stored in a metal container with in-use stir spoons. The container had water and a tan colored liquid from the stir spoons in the bottom. Corrected on site (COS): Educated and employee washed the ice scoop and placed it in its own container and moved the stir spoons to the dipper well.]</i> </td> </tr> </table> | <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.</i> <i>[The ice scoop was stored in a metal container with in-use stir spoons. The container had water and a tan colored liquid from the stir spoons in the bottom. Corrected on site (COS): Educated and employee washed the ice scoop and placed it in its own container and moved the stir spoons to the dipper well.]</i> | | | | | | |
| <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.</i> <i>[The ice scoop was stored in a metal container with in-use stir spoons. The container had water and a tan colored liquid from the stir spoons in the bottom. Corrected on site (COS): Educated and employee washed the ice scoop and placed it in its own container and moved the stir spoons to the dipper well.]</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 | .. | .. | .. | | |
| 17. Proper reheating procedures for hot holding. | .. | .. | p | .. | .. | .. | | |
| 18. Proper cooling time and temperatures. | .. | .. | p | .. | .. | .. | | |
| 19. Proper hot holding temperatures. | .. | .. | p | .. | .. | .. | | |
| 20. Proper cold holding temperatures. | p | .. | .. | .. | .. | .. | | |
| <i>This item has Notes. See Footnote 1 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 | .. | .. | p | .. | | |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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| Chemical | Y N O A C R |
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| <i>Fail Notes</i> | 7-201.11(B) | <p><i>P - Chemical Storage (Not Above Food, etc.) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES.</i></p> <p><i>[In the backroom area, a spray bottle of windex and a spray bottle of OdoBan was hanging on the wire cart directly above a box of parchment paper and next to and touching a box of salsa del sol packets. COS: Employee moved the chemicals to below the 3 compartment sink.]</i></p> |
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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.

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| GOOD RETAIL PRACTICES |
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| 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

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| Food Temperature Control | Y N O A C R |
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31. Proper cooling methods used; adequate equipment for temperature control.

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32. Plant food properly cooked for hot holding.

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33. Approved thawing methods used.

p

34. Thermometers provided and accurate.

p

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| Food Identification | Y N O A C R |
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35. Food properly labeled; original container.

p

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|----------------------------------|-------------|
| 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 p ..

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| <i>Fail Notes</i> | 3-304.14(B)(1) | <p><i>Wiping cloths (Storage) Cloths in-use for wiping counters and other EQUIPMENT surfaces shall be held between uses in a chemical sanitizer solution at an appropriate concentration.</i></p> <p><i>[The wiping cloth bucket with clear liquid and wiping clothes by the drive-thru window had no detectable sanitizer. COS: Employee remade and it tested to 100 parts per million chlorine.]</i></p> |
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40. Washing fruits and vegetables.

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| 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

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| Utensils, Equipment and Vending | Y N O A C R |
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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|--|----------|----------|----------|----------|----------|----------|
| 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 | .. | .. | p | .. |

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| <i>Fail Notes</i> | 4-302.14 | <i>Pf - A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [There is no test kit for testing the quaternary ammonia that is used for sanitizing at the 3 compartment sink. COS: Inspector issued test strips for quat. (note made in business file)]</i> |
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| 47. Non-food contact surfaces clean. | 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 | .. | .. | .. | .. |

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| <i>Fail Notes</i> | 5-205.15(B) | <i>Plumbing system (Maintained) A PLUMBING SYSTEM shall be maintained in good repair. [The drain underneath the dump sink by the drive-thru window leaks. Establishment has a bucket to catch the water.]</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 | .. | .. | .. | .. | .. |
| 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 |
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The following educational materials were provided p

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|-----------------------------|----------------------------|-----------------------------------|
| <i>Material Distributed</i> | <i>Education Title #09</i> | <i>Did You Wash 'Em Flier</i> |
| | <i>Education Title #36</i> | <i>Manual Cleaning Sanitizing</i> |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

True Cooler (North)
Burrito: 36.7F

True Cooler (South/Left)
Milk: 37.3F

True Cooler (South/Right)
Milk: 35.7F

Arctic Air Cooler
Half and Half: 37.4F

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.

Insp Date: 3/17/2015 **Business ID:** 115232FE
Business: SCOOTERS COFFEEHOUSE

Inspection: 84000448
Store ID:
Phone: 3167331330
Inspector: KDA84
Reason: 01 Routine

626 S ANDOVER RD STE 100
 ANDOVER, KS 67002

Time In / Time Out

| Date | In | Out | Insp | Travel | Total | Mileage | Notes; |
|---------------|----------|----------|------|--------|-------|---------|--------|
| 03/17/15 | 08:30 AM | 10:30 AM | 2:00 | 1:00 | 3:00 | 0 | |
| Total: | | | 2:00 | 1:00 | 3:00 | 0 | |