

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: 6/26/2015 **Business ID:** 97909fe
Business: KFC / TACO BELL

Inspection: 87000338
Store ID:
Phone: 9133671767
Inspector: KDA87
Reason: 03 Complaint
Results: No Follow-up

1401 US HWY 59
 ATCHISON, KS 66002

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/26/15	10:00 AM	12:20 PM	2:20	0:00	2:20	0	
Total:			2:20	0:00	2:20	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Lic. Insp. No

Priority(P) Violations 2 Priority foundation(Pf) Violations 2

Certified Manager on Staff .. Address Verified p Actual Sq. Ft. 0

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) 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

Good Hygienic Practices	Y	N	O	A	C	R
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y N O A C R
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|---|----------------------------|
| 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
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|--|----------------------------|
| 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
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|--|----------------------------|
| 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
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|---|----------------------------|
| 13. Food separated and protected. | p |
| 14. Food-contact surfaces: cleaned and sanitized. | .. p |

This item has Notes. See Footnote 1 at end of questionnaire.

Fail Notes	4-601.11(A)	Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [There is food debris no the can opener blade. COS, moved to be cleaned and sanitized.]
	4-602.11(E)(4)	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. [There is mold on in the ice chute and on the bottom of the soda nozzle holders for the drive through and the dining room soda fountains.]

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| 15. Proper disposition of returned, previously served, reconditioned and unsafe food. | p |
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Potentially Hazardous Food Time/Temperature	Y N O A C R
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|--|----------------------------|
| 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 |

This item has Notes. See Footnote 2 at end of questionnaire.

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| 20. Proper cold holding temperatures. | p |
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This item has Notes. See Footnote 3 at end of questionnaire.

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| 21. Proper date marking and disposition. | p |
| 22. Time as a public health control: procedures and record. | .. p p .. |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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<i>Fail Notes</i>	3-501.19(B)(2) <i>Pf - Time as a PHC - 4 hours (marked with time) If time without temperature control is used as the public health control up to a maximum of 4 hours, the FOOD shall be marked or otherwise identified to indicate the time that is 4 hours past the point in time when the FOOD is removed from temperature control. [Items on the buffet have not been marked with the time. COS, manager marked the items with the time.]</i>
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Consumer Advisory	Y	N	O	A	C	R
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23. Consumer advisory provided for raw or undercooked foods.

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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 p ..

<i>Fail Notes</i>	7-201.11(A) <i>P - Chemical Storage (spacing/partitioning) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by separating the POISONOUS OR TOXIC MATERIALS by spacing or partitioning. [A spray bottle of sanitizer on the shelf below the buffet was stored next to a box of coffee pods. COS, moved.]</i>
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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

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.

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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
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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.

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40. Washing fruits and vegetables.

.. .. . p

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

<i>Fail Notes</i>	<p>4-601.11(C) <i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [The fan covers in WIC 1 have dust accumulation on them. The door to WIC 2 has food residue and a plastic bag on the handle. There is heavy grease accumulation on the back of the fryers.]</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 |

<i>Fail Notes</i>	<p>5-202.13 <i>P - An air gap between the water supply inlet and the flood level rim of the PLUMBING FIXTURE, EQUIPMENT, or nonFOOD EQUIPMENT shall be at least twice the diameter of the water supply inlet and may not be less than 25 mm (1 inch). [The hose on the mop sink was hanging below the flood level rim of the mop sink. COS, moved.]</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 |

<i>Fail Notes</i>	<p>6-501.11 <i>PHYSICAL FACILITIES shall be maintained in good repair. [The door to the WIF does not close all the way due to condensation buildup. The RIC below the Taco Bell MT does not work.]</i></p>
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|---|--------------|
| 54. Adequate ventilation and lighting; designated areas used. | .. p |
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<i>Fail Notes</i>	<p>6-202.11(A) <i>Except as specified in ¶ 6-202.11(B), light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES. [The light in the Pepsi RIC is not shielded.]</i></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:

3-vat sanitizer 300ppm QT

Footnote 2

Notes:

Henny Penny's throughout the establishment

HC900 chicken 152 F; potatoes 140 F

AHC 993 left: chicken 151 F

AHC 993 right: chicken 158 F

Hot drawers: chicken wing 137 F; fries: 153 F; chicken strips 153 F; popcorn chicken 154 F

KFC steam: potatoes 151 F

Taco Bell Belves hot box: steak 158 F

Henny Penny at buffet: macaroni and cheese 145 F; potatoes 150 F

Footnote 3

Notes:

KFC MT: cole slaw 33 F

Pepsi RIC: lettuce 43 F

WIC 1: diced tomatoes 36 F

WIC 2: raw chicken 38 F

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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Phone: 9133671767
Inspector: KDA87
Reason: 03 Complaint

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