

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: 7/1/2015 **Business ID:** 104814fe
Business: MCDONALDS OF ATCHISON

Inspection: 87000348
Store ID:
Phone: 9133677868
Inspector: KDA87
Reason: 03 Complaint
Results: Follow-up

118 S 8TH ST
 ATCHISON, KS 66002

Time In / Time Out

| Date | In | Out | Insp | Travel | Total | Mileage | Notes: |
|---------------|----------|----------|------|--------|-------|---------|--------|
| 07/01/15 | 12:00 PM | 03:00 PM | 3:00 | 0:00 | 3:00 | 0 | |
| Total: | | | 3:00 | 0:00 | 3:00 | 0 | |

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Sent Notification To _____ Lic. Insp. No
 Priority(P) Violations 2 Priority foundation(Pf) Violations 3
 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 |

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 | .. | .. | .. | .. |
| <i>Fail Notes</i> 6-301.14 | <i>A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES. [There is not a sign for employees to wash their hands in either restroom. Inspector provided stickers.]</i> | | | | | |
| 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 | .. | .. | .. | .. | .. |
| 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 1 at end of questionnaire.</i> | | | | | | |
| 20. Proper cold holding temperatures. | .. | p | .. | .. | p | .. |
| <i>This item has Notes. See Footnote 2 at end of questionnaire.</i> | | | | | | |
| <i>Fail Notes</i> 3-501.16(A)(2) | <i>P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less. [In the short RIC next to the north west drive through milk temp 52 F. COS, VD. There are no temperature logs kept. PIC said she wasn't sure when the items were put in the RIC. Ambient of cold holding unit 48.0 F.]</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 |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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| 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 " " " " " |

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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 " " |
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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. | " p " " " " |
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| <i>Fail Notes</i> | <p>4-301.11 <i>Pf - Temperature Capacity - EQUIPMENT for cooling and heating FOOD, and holding cold and hot FOOD, shall be sufficient in number and capacity to provide FOOD temperatures as specified under Chapter 3.</i> <i>[The short RIC next to the north west drive through is not holding PHF's at 41 F or below. Ambient 48.0 F.]</i></p> |
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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 " " p " |

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| <i>Fail Notes</i> | <p>4-203.12 <i>Pf - Ambient air and water TEMPERATURE MEASURING DEVICES that are scaled in Celsius or dually scaled in Celsius and Fahrenheit shall be designed to be easily readable and accurate to ±1.5°C in the intended range of use. Ambient air and water TEMPERATURE MEASURING DEVICES that are scaled only in Fahrenheit shall be accurate to ±3°F in the intended range of use.</i> <i>[The thermometer in the short RIC next to the north west drive through read 20 F. The ambient was 48 F. COS, VD.]</i></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 " " " " " |
| 40. Washing fruits and vegetables. | " " p " " " |

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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 " " " " " |

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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 p ..

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| <i>Fail Notes</i> | 4-202.11(A)(2) <i>Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. [6 hot holding food containers were chipped on the handles. COS, VD.]</i> |
|-------------------|--|

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

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

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 p ..

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| <i>Fail Notes</i> | 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). [At the 3-vat sink a sprayer was hanging below the flood level rim of the sink basin. COS, moved.]</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> | Education Title #04 <i>No Bare-Hand Contact</i> Education Title #31 <i>Product Cooling Temperature Log</i> Education Title #33 <i>Refrigeration Temperature Log</i> |
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Establishment uses TPHC for all PHF's in hot holding

Footnote 2

Notes:

RIF's along the south wall: foods frozen

RIF on the north wall, no PHF's but foods frozen

Traulsen RIC: lettuce 38 F

WIC: cheese 41 F

RIC in wait area: ambient 39.5 F

WIF: foods frozen

Footnote 3

Notes:

chlorine and QT test strips provided.

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

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 ATCHISON, KS 66002

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Phone: 9133677868
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| Total: | | | 3:00 | 0:00 | 3:00 | 0 | |

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations 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 food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 07/10/15

Inspection Report Number 87000348 Inspection Report Date 07/01/15

Establishment Name MCDONALDS OF ATCHISON

Physical Address 118 S 8TH ST City ATCHISON
 Zip 66002

Additional Notes and Instructions