

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: 7/10/2015 **Business ID:** 101632FE
Business: BURGER KING 9746

Inspection: 92000037
Store ID:
Phone: 7854920007
Inspector: KDA92
Reason: 24 Verification
Results: Follow-up

2100 N BUCKEYE
 ABILENE, KS 67410

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/10/15	09:23 AM	01:20 PM	3:57	0:05	4:02	0	
Total:			3:57	0:05	4:02	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Sent Notification To _____ Lic. Insp. No
 Priority(P) Violations 4 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

	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						
	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		
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) Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. <i>[Stored as clean, soiled with grease buildup and dried food debris in holes of 1 grate used for storage in hot holding of food, 1 plastic pump soiled with dried food debris located on dish storage shelf, corners of metal pans contain sticker residue from previous use COS-taken to 3 vat for cleaning.]</i> </td> </tr> </table>	<i>Fail Notes</i>	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. <i>[Stored as clean, soiled with grease buildup and dried food debris in holes of 1 grate used for storage in hot holding of food, 1 plastic pump soiled with dried food debris located on dish storage shelf, corners of metal pans contain sticker residue from previous use COS-taken to 3 vat for cleaning.]</i>						
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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		
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>								
18. Proper cooling time and temperatures.	p		
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>								
19. Proper hot holding temperatures.	p		
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	p	..		

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Chemical	Y	N	O	A	C	R
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<i>Fail Notes</i>	7-201.11(A)	<p><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.</i></p> <p><i>[Can of air freshener stored in direct contact with single use utensils located on hot holding food counter. COS- moved]</i></p>
	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>[Sanitizer bucket with sanitizer liquid stored above buns on bottom shelf beneath middle cold holding unit. Behind ordering counter on storage rack, working spray bottle of glass cleaner stored above single use napkins. COS- bucket moved</i></p> <p><i>Cans of spray paint, paint and cleaner stored over new utensils on a shelf in manager storage room. COS- utensils moved.]</i></p>

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.

p

32. Plant food properly cooked for hot holding.

p

This item has Notes. See Footnote 5 at end of questionnaire.

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

<i>Fail Notes</i>	6-202.15(A)(3)	<p><i>Outer openings (Doors) Outer openings of a FOOD ESTABLISHMENT shall be protected against the entry of insects and rodents by solid, self-closing, tight-fitting doors.</i></p> <p><i>[Back door does not close properly and contains 1/2" gap around latch side and bottom, providing entry for pests. PIC stated door will be replaced soon.]</i></p>
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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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		Y	N	O	A	C	R
Proper Use of Utensils							
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							
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used- P and Pf items		..	p	p	..
<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. [1 lid and 2 cambros stored clean with visible deep cracks and inclusions. COS- discarded]</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
<i>This item has Notes. See Footnote 6 at end of questionnaire.</i>							
47. Non-food contact surfaces clean.		p
Physical Facilities							
48. Hot and cold water available; adequate pressure.		p
49. Plumbing installed; proper backflow devices.		..	p
<i>Fail Notes</i>	5-202.14	<i>P - A backflow or backsiphonage prevention device installed on a water supply system shall meet American Society of Sanitary Engineering (A.S.S.E.) standards for construction, installation, maintenance, inspection, and testing for that specific application and type of device. [Back flow device leaks on mop sink, hose is below flood rim.]</i>					
	5-203.14	<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. [Hose was found laying in the mopsink basin below the flood rim attached to y splitter valve after back flow device. COS- Hose was removed.]</i>					
	5-205.15(B)	<i>Plumbing system (Maintained) A PLUMBING SYSTEM shall be maintained in good repair. [Hot water handle of 3 vat sink (wash side) leaks.]</i>					
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
<i>Fail Notes</i>	5-501.116(B)	<i>Soiled receptacles and waste handling units for REFUSE, recyclables, and returnables shall be cleaned at a frequency necessary to prevent them from developing a buildup of soil or becoming attractants for insects and rodents. [Build up of grease on and around grease receptacle outside.]</i>					
53. Physical facilities installed, maintained and clean.		..	p

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Physical Facilities

Y N O A C R

<i>Fail Notes</i>	<p>6-501.11 <i>PHYSICAL FACILITIES shall be maintained in good repair. [Floor to junction tile missing on wall/ room seperator next to 3 vat sink on sanitizer side.]</i></p> <p>6-501.12(A) <i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [Approxamately 4-6 old rodent droppings in far corner of grease storage room.]</i></p>
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54. Adequate ventilation and lighting; designated areas used.

p " " " " "

Administrative/Other

Y N O A C R

55. Other violations

p " " " " "

EDUCATIONAL MATERIALS

The following educational materials were provided p

Material Distributed | Education Title #18 FBI Norovirus

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Accompanied by KDA 69

Footnote 2

Notes:

Folded eggs 165F.

Footnote 3

Notes:

Commercially prepared fully cooked pork (was being rolled into balls upon arrival) 49F.

Footnote 4

Notes:

Ice cream mix in machine: 38F

WIC: milk 38F, shredded lettuce 37F, chocolate milk bottles 37F, ambient 39F

Small make table: bleu cheese crumbles 41F, liquid eggs 41F, commercially prepared fully cooked shredded pork 41F.

RIC beneath ice cream maker: ice cream mix 39F

RIC beneath slushy machine 41F.

RIC next to drive thru: milk 41F.

Footnote 5

Notes:

Commercially prepared reheating: eggs 165F, sausage 168F.

Footnote 6

Notes:

Sanitizer bucket #1, #2 and in 3 vat sink 50ppm Chlorine.

