

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

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

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.

HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, CRITICAL=Critical Violation, SWING=Swing Violation (May be critical or non-critical), HSP=Highly Susceptible Population

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.

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

Insp Date: 5/4/2010 **Business ID:** 97905FR
Business: SPEEDWAY PIZZA

 6916 306TH LANE
 ARKANSAS CITY, KS 67005

Inspection: 07000413
Store ID:
Phone: 6204421118
Inspector: KDA07
Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes
05/04/10	02:00 PM	02:55 PM	0:55	0:10	1:05	0	
Total:			0:55	0:10	1:05	0	

Reference:

Time In: 2:00pm
Travel Time: 10
Educational Material: Yes
Risk Control Plan: No
Voluntary Destruction: No
Embargo Release: No
Left Application:
Square Footage:

Time Out: 2:55pm
Risk Category: 6
Notice of Non-compliance: No
Voluntary Closure: No
Embargo Notification: No
License Approved:
CRITICAL VIOLATIONS: 0

FOODBORNE ILLNESS RISK FACTORS	Notes
---------------------------------------	--------------

AND PUBLIC HEALTH INTERVENTIONS	Notes
--	--------------

 Inspector

 Acknowledged Receipt

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Demonstration of Knowledge	Y	N	O	A	C	R	Notes
1. Certification by accredited program, compliance with Code, or correct responses.			X				

Employee Health	Y	N	O	A	C	R	Notes
2. Management awareness policy present.	X						
3. Proper use of reporting, restriction and exclusion.	X						

Good Hygienic Practices	Y	N	O	A	C	R	Notes
4. Proper eating, tasting, drinking, or tobacco use	X						
5. No discharge from eyes, nose and mouth.	X						

Preventing Contamination by Hands	Y	N	O	A	C	R	Notes
6. Hands clean and properly washed.	X						
7. No bare hand contact with RTE foods or approved alternate method properly followed.			X				
8. Adequate handwashing facilities supplied and accessible.	X						

Approved Source	Y	N	O	A	C	R	Notes
9. Food obtained from approved source.	X						
10. Food received at proper temperature.			X				
11. Food in good condition, safe and unadulterated.	X						
12. Required records available: shellstock tags, parasite destruction.				X			

Protection from Contamination	Y	N	O	A	C	R	Notes
13. Food separated and protected.	X						
14. Food-contact surfaces: cleaned and sanitized.	X						
15. Proper disposition of returned, previously served, reconditioned and unsafe food.	X						

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R	Notes
16. Proper cooking time and temperatures.			X				
17. Proper reheating procedures for hot holding.			X				
18. Proper cooling time and temperatures.			X				
19. Proper hot holding temperatures.			X				
20. Proper cold holding temperatures.	X						
21. Proper date marking and disposition.	X						
22. Time as a public health control: procedures and record.				X			

Consumer Advisory	Y	N	O	A	C	R	Notes
23. Consumer advisory provided for raw or undercooked foods.				X			

Highly Susceptible Populations	Y	N	O	A	C	R	Notes
24. Pasteurized foods used							

Inspector

Acknowledged Receipt

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

prohibited foods not offered.	X						
-------------------------------	---	--	--	--	--	--	--

Chemical	Y	N	O	A	C	R	Notes
-----------------	---	---	---	---	---	---	-------

25. Food additives: approved and properly used.	X						
---	---	--	--	--	--	--	--

26. Toxic substances properly identified, stored and used.	X						
--	---	--	--	--	--	--	--

Conformance with Approved Procedures	Y	N	O	A	C	R	Notes
---	---	---	---	---	---	---	-------

27. Compliance with variance, specialized process and HACCP plan.				X			
---	--	--	--	---	--	--	--

GOOD RETAIL PRACTICES	Notes
------------------------------	-------

Safe Food and Water	Y	N	O	A	C	R	Notes
----------------------------	---	---	---	---	---	---	-------

28. Pasteurized eggs used where required.			X				
---	--	--	---	--	--	--	--

29. Water and ice from approved source.	X						
---	---	--	--	--	--	--	--

30. Variance obtained for specialized processing methods.	X						
---	---	--	--	--	--	--	--

Food Temperature Control	Y	N	O	A	C	R	Notes
---------------------------------	---	---	---	---	---	---	-------

31. Proper cooling methods used adequate equipment for temperature control.	X						
--	---	--	--	--	--	--	--

32. Plant food properly cooked for hot holding.			X				
---	--	--	---	--	--	--	--

33. Approved thawing methods used.		X					3-501.13 Proper thawing methods used for PHF
------------------------------------	--	---	--	--	--	--	--

34. Thermometers provided and accurate.	X						
---	---	--	--	--	--	--	--

Food Identification	Y	N	O	A	C	R	Notes
----------------------------	---	---	---	---	---	---	-------

35. Food properly labeled original container.	X						
--	---	--	--	--	--	--	--

Prevention of Food Contamination	Y	N	O	A	C	R	Notes
---	---	---	---	---	---	---	-------

36. Insects, rodents and animals not present no unauthorized persons.	X						
--	---	--	--	--	--	--	--

37. Contamination prevented during food preparation, storage and display.	X						
--	---	--	--	--	--	--	--

38. Personal cleanliness.	X						
---------------------------	---	--	--	--	--	--	--

39. Wiping cloths: properly used and stored.	X						
--	---	--	--	--	--	--	--

40. Washing fruits and vegetables.			X				
------------------------------------	--	--	---	--	--	--	--

Proper Use of Utensils	Y	N	O	A	C	R	Notes
-------------------------------	---	---	---	---	---	---	-------

41. In-use utensils: properly stored.			X				
---------------------------------------	--	--	---	--	--	--	--

42. Utensils, equipment and linens: properly stored, dried and handled.	X						
--	---	--	--	--	--	--	--

43. Single-use and single-service articles: properly used.	X						
--	---	--	--	--	--	--	--

44. Gloves used properly.			X				
---------------------------	--	--	---	--	--	--	--

Inspector

Acknowledged Receipt

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending	Y	N	O	A	C	R	Notes
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Critical items	X						
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-non-critical items	X						
46. Warewashing facilities: installed, maintained, and used							
test strips.	X						
47. Non-food contact surfaces clean.	X						

Physical Facilities	Y	N	O	A	C	R	Notes
48. Hot and cold water available							
adequate pressure.	X						
49. Plumbing installed							
proper backflow devices.	X						
50. Sewage and waste water properly disposed.	X						
51. Toilet facilities: properly constructed, supplied and cleaned.	X						
52. Garbage and refuse properly disposed							
facilities maintained.	X						
53. Physical facilities installed, maintained and clean.	X						
54. Adequate ventilation and lighting							
designated areas used.	X						

Administrative/Other	Y	N	O	A	C	R	Notes
55. Other violations	X						

Result:No Follow-up

Notes:

21. Note: Be careful with expiration dates on foods being stored in refrigerators. NO foods were out of date but a few of them have expiration dates longer than 7 days. Education-provided handout #8

33. NC-Not Critical Shredded Cheese sitting on counter thawing COS-Corrected on site Employee moved to reach in cooler.

Temperatures in Degree fahrenheit (F) Pizza Make table Pizza sausage 24, Beef 33, Ham 35, Cheese 38, Pork and Beans 38, Pepperoni 39, Reach in cooler Baked beans 31, Pie 31, Cole Slaw 31, Potato salad 39.

Questions please call Kansas Department of Agriculture at 785-296-5600.

Inspector

Acknowledged Receipt