

**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:** 3/24/2011      **Business ID:** 101988FR  
**Business:** IKE'S DONUT SHOP  
 909 N SUMMIT  
 ARKANSAS CITY, KS 67005

**Inspection:** 07000983  
**Store ID:**  
**Phone:** 6204427610  
**Inspector:** KDA07  
**Reason:** 01 Routine

**Reference:**

**Time In:** 11:45pm  
**Travel Time:** 5 minutes  
**Educational Material:** No  
**Risk Control Plan:** No  
**Voluntary Destruction:** Yes  
**Embargo Release:** No  
**Left Application:**  
**Square Footage:**

**Time Out:** 2:00pm  
**Risk Category:** RAC# 06 High Risk  
**Notice of Non-compliance:** Yes  
**Voluntary Closure:** No  
**Embargo Notification:** No  
**License Approved:**  
**CRITICAL VIOLATIONS:** 7

<b>FOODBORNE ILLNESS RISK FACTORS</b>	<b>Notes</b>
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<b>AND PUBLIC HEALTH INTERVENTIONS</b>	<b>Notes</b>
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Demonstration of Knowledge	Y	N	O	A	C	R	Notes
1. Certification by accredited program, compliance with Code, or correct responses.		X					CRITICAL 2-102.11* Demonstration

Employee Health	Y	N	O	A	C	R	Notes
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## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

2. Management awareness policy present.	X						
3. Proper use of reporting, restriction and exclusion.	X						

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

<b>Preventing Contamination by Hands</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>	<b>Notes</b>
6. Hands clean and properly washed.		X			X		CRITICAL 2-301.14* When to Wash
7. No bare hand contact with RTE foods or approved alternate method properly followed.	X						
8. Adequate handwashing facilities supplied and accessible.		X			X		6-301.12 Hand Drying Provision.

<b>Approved Source</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>	<b>Notes</b>
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						

<b>Protection from Contamination</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>	<b>Notes</b>
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				

<b>Potentially Hazardous Food Time/Temperature</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>	<b>Notes</b>
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			X		CRITICAL 3-501.16(A)(1)* PHF Hot Holding->135°F
20. Proper cold holding temperatures.		X			X		CRITICAL 3-501.16(A)(2)(a)* PHF Cold Holding-<41°F
21. Proper date marking and disposition.	X						
22. Time as a public health control: procedures and record.		X					CRITICAL 3-501.19(A)(1)(a)* Time as a PHC-Written procedure

<b>Consumer Advisory</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>	<b>Notes</b>
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## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

23. Consumer advisory provided for raw or undercooked foods.	X						
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<b>Highly Susceptible Populations</b>	Y	N	O	A	C	R	Notes
24. Pasteurized foods used							
prohibited foods not offered.			X				

<b>Chemical</b>	Y	N	O	A	C	R	Notes
25. Food additives: approved and properly used.			X				
26. Toxic substances properly identified, stored and used.	X						

<b>Conformance with Approved Procedures</b>	Y	N	O	A	C	R	Notes
27. Compliance with variance, specialized process and HACCP plan.		X					CRITICAL 3-502.11* Variance Requirement

<b>GOOD RETAIL PRACTICES</b>	Notes
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<b>Safe Food and Water</b>	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					8-103.11(A) Variance request w/ relevant codes

<b>Food Temperature Control</b>	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						
34. Thermometers provided and accurate.		X					4-302.12 Food thermometers provided & accessible
Appropriate thermometer for measuring thin foods provided							

<b>Food Identification</b>	Y	N	O	A	C	R	Notes
35. Food properly labeled							
original container.	X						

<b>Prevention of Food Contamination</b>	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						

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## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

39. Wiping cloths: properly used and stored.			X				
40. Washing fruits and vegetables.			X				

<b>Proper Use of Utensils</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>	<b>Notes</b>
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						

<b>Utensils, Equipment and Vending</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>	<b>Notes</b>
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						

<b>Physical Facilities</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>	<b>Notes</b>
48. Hot and cold water available							
adequate pressure.	X						
49. Plumbing installed							
proper backflow devices.		X			X		CRITICAL 5-202.13* Air gap provided between water supply inlet & flood level rim of plumbing fixture 5-203.13 Service sink available for cleaning of mops & disposal of liquid waste
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					6-501.12(A) Physical facilities clean
54. Adequate ventilation and lighting							

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## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

designated areas used.		X						6-304.11 Mechanical ventilation of adequate capacity to remove steam/heat/vapors /odors/smoke
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Administrative/Other	Y	N	O	A	C	R	Notes
55. Other violations							

**Result:**Follow-up

**Notes:**

- 1. \* **Critical 2 uncorrected criticals and 6 criticals total.**
- 6. \* **Critical employee observed not hand washing before putting on gloves. COS-Corrected on site Employee washed hands**
- 8. NC-Not Critical Hand washing sink does not have towels for hand drying COS-Owner filled dispenser.
- 19. \* **In warmer hamburgers held at 103 Degrees ° fahrenheit (F) COS-Discarded by owner VD, Cheeseburgers in display case cooked less than 2 hours ago 109°(F) COS-reheated in microwave before serving.**
- 20. \* **Sliced cheese 59° (F) on counter COS-moved to refrigerator**
- 22. \* **Using time as a control for fried cheese burgers without a variance for State of Kansas. Variance must be applied for by writing within 10 days to Adam Inman at the Kansas Department of Agriculture Topeka office. This letter must include process for using time as a control and plans to document the process. Variance is required if establishment continues to use time as a control.**
- 27. \* **Variance required to use time as a contol Variance must be applied for by writing within 10 days to Adam Inman at the Kansas Department of Agriculture Topeka office. This letter must include process for using time as a control and plans to document the process. Variance is required if establishment continues to use time as a control.**
- 30. NC-Not Critical Variance required to use time as a contol. Variance must be applied for by writing within 10 days to Adam Inman at the Kansas Department of Agriculture Topeka office. This letter must include process for using time as a control and plans to document the process. Variance is required if establishment continues to use time as a control.
- 34. NC-No thermometers available for checking internal food temperatures.
- 49. \* **Critical hose to 3 compartment sink below flood rim of sink. COS-Hose relocated by owner.**
- 49. NC-No mop service sink available has until 04/20/2011 to have one installed. Must have one installed by next routine inspection.
- 53. NC-Floors around hand wash sink dirty with buildup.
- 54. NC-Kitchen exhaust hood not sufficient to accomodate vapor removal from food fryers located on food preparation table.

Temperatures in ° (F) Hamburger 139, Sausage gravy 145, Potato Wedges 140, Cooked onions 173, Sausage 39, Smoked sausage 38, Reach in cooler Milk 41, Chocolate milk 39, Chicken nuggets 201.

Facility produces donuts for sale in various location in area. Establsment is not licensed for a food processing facility. Gave owner an application to get their food processing license.

Education: #8 #27

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

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## VOLUNTARY DESTRUCTION REPORT

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

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 ARKANSAS CITY, KS 67005

**Inspection:** 07000983  
**Store ID:**  
**Phone:** 6204427610  
**Inspector:** KDA07  
**Reason:** 01 Routine

**Reference:**

PRODUCT	Y	Notes
PRODUCT 1	X	VALUE: \$10 WEIGHT/AMT: 20 DESCRIPTION: cooked hamburgers
PRODUCT 2		
PRODUCT 3		
PRODUCT 4		
PRODUCT 5		
PRODUCT 6		
PRODUCT 7		
PRODUCT 8		
PRODUCT 9		
PRODUCT 10		
OTHER PRODUCTS		

REASON	R	Notes
REASON PRODUCT DESTROYED	X	TEMPERATURE ABUSE

METHOD	M	Notes
METHOD PRODUCT DESTROYED	X	GARBAGE CAN

LOCATION	L	Notes
PRODUCT WAS DISPOSED OF:	X	KITCHEN

EMBARGO	Y	N	Notes
PRODUCT EMBARGOED		X	

**Notes:**

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 Inspector

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## NOTICE OF NON-COMPLIANCE WITH KANSAS LAW

This is to notify you that violations of the Kansas food safety laws\* were observed during an inspection conducted at the above establishment and documented on the inspection report attached hereto. **REINSPECTION OF YOUR ESTABLISHMENT WILL BE MADE TO DETERMINE IF THE VIOLATIONS INDICATED ON THE INSPECTION REPORT HAVE BEEN CORRECTED. REINSPECTION WILL OCCUR ON OR SHORTLY AFTER THE DATE SPECIFIED BELOW.**

**Food Service Establishments and Retail Food Stores.** The Kansas Food Code, Section 8-405.11(B) as adopted and amended by K.A.R. 4-28-8 through 16, requires that all critical violations shall be corrected no later than 10 days after this inspection and all noncritical violations shall be corrected no later than 90 days after this inspection.

**Food Processing Plants and Food Warehouses.** Violations must be corrected by the date specified below.

Failure to comply with the Kansas food safety laws 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 Kansas food safety laws; and/or any other penalty authorized by law. Pursuant to K.S.A. 36-508, licensees issued authority under the Kansas Food Service and Lodging Act may apply to the secretary for an extension of the time prescribed above.

\* The Kansas food safety laws include K.S.A. 74-581 et seq.; the Kansas Food, Drug and Cosmetic Act, K.S.A. 65-619 et seq.; the Kansas Food Service and Lodging Act, K.S.A. 36-501 et seq.;, and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate: food service establishments; retail food stores; mobile retail ice cream vendors; food vending machines; food vending machine companies and dealers; and food processing plants;

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

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**Reason:** 01 Routine

**Reference:**

<b>FOLLOW UP</b>	<b>Y</b>	<b>N</b>	<b>Notes</b>
Follow up scheduled	X		Date: 04/4/2011

<b>ATTACHMENTS</b>	<b>Y</b>	<b>N</b>	<b>A</b>	<b>Notes</b>
Inspection Report	X			Restaurant Inspection Report-Date 03/24/2011

**Notes:**

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 Inspector

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