

**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:** 4/13/2010      **Business ID:** 97778FR  
**Business:** PIZZA HUT  
  
 307 N ANDOVER RD  
 ANDOVER, KS 67002

**Inspection:** 33000552  
**Store ID:**  
**Phone:** 3167330055  
**Inspector:** KDA33  
**Reason:** 01 Routine

**Reference:**

**Time In:** 1:00pm  
**Travel Time:** 10min  
**Educational Material:** Yes  
**Risk Control Plan:** No  
**Voluntary Destruction:** Yes  
**Embargo Release:** No  
**Left Application:**  
**Square Footage:**

**Time Out:** 3:50pm  
**Risk Category:** RAC# 06 High Risk  
**Notice of Non-compliance:** No  
**Voluntary Closure:** No  
**Embargo Notification:** No  
**License Approved:**  
**CRITICAL VIOLATIONS:** 2

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

<b>Employee Health</b>	Y	N	O	A	C	R	Notes
2. Management awareness							

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## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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						
7. No bare hand contact with RTE foods or approved alternate method properly followed.	X						
8. Adequate handwashing facilities supplied and accessible.	X						

<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			X		CRITICAL 4-601.11A* Food Contact Clean to Sight and Touch
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				
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			

<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>
23. Consumer advisory provided for raw or undercooked foods.				X			

<b>Highly Susceptible Populations</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>	<b>Notes</b>
24. Pasteurized foods used							

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prohibited foods not offered.				X			
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<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			

<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			

<b>Food Temperature Control</b>	Y	N	O	A	C	R	Notes
31. Proper cooling methods used							
adequate equipment for temperature control.		X			X		SWING 4-301.11 Cooling, heating, & holding equipment sufficient in number & capacity (in good repair)
32. Plant food properly cooked for hot holding.			X				
33. Approved thawing methods used.	X						
34. Thermometers provided and accurate.	X						

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

<b>Proper Use of Utensils</b>	Y	N	O	A	C	R	Notes
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## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

41. In-use utensils: properly stored.		X				X		3-304.12(A) In-use utensil storage-handles above top of food/container
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						
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						

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

**Result:**No Follow-up

**Notes:**

**14. CRITICAL(\*) Dried food debris on food contact surfaces of can opener blade, slicer blades, and microwave. Corrected on site(COS)-cleaned.**

**20. \* All potentially hazardous foods on Make Table(MT) by fryer are above proper cold-holding temperature: Pasta 49, meat sauce 46, salami 48, chicken 46,meatballs 49,sliced ham 46. Ambient air(below) was 46 and digital reading on outside of make table was 46.COS-voluntary destruction(VD)  
All potentially hazardous foods at salad bar are above proper cold-holding temperature: diced eggs 47,pasta**

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## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

### salad 45,cottage cheese 46,potato salad 46.COS-VD

31. Non-critical(NC) MT by fryer and salad bar cooler are not holding PHF's at proper cold holding temperatures.Salad bar cooler COS-turned temperature down.

41. NC Pizza MT, handles of cups, used as scoops, stored down in food.COS-removed them for cleaning.

#### Temperatures:

supreme pizza 175

Pizza MT: beef topping 41,tomatoes 41,chicken 40

MT by fryer: sliced tomatoes 47(cooling),diced tomatoes 49(cooling),ham 46,pasta 49,chicken 46,meatballs 49,salami 48,meat sauce 46,ambient air 46

McCall Reach in cooler(RIC): ham 40

Walk in cooler: pasta salad 43(cooling),diced eggs 42,sausage 34

Salad bar: diced eggs 47,pasta salad 45,cottage cheese 46,potato salad 46,ambient air(below) 42

(All temperatures in degrees Fahrenheit)

Dishmachine chlorine sanitizer 150ppm

Handouts: 27

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Inspector

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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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**Business:** PIZZA HUT

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**Inspection:** 33000552  
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**Phone:** 3167330055  
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**Reason:** 01 Routine

**Reference:**

PRODUCT	Y	Notes
PRODUCT 1	X	VALUE: \$ Approximately \$20.00 WEIGHT/AMT: 5 containers DESCRIPTION:pasta,chicken,ham,salami,meatballs,meat sauce
PRODUCT 2	X	VALUE: \$ Approximately \$8.00 WEIGHT/AMT: 4containers DESCRIPTION:pasta salad,eggs,cottagecheese,potatosalad
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			

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 Inspector

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# VOLUNTARY DESTRUCTION REPORT

**Notes:**

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Inspector

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