

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: 12/2/2010 **Business ID:** 98653FR
Business: PIZZA HUT

 1703 N BUCKEYE
 ABILENE, KS 67410

Inspection: 69001280
Store ID:
Phone: 7852637777
Inspector: KDA69
Reason: 03 Complaint

Reference:

Time In: 405pm
Travel Time: 5min
Educational Material: Yes
Risk Control Plan: Yes
Voluntary Destruction: No
Embargo Release: No
Left Application:
Square Footage:

Time Out: 530pm
Risk Category: 6
Notice of Non-compliance: Yes
Voluntary Closure: No
Embargo Notification: No
License Approved:
CRITICAL VIOLATIONS: 5

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

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

| 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 | | | | | | | |

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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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|--|---|--|--|--|--|--|--|
| 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 | | | X | | CRITICAL 4-501.114(A)* Chemical Sanitization-Chlorine concentration CRITICAL 4-601.11A* Food Contact Clean to Sight and Touch |
| 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 | | | | | | |

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|---|--|---|--|--|--|---|---|
| 21. Proper date marking and disposition. | | X | | | | X | CRITICAL 3-501.18(A)* RTE PHF, Disposition-discard if marked with a date or day that exceeds a temperature and time combination as specified in 3-501.17A |
| 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 | | | | | | | |
| 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 | | | | | | |
| 34. Thermometers provided and accurate. | X | | | | | | |

| Food Identification | Y | N | O | A | C | R | Notes |
|---------------------------|---|---|---|---|---|---|-------|
| 35. Food properly labeled | | | | | | | |
| original container. | X | | | | | | |

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| 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 | | | | |

| 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 | | | X | | CRITICAL 4-202.11(A)(2)* Food-contact surface cleanability-free of imperfections |
| 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 | | | | | CRITICAL 5-205.15(A)* Plumbing system repaired according to law |
| 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 | | | | | | |

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

Result: Follow-up

Notes:

#14 Critical: steam pan, plastic pan dirty with dired food debris on food contact surface, corrected on site, moved to warewash area.

#14 Critical: mechanical dishwasher with no detectable sanitizer. corrected on site, primed sanitizer, now 200ppm chlorine.

#21 Critical: reach in cooler: BBQ beef dated for 8 days (12/1-12/8), corrccted on site, redated.

#45a Critical: 4 plastic pans and two rubber spatulas with cracks not easily cleanable, corrected on site, thrown away.

#49 Critical: Vegetable prep sink has garbage disposal that is indirectly plumbed to sewer system. Garbage disposals are required to be directly plumbed, and vegetable prep sinks are required to be indirectly plumbed. Garbage disposal is not allowed on vegetable prep sink.

cold holding: make table: raw cut tomato 42°F, large make table: raw cut tomato 38°F, meat mix 40°F, bean sauce 40°F; large make table2: pasta noodle 37°F; reach in cooler: BBQ beef 30°F, pasta 34°F; walk in cooler: pasta salad 37°F; salad bar: pasta salad 39°F, cottage cheese 35°F, diced egg 40°F; reach in cooler2: diced egg 39°F, pasta salad 38°F
 hot holding: steam table: meat sauce 191°F

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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.

Insp Date: 12/2/2010
Business: PIZZA HUT

Business ID: 98653FR

1703 N BUCKEYE
ABILENE, KS 67410

Inspection: 69001280

Store ID:

Phone: 7852637777

Inspector: KDA69

Reason: 03 Complaint

Reference:

| FOLLOW UP | Y | N | Notes |
|---------------------|----------|----------|--------------|
| Follow up scheduled | X | | Date: 1/3/11 |

| ATTACHMENTS | Y | N | A | Notes |
|--------------------|----------|----------|----------|--|
| Inspection Report | X | | | Restaurant Inspection Report-Date: 12/2/10 |

Notes:

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