

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: 7/8/2010 **Business ID:** 101480FR
Business: APPLEBEE'S #1013

 436 S ANDOVER RD
 ANDOVER, KS 67002

Inspection: 73001069
Store ID:
Phone: 3167339447
Inspector: KDA73
Reason: 03 Complaint

Reference:

Time In: 5:45p
Travel Time: 20 min
Educational Material: Yes
Risk Control Plan: Yes
Voluntary Destruction: Yes
Embargo Release:
Left Application:
Square Footage:

Time Out: 8:40p
Risk Category: 6
Notice of Non-compliance: Yes
Voluntary Closure:
Embargo Notification:
License Approved:
CRITICAL VIOLATIONS: 9

FOODBORNE ILLNESS RISK FACTORS	Notes
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AND PUBLIC HEALTH INTERVENTIONS	Notes
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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						

Good Hygienic Practices	Y	N	O	A	C	R	Notes
4. Proper eating, tasting, drinking, or tobacco use		X			X		CRITICAL 2-401.11* Eating, Drinking, or Using Tobacco
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 4-602.11(E)(4)(b) Non-PHF Food Contact Surface Cleaning Frequency-ice bins, soda nozzles-to preclude mold/soil build up
15. Proper disposition of returned, previously served, reconditioned and unsafe food.	X						

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R	Notes
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16. Proper cooking time and temperatures.		X				X	CRITICAL 3-401.11(A)(3)* Cooking Raw Animal Foods-165°F for 15 seconds [poultry, wild game, stuffed raw animal foods]
17. Proper reheating procedures for hot holding.			X				
18. Proper cooling time and temperatures.		X				X	CRITICAL 3-501.14(A)(2)* Cooling PHF-135 to 41°F within 6 hours [meeting 3-501.14(A)(1)]
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		

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				X	CRITICAL 7-202.12(A)(2)* Used per instructions/Approved for food establishments

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			

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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					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			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						

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							

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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					8-304.11(A) Post the license in a location in the Food Establishment

Result:Follow-up

Notes:

- 1. **CRITICAL** - Demonstration of Knowledge per guidelines for 6 or more critical violations.
- 4. **CRITICAL** - Open employee drink (mug with iced beverage) sitting on prep counter beside clean utensil well. COS - removed
- 14. **CRITICAL** - Mechanical warewash machine, where dishes and utensils are being washed, has 0 ppm chlorine sanitizer. COS - cleaned grease build up out of machine and primed chlorine dispenser - now at 50 ppm.
- 14. **CRITICAL** - Mechanical warewash machine at bar, where bar glasses are being washed, has 0 ppm chlorine sanitizer. COS - primed chlorine dispenser - now at 50 ppm.
- 14. NC - Mold build up in pop nozzles in wait station. COS - cleaned
- 16. **CRITICAL** - Cooking breaded chicken chunks in deep fryer - 157F. COS - continued cooking longer, until at 180F
- 18. **CRITICAL** - Cooling Mexican rice in WIC - for 8 hours - still at 48F. COS by reheat to 165F
- 20. **CRITICAL** - Cold holding on make table (MT) - penne 55F; in lowboy drawers below grill - raw steak 48F, raw burger 45F, diced chicken 45F, deli beef 46F, almond rice 47F, corned beef 55F; steaks thawing in running water 64F. COS by VD and rapid cooling
- 26. **CRITICAL** - Hot Shot Ultra Ant & Roach Killer, in chemical cabinet, used to kill ants (according to the manager) - EPA Reg # 9688-246-8845. Not approved for use in food service establishments.
- 31. **CRITICAL** - Several separate cooling units with drawers are not holding foods at 41F or less as required. Employees and manager report that they have been having trouble with the units, have had a repair service out (to no avail), have notified corporate managers, and have been trying to use bags of ice on top of the food in the drawers to keep the food cold enough.
- 33. NC - Thawing raw steaks in large tub under running water. Water temp. is 73F, and steaks are "thawed" too long - at 64F.
- 55. NC - No current license posted in facility - only expired license is posted.

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Note: food prep sink indirectly plumbed as required.

Temperatures:

WIC - Mex. rice 48F, rice cooling on tray 60F, Asian pork 39F, fettucini 40F, almond rice 40F, deli ham 39F

Bar, chest cooler - chocolate milk 37F

Raw steak - thawing in tub in sink - 64F

Fettucini - cooling in sink - 73F

Raw chicken - drawer - 36F

chicken breast - cook - 167F

Cold holding on make table (MT) - penne 55F; in lowboy drawers below grill - raw steak 48F, raw burger 45F, diced

chicken 45F, deli beef 46F, almond rice 47F, corned beef 55F

McCall RIC - corn dogs 43F

This inspection is the result of a food-borne illness complaint. Multiple critical violations were observed during the inspection. Issued Notice of Non Compliance and Risk Control Plan, and scheduled follow up inspection for 7-22-10 or shortly thereafter.

Handouts: 31, 27, 33, 45, 6

All temperatures are in degrees Fahrenheit.

Please call Topeka at 785-296-5600 if you have questions, or go to www.ksda.gov/food_safety/

For the Food Code, go to

www.ksda.gov/includes/document_center/food_safety/Food%20Safety/Kansas_Food_Code.pdf

ABBREVIATIONS

Critical (*); Non Critical Violation (NC); Corrected On Site (COS); Cold Hold (CH); Walk In Cooler (WIC); Person In Charge (PIC); Walk In Freezer (WIF); Steam Table (ST); Potentially Hazardous Food (PHF); Hot Hold (HH); Ready To Eat (RTE); Make Table (MT); Reach In Cooler (RIC); Voluntary Closure (VC); Bare Hand Contact (BHC); Chlorine (Cl); Parts Per Million (PPM); Voluntary Destruction (VD); Risk Control Plan (RCP); Reach In Freezer (RIF); Degrees Fahrenheit (F); Quaternary Compounds (QT); Notice of Non Compliance (NONC); Hot Box (HB)

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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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436 S ANDOVER RD
 ANDOVER, KS 67002

Inspection: 73001069
Store ID:
Phone: 3167339447
Inspector: KDA73
Reason: 03 Complaint

Reference:

FOLLOW UP	Y	N	Notes
Follow up scheduled	X		Date: 7-22-10

ATTACHMENTS	Y	N	A	Notes
Inspection Report	X			Restaurant Inspection Report-Date 7-8-10

Notes:

 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: APPLEBEE'S #1013

436 S ANDOVER RD
 ANDOVER, KS 67002

Inspection: 73001069
Store ID:
Phone: 3167339447
Inspector: KDA73
Reason: 03 Complaint

Reference:

PRODUCT	Y	Notes
PRODUCT 1	X	VALUE: \$ WEIGHT/AMT: 3 lbs DESCRIPTION: deli corned beef
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:

 Inspector

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