

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: 8/11/2010 **Business ID:** 101480FR
Business: APPLEBEE'S #1013

 436 S ANDOVER RD
 ANDOVER, KS 67002

Inspection: 73001111
Store ID:
Phone: 3167339447
Inspector: KDA73
Reason: 02 Follow-up

Reference:

Time In: 12:20p
Travel Time: 35 min
Educational Material: No
Risk Control Plan: No
Voluntary Destruction: Yes
Embargo Release:
Left Application:
Square Footage:

Time Out: 2:40p
Risk Category: 6
Notice of Non-compliance: Yes
Voluntary Closure: No
Embargo Notification:
License Approved:
CRITICAL VIOLATIONS: 2

| | |
|---------------------------------------|--------------|
| 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 4-601.11A* 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 | | | 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 | | | | | | | |

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|-------------------------------|--|--|--|---|--|--|--|
| 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 | | | | | 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 | | | | | | |

| 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 | | | | | SWING 6- 202.15(A)(3)* Outer openings protected-solid, self-closing doors |
| 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 | | | | |

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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

| 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 | | | | | | | |
| 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:Administrative Review

Notes:

- 14. **CRITICAL** - 1 large scoop, hanging with other clean utensils, has dried on food debris. COS - cleaned
- 20. **CRITICAL - REPEAT** - On main line, cooked penne pasta 47.7F (around sides and towards bottom of pan, below the ice bag); on servers' line, pico de gallo 45F to 50F (depending on thermometer location) COS - stirred food and refreshed ice bags for penne, VD for pico
- 31. NC - Make table on main food prep line not maintaining all food at 41F or lower. See notes.
- 36. NC - 1/2 inch gap under east exit door - could allow entry of pests.

Other temperatures:

coolers on line: fettucini 42F, cooked potatoes 41F, rice 42F, raw tilapia 41F, raw salmon 41F, cooked ribs 41F, gravy 42F,

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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

pico de gallo 39F, meat sauce 40F
Cook - chicken breast 169F
ST - mashed potatoes 148F
WIC1 - all 37F to 41F
WIC2 - raw beef ribs 39F

Note: Per manager on duty, all new refrigeration equipment has been ordered for the cooking and food prep "line". One of the double coolers is scheduled for delivery tomorrow. After the last inspection, refrigeration repair was attempted on some of the equipment, and part of the equipment appears to be working correctly, now. The employees are adding ice bags on top of all PHF in an attempt to maintain proper temperatures. Food temperature logs have been kept consistently since the last inspection.

Recommended for Administrative Review. Issued Notice of Non Compliance.

All temperatures are shown 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

For restaurant inspection reports, go to: <http://www.ksda.gov/winwam>

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 Ammonia Compounds (QT); Notice of Non Compliance (NONC); Hot Box (HB)

Always notify us if you have a fire, flood, extended power outage, sewage backup, or other disaster/imminent health hazard.

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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.

Insp Date: 8/11/2010 **Business ID:** 101480FR
Business: APPLEBEE'S #1013

436 S ANDOVER RD
 ANDOVER, KS 67002

Inspection: 73001111
Store ID:
Phone: 3167339447
Inspector: KDA73
Reason: 02 Follow-up

Reference:

| PRODUCT | Y | Notes |
|----------------|---|--|
| PRODUCT 1 | X | VALUE: \$ WEIGHT/AMT: 1 cup DESCRIPTION: pico de gallo |
| 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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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: 8/11/2010 **Business ID:** 101480FR
Business: APPLEBEE'S #1013

436 S ANDOVER RD
ANDOVER, KS 67002

Inspection: 73001111
Store ID:
Phone: 3167339447
Inspector: KDA73
Reason: 02 Follow-up

Reference:

| FOLLOW UP | Y | N | Notes |
|---------------------|----------|----------|-------------------------|
| Follow up scheduled | | X | When notified by Topeka |

| ATTACHMENTS | Y | N | A | Notes |
|--------------------|----------|----------|----------|---|
| Inspection Report | X | | | Restaurant Inspection Report-Date 8-11-10 |

Notes:

Inspector

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