

**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:** 10/14/2010      **Business ID:** 101480FR  
**Business:** APPLEBEE'S #1013  
  
 436 S ANDOVER RD  
 ANDOVER, KS 67002

**Inspection:** 73001210  
**Store ID:**  
**Phone:** 3167339447  
**Inspector:** KDA73  
**Reason:** 02 Follow-up

**Reference:**

**Time In:** 12:45p  
**Travel Time:** 45 min  
**Educational Material:**  
**Risk Control Plan:**  
**Voluntary Destruction:**  
**Embargo Release:**  
**Left Application:**  
**Square Footage:**

**Time Out:** 2:30p  
**Risk Category:** 6  
**Notice of Non-compliance:**  
**Voluntary Closure:**  
**Embargo Notification:**  
**License Approved:**  
**CRITICAL VIOLATIONS:** 0

<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.							

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

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policy present.							
3. Proper use of reporting, restriction and exclusion.							

<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							
5. No discharge from eyes, nose and mouth.							

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

<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.							
10. Food received at proper temperature.							
11. Food in good condition, safe and unadulterated.							
12. Required records available: shellstock tags, parasite destruction.							

<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.							
14. Food-contact surfaces: cleaned and sanitized.							
15. Proper disposition of returned, previously served, reconditioned and unsafe food.							

<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.							
17. Proper reheating procedures for hot holding.							
18. Proper cooling time and temperatures.							
19. Proper hot holding temperatures.							
20. Proper cold holding temperatures.	X						
21. Proper date marking and disposition.							
22. Time as a public health control: procedures and record.							

<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.							

<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 prohibited foods not offered.							

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

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<b>Conformance with Approved Procedures</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>	<b>Notes</b>
27. Compliance with variance, specialized process and HACCP plan.							

<b>GOOD RETAIL PRACTICES</b>	<b>Notes</b>
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<b>Safe Food and Water</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>	<b>Notes</b>
28. Pasteurized eggs used where required.							
29. Water and ice from approved source.							
30. Variance obtained for specialized processing methods.							

<b>Food Temperature Control</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>	<b>Notes</b>
31. Proper cooling methods used adequate equipment for temperature control.	X						
32. Plant food properly cooked for hot holding.							
33. Approved thawing methods used.							
34. Thermometers provided and accurate.							

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

<b>Prevention of Food Contamination</b>	<b>Y</b>	<b>N</b>	<b>O</b>	<b>A</b>	<b>C</b>	<b>R</b>	<b>Notes</b>
36. Insects, rodents and animals not present no unauthorized persons.							
37. Contamination prevented during food preparation, storage and display.							
38. Personal cleanliness.							
39. Wiping cloths: properly used and stored.							
40. Washing fruits and vegetables.							

<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.							
42. Utensils, equipment and linens: properly stored, dried and handled.							
43. Single-use and single-service articles: properly used.							
44. Gloves used properly.							

<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							
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-non-critical items							
46. Warewashing facilities: installed, maintained, and used							

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test strips.							
47. Non-food contact surfaces clean.							

Physical Facilities	Y	N	O	A	C	R	Notes
48. Hot and cold water available adequate pressure.							
49. Plumbing installed proper backflow devices.							
50. Sewage and waste water properly disposed.							
51. Toilet facilities: properly constructed, supplied and cleaned.							
52. Garbage and refuse properly disposed facilities maintained.							
53. Physical facilities installed, maintained and clean.							
54. Adequate ventilation and lighting designated areas used.							

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

**Result:**No Follow-up

**Notes:**

This is a follow up to the Summary Order, as directed by Topeka.

**Temperatures:**

On cook's line - all foods at 41F or lower (pasta, meat sauce, diced chicken, cut tomatoes, pico, ravioli);  
 cooked potatoes 53F and 55F (cooling)  
 Lo-boys - all at 41F or lower (raw chicken, beef, fish, hamburger)  
 no salsa on serve line anymore  
 Upright RIC - corn dogs 40F  
 WIC - all at 41F or lower; cooked potatoes 54F (cooling)

All new make-tables have been installed in kitchen, and are holding foods at or below 41F.

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/](http://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](http://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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Inspector

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