

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y	N	O	A	C	R
5. No discharge from eyes, nose and mouth.	p
Preventing Contamination by Hands	Y	N	O	A	C	R
6. Hands clean and properly washed.	p
7. No bare hand contact with RTE foods or approved alternate method properly followed.	p
8. Adequate handwashing facilities supplied and accessible.	p
Approved Source	Y	N	O	A	C	R
9. Food obtained from approved source.	p
10. Food received at proper temperature.	p
11. Food in good condition, safe and unadulterated.	p
12. Required records available: shellstock tags, parasite destruction.	p
Protection from Contamination	Y	N	O	A	C	R
13. Food separated and protected.	..	p	p	..
<i>Fail Notes</i> 3-302.11(A)(1)(a)* CRITICAL - Separation-Raw & raw RTE [Raw beef stored above Raw RTE onions in Superior RIC (reach in cooler). COS (corrected on site) moved]						
14. Food-contact surfaces: cleaned and sanitized.	..	p	p	..
<i>Fail Notes</i> 4-601.11A* CRITICAL - Food Contact Clean to Sight and Touch [Dried food debris inside bith micro wave cavities. COS Cleaned]						
15. Proper disposition of returned, previously served, reconditioned and unsafe food.	p
Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
16. Proper cooking time and temperatures.	p
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
17. Proper reheating procedures for hot holding.	p
18. Proper cooling time and temperatures.	p
19. Proper hot holding temperatures.	p
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
20. Proper cold holding temperatures.	p
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
21. Proper date marking and disposition.	p
22. Time as a public health control: procedures and record.	p
Consumer Advisory	Y	N	O	A	C	R
23. Consumer advisory provided for raw or undercooked foods.	p
Highly Susceptible Populations	Y	N	O	A	C	R
24. Pasteurized foods used; prohibited foods not offered.	p
Chemical	Y	N	O	A	C	R
25. Food additives: approved and properly used.	p
26. Toxic substances properly identified, stored and used.	..	p	p	..
<i>Fail Notes</i> 7-201.11(B)* CRITICAL - Separation, Storage-chemicals above food, etc. [Max cleaneer as noted on the bottle stored above beer in WIC. COS moved.]						

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Chemical	Y N O A C R
<i>Fail Notes</i> 7-202.12(A)(2)* <i>CRITICAL - Used per instructions/Approved for food establishments [Non-authorized Insect spray-- Raid Ant and Roach killer EPA-4822-403. COS removed from building.]</i>	

Conformance with Approved Procedures	Y N O A C R
27. Compliance with variance, specialized process and HACCP plan. p

GOOD RETAIL PRACTICES

Safe Food and Water	Y N O A C R
28. Pasteurized eggs used where required. p
29. Water and ice from approved source.	p
30. Variance obtained for specialized processing methods. p

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

Food Identification	Y N O A C R
35. Food properly labeled; original container.	.. p .. . p ..
<i>Fail Notes</i> 3-302.12 <i>Food storage containers identified with common name of food [No common name on a container of sugar and flour. COS labeled]</i>	

Prevention of Food Contamination	Y N O A C R
36. Insects, rodents and animals not present; no unauthorized persons.	p
37. Contamination prevented during food preparation, storage and display.	.. p .. . p ..
<i>Fail Notes</i> 3-305.11(A)(3) <i>Food stored 6" above floor [Boxes of salads sitting directly on the floor in food WIC. COS moved]</i>	

Personal Cleanliness	Y N O A C R
38. Personal cleanliness.	p
39. Wiping cloths: properly used and stored. p
40. Washing fruits and vegetables. p

Proper Use of Utensils	Y N O A C R
41. In-use utensils: properly stored.	p
42. Utensils, equipment and linens: properly stored, dried and handled.	.. p .. . p ..
<i>Fail Notes</i> 4-903.11(B)(2) <i>Equipment/utensil/linen storage-covered or inverted [Utensils stored in the containers with the handles in the down position. COS inverted]</i>	

Single-use and single-service articles	Y N O A C R
43. Single-use and single-service articles: properly used.	p
44. Gloves used properly.	p

Utensils, Equipment and Vending	Y N O A C R
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Critical items	p
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- non-critical items	p

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Utensils, Equipment and Vending	Y N O A C R
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| 46. Warewashing facilities: installed, maintained, and used; test strips. | p |
| 47. Non-food contact surfaces clean. | .. p |
| <i>Fail Notes</i> 4-601.11(C) <i>Nonfood contact surfaces of equipment clean
[Dust build up under the fry hood on piping.]</i> | |

Physical Facilities	Y N O A C R
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| 48. Hot and cold water available; adequate pressure. | p |
| <i>This item has Notes. See Footnote 4 at end of questionnaire.</i> | |
| 49. Plumbing installed; proper backflow devices. | p |
| 50. Sewage and waste water properly disposed. | p |
| 51. Toilet facilities: properly constructed, supplied and cleaned. | p |
| 52. Garbage and refuse properly disposed; facilities maintained. | p |
| 53. Physical facilities installed, maintained and clean. | p |
| 54. Adequate ventilation and lighting; designated areas used. | .. p |
| <i>Fail Notes</i> 6-202.11() <i>Protective shielding on light bulbs over exposed
food/utensils/equipment
[(A) no protective cover on light in beer WIC.]</i> | |

Administrative/Other	Y N O A C R
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| 55. Other violations | p |
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EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>		<i>Education Title #43 Storing Food in WIC [issued]</i>
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Footnote 1

Notes:

potatoes 200

Footnote 2

Notes:

gravy166 stove top

Footnote 3

Notes:

Ham 39 superior RIC--Soup 40 Food WIC (walk in cooler) -- Beer WIC 39 air temp

Footnote 4

Notes:

hot water 134 at hand sink