

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

| 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 shell eggs stored above Raw onions in the WIC (walk in cooler). COS(corrected on site) moved] | | | | | | |
| 14. Food-contact surfaces: cleaned and sanitized. | p | .. | .. | .. | .. | .. |
| 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 | .. | .. | p | .. |
| <i>Fail Notes</i> 3-501.14(B)* CRITICAL - Cooling PHF-ambient temp ingredients to 41°F within 4 hours [Very large baked potatoes at 50 in WIC over night cooling. COS tossed] | | | | | | |
| 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 | .. | .. | .. | .. | .. |
| Conformance with Approved Procedures | Y | N | O | A | C | R |
| 27. Compliance with variance, specialized process and HACCP plan. | .. | .. | p | .. | .. | .. |
| GOOD RETAIL PRACTICES | | | | | | |

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| 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. | p | .. | .. | .. | .. | .. |
| 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 [2 large containers with no common name on the container. COS labled surgar/flour]</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 | .. | .. | .. | .. | .. |
| 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 | .. | .. | .. | .. | .. |
| 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 | .. | .. | .. | .. | .. |
| 46. Warewashing facilities: installed, maintained, and used; test strips. | p | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 4 at end of questionnaire.</i> | | | | | | |
| 47. Non-food contact surfaces clean. | .. | p | .. | .. | .. | .. |
| <i>Fail Notes</i> 4-602.13 <i>Nonfood-contact surfaces cleaned at frequency to prevent buildup of residue [Grease and dust build up under vent hood above stove and frier]</i> | | | | | | |
| Physical Facilities | Y | N | O | A | C | R |
| 48. Hot and cold water available; adequate pressure. | p | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 5 at end of questionnaire.</i> | | | | | | |
| 49. Plumbing installed; proper backflow devices. | p | .. | .. | .. | .. | .. |
| 50. Sewage and waste water properly disposed. | p | .. | .. | .. | .. | .. |

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| | | | | | | |
|----------------------------|---|---|---|---|---|---|
| Physical Facilities | Y | N | O | A | C | R |
|----------------------------|---|---|---|---|---|---|

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

Fail Notes | 6-501.12(A) *Physical facilities clean
[Grease, old potatoes and soiled food cart near fryer in prep area.]*

54. Adequate ventilation and lighting; designated areas used. .. p

Fail Notes | 6-501.14() *Ventilation system cleaned in way not to cause contamination or create
a public health hazard
[(A) Dust build up on fan seating area.]*

| | | | | | | |
|-----------------------------|---|---|---|---|---|---|
| Administrative/Other | Y | N | O | A | C | R |
|-----------------------------|---|---|---|---|---|---|

55. Other violations p

| |
|------------------------------|
| EDUCATIONAL MATERIALS |
|------------------------------|

The following educational materials were provided ..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Hamburger 178

Footnote 2

Notes:

gravy 166

Footnote 3

Notes:

Milk 41 in 4 door superior RIC(reac in cooler)--Raw hamburger 40 prep table- Processed cooked Hamburger for pizza 39 WIC

Footnote 4

Notes:

dishwasher 100 ppm chlorine

Footnote 5

Notes:

hot water 123 at hand sink

VOLUNTARY DESTRUCTION REPORT

Insp Date: 7/31/2012 **Business ID:** 112649FS
Business: GOOD EATS

Inspection: 06001960
Store ID:
Phone: 7853982227
Inspector: KDA06
Reason: 01 Routine

219 W WASHINGTON AVE
 BAZINE, KS 67516

Time In / Time Out

| Date | In | Out | Insp | Travel | Total | Mileage | Notes: |
|----------|----------|----------|------|--------|-------|---------|--------|
| 07/31/12 | 12:30 PM | 02:30 PM | 2:00 | 0:15 | 2:15 | 0 | |
| Total: | | | 2:00 | 0:15 | 2:15 | 0 | |

ACTIONS

Number of products Voluntarily Destroyed 1

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.

1. Product baked potatoes Qty 1 Units lbs Value \$ 2.00

Description Temp at 50 over night cooling

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A