

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Preventing Contamination by Hands	Y N O A C R
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| 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
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| 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
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| 13. Food separated and protected. | .. p . . . p . . |
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<i>Fail Notes</i>	3-302.11(A)(1)(a)* CRITICAL - Separation-Raw & raw RTE [In walk in cooler Raw Chorizo stored over ice pops COS-Corrected on site Ice pops moved, In walk in cooler raw eggs stored over ready to eat oranges COS-Eggs relocated by owner.]
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| 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
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| 16. Proper cooking time and temperatures. | .. . p |
| 17. Proper reheating procedures for hot holding. | .. . p |
| 18. Proper cooling time and temperatures. | .. . p |
| 19. Proper hot holding temperatures. | .. . p |
| 20. Proper cold holding temperatures. | p |
| <i>This item has Notes. See Footnote 1 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
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| 23. Consumer advisory provided for raw or undercooked foods. | p . . . |
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Highly Susceptible Populations	Y N O A C R
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| 24. Pasteurized foods used; prohibited foods not offered. | .. . p |
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Chemical	Y N O A C R
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| 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
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| 27. Compliance with variance, specialized process and HACCP plan. | .. . p |
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GOOD RETAIL PRACTICES

Safe Food and Water	Y N O A C R
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| 28. Pasteurized eggs used where required. | .. . p |
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	Y	N	O	A	C	R
Safe Food and Water						
29. Water and ice from approved source.	p
30. Variance obtained for specialized processing methods.	p
Food Temperature Control						
31. Proper cooling methods used; adequate equipment for temperature control.	p
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
32. Plant food properly cooked for hot holding.	p
33. Approved thawing methods used.	p
34. Thermometers provided and accurate.	p
Food Identification						
35. Food properly labeled; original container.	..	p
<i>Fail Notes</i>						
3-302.12						
<i>Food storage containers identified with common name of food [* Critical Cakes and cookies bulk container not labeled with ingredients or name of food. Must be labeled by followup in 10 days.]</i>						
3-601.11						
<i>Standards of identity met for packaged foods [* Cakes, bread rolls Coconut limes not labeled. Must be labeled by followup in 10 days]</i>						
Prevention of Food Contamination						
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						
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						
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
47. Non-food contact surfaces clean.	p
Physical Facilities						
48. Hot and cold water available; adequate pressure.	p
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

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Physical Facilities	Y	N	O	A	C	R
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53. Physical facilities installed, maintained and clean.	p
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54. Adequate ventilation and lighting; designated areas used.	p
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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 ..

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Footnote 1

Notes:

Temperatures in Degree Fahrenheit Walk in cooler Oaxca Cheese 43, Chorizo 42, Milk 41, Eggs 43

Footnote 2

Notes:

Walk in cooler air temperature in degree Fahrenheit 40