

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 |
| 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. | |
| 26. Toxic substances properly identified, stored and used. | . . p |

Fail Notes | 7-102.11* **CRITICAL - Common Name, Working Containers**
 [On table, spray bottle of employee identified purple cleaner degreaser not labeled COS-Corrected on site employee labled.]

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 |
| 29. Water and ice from approved source. | p |

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Safe Food and Water	Y	N	O	A	C	R
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
<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	Y	N	O	A	C	R
35. Food properly labeled; original container.	p
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>Fail Notes</i> 4-302.14 <i>Sanitizer test kit</i> <i>[No sanitizer test strips available]</i>						
47. Non-food contact surfaces clean.	p
Physical Facilities	Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.	p
49. Plumbing installed; proper backflow devices.	..	p
<i>Fail Notes</i> 5-203.13 <i>Service sink available for cleaning of mops & disposal of liquid waste</i> <i>[No mop service sink available in establishment.]</i>						
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

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Administrative/Other

Y N O A C R

55. Other violations

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EDUCATIONAL MATERIALS

The following educational materials were provided

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Footnote 1

Notes:

Milk 37, 35,

Footnote 2

Notes:

Walk in cooler air 38, Freezers properly frozen