



# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices		Y	N	O	A	C	R
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5. No discharge from eyes, nose and mouth.		p	..	..	..	..	..
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Preventing Contamination by Hands		Y	N	O	A	C	R
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6. Hands clean and properly washed.		..	..	p	..	..	..
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7. No bare hand contact with RTE foods or approved alternate method properly followed.		..	..	..	p	..	..
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8. Adequate handwashing facilities supplied and accessible.		..	..	..	p	..	..
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Approved Source		Y	N	O	A	C	R
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9. Food obtained from approved source.		p	..	..	..	..	..
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10. Food received at proper temperature.		..	..	p	..	..	..
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11. Food in good condition, safe and unadulterated.		p	..	..	..	..	..
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12. Required records available: shellstock tags, parasite destruction.		..	..	..	p	..	..
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Protection from Contamination		Y	N	O	A	C	R
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13. Food separated and protected.		p	..	..	..	..	..
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14. Food-contact surfaces: cleaned and sanitized.		p	..	..	..	..	..
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15. Proper disposition of returned, previously served, reconditioned and unsafe food.		p	..	..	..	..	..
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Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
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16. Proper cooking time and temperatures.		..	..	..	p	..	..
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17. Proper reheating procedures for hot holding.		..	..	..	p	..	..
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18. Proper cooling time and temperatures.		..	..	..	p	..	..
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19. Proper hot holding temperatures.		..	..	..	p	..	..
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20. Proper cold holding temperatures.		p	..	..	..	..	..
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***This item has Notes. See Footnote 1 at end of questionnaire.***

21. Proper date marking and disposition.		p	..	..	..	..	..
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22. Time as a public health control: procedures and record.		..	..	..	p	..	..
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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	..	..	..
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26. Toxic substances properly identified, stored and used.		..	p	..	..	p	..
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<i>Fail Notes</i>	7-201.11(B)*	<i>CRITICAL - Separation, Storage-chemicals above food, etc. [Truelight Liquid Potpourri stored in reduce shelves over Tylenol sinus medication COS-Manager relocated Potpourri]</i>
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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
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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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Safe Food and Water	Y	N	O	A	C	R
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	..	..	..	..	..
Prevention of Food Contamination	Y	N	O	A	C	R
36. Insects, rodents and animals not present; no unauthorized persons.	..	p	..	..	..	..
<i>Fail Notes</i>   6-202.15(A)(1)* <i>SWING - Outer openings protected-No holes in floors/walls/ceilings [(SWING) NC-Not Critical Wall by backdoor has hole]</i>						
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	..	..
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	..	..	..	..	..
50. Sewage and waste water properly disposed.	p	..	..	..	..	..
51. Toilet facilities: properly constructed, supplied and cleaned.	..	p	..	..	..	..
<i>Fail Notes</i>   5-501.17 <i>Receptacle in women's toilet room covered [NO covered trash can in unisex bathroom COs-Corrected on site manager found new covered trash can and placed it in bathroom.]</i>						
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	..	..	p	..
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<i>Fail Notes</i>	K.S.A. 65-657(b) <i>Adulteration of drugs</i> [Goody's cool orange headache Powder 4 sealed packs 14 boxes lot number M804712 COS-Manager removed to return to vendor.]
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EDUCATIONAL MATERIALS
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The following educational materials were provided ..

***This item has Notes. See Footnote 2 at end of questionnaire.***

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Milk 38, Eggs 38 Frozen foods properly frozen

## **Footnote 2**

### **Notes:**

Inspection conducted with KDA #21