

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 " " p "

Fail Notes | 2-301.14(H)* **CRITICAL - When to Wash Hands - Before donning gloves for working with food**
 [Employee at food preparation table donned gloves then worked with cut lettuce without washing hands. COS-employee stopped and washed hands then regloved.]

7. No bare hand contact with RTE foods or approved alternate method properly followed. " p " " p "

Fail Notes | 3-301.11(B)* **CRITICAL - No BHC w/ RTE food**
 [Member of wait staff working with desert unwrapped desert and placed on plate with bare hands. COS-Education.]

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. " " " " " "

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 " " " " "

This item has Notes. See Footnote 1 at end of questionnaire.

20. Proper cold holding temperatures. p " " " " "

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

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 " "

Highly Susceptible Populations	Y N O A C R
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24. Pasteurized foods used; prohibited foods not offered. " " p " " "

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 " " "

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. <i>This item has Notes. See Footnote 3 at end of questionnaire.</i>	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
37. Contamination prevented during food preparation, storage and display. <i>Fail Notes</i> 3-305.11(A)(2) <i>Food storage-protected from contamination [On shelf in measuring cup oreos chopped up not covered.]</i> 3-305.11(A)(3) <i>Food stored 6" above floor [In walk in cooler ground beef and eggs stored on floor.]</i>	..	p
38. Personal cleanliness.	p
39. Wiping cloths: properly used and stored. <i>Fail Notes</i> 3-304.14(B)(1) <i>Wet wiping cloths stored in sanitizer [Wet wiping cloths stored in liquid containing no sanitizer.]</i>	..	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. <i>This item has Notes. See Footnote 4 at end of questionnaire.</i>	p
47. Non-food contact surfaces clean. <i>Fail Notes</i> 4-601.11(C) <i>Nonfood contact surfaces of equipment clean [Hood over oven dirty]</i>	..	p
Physical Facilities	Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.	p

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Physical Facilities	Y	N	O	A	C	R
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</i> <i>[No covered trashcan in womens restroom]</i> 6-202.14 <i>Toilet rooms completely enclosed-self closing door</i> <i>[Neither mens or womens restroom has self closing mechanisum]</i>						
52. Garbage and refuse properly disposed; facilities maintained.	p
53. Physical facilities installed, maintained and clean.	..	p
<i>Fail Notes</i> 6-201.11 <i>Floors/walls/ceilings smooth & easily cleanable</i> <i>[Kitchen ceiling pealing]</i>						
54. Adequate ventilation and lighting; designated areas used.	p
Administrative/Other	Y	N	O	A	C	R
55. Other violations	p

EDUCATIONAL MATERIALS

The following educational materials were provided p

Material Distributed | Education Title #04 No Bare-Hand Contact

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Footnote 1

Notes:

Beef Pizza 154

Footnote 2

Notes:

Salad bar cut eggs 40, Bean salad 38, Cottage Cheese 39, walk in cooler lettuce 42, Pizza cheese 39, Tomatoes 36, Boiled eggs 39. Potatoes cooked 36, Cottage cheese 32, Milk 36, Eggs 36, Make tables Sausage 43, Lettuce 43, Diced tomatoes 43, Sliced ham 40, Beef topping 40, roast beef 38,

Footnote 3

Notes:

freezers ok.

Footnote 4

Notes:

Dish washer sanitizer 50ppm (Parts per Million) (Bleach)