

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 p ..
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<i>Fail Notes</i>	6-301.12	<i>Hand Drying Provision. [No papertowels available at hand wash sink COS-Corrected on site papertowels provided.]</i>
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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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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
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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

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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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 1 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
<i>Fail Notes</i> 6-202.15(A)(3)* <i>SWING - Outer openings protected-solid, self-closing doors [NC-Not Critical (SWING) Seal to outside freezer door coming loose from door.]</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	p	..
<i>Fail Notes</i> 4-501.116 <i>Concentration of sanitizer solution determined by use of test kit [Sanitizer in 3 compartment sink over 200ppm Parts per Million Bleach COS-Employee added water to sanitizer 100 PPM.]</i>						
47. Non-food contact surfaces clean.	p
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
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

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Physical Facilities

Y N O A C R

Fail Notes | 5-501.17 *Receptacle in women's toilet room covered
[No covered receptical available in womens bathroon.]*

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| 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 | .. | .. | .. | .. | .. |

Administrative/Other

Y N O A C R

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| 55. Other violations | p | .. | .. | .. | .. | .. |
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This item has Notes. See Footnote 3 at end of questionnaire.

EDUCATIONAL MATERIALS

The following educational materials were provided p

Material Distributed | *Education Title #22* *Focus On Food Safety Manual (on the Website)*

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Footnote 1

Notes:

Freezers ok, cooler air 41, 40, 39, Walk in cooler air 39, 37, 40, Retail cooler air 36, 38, 34,

Footnote 2

Notes:

Non Food Contact surfaces of facility in process of being cleaned.

Footnote 3

Notes:

Facility approved to open, Plans to open to customers 10/17/2011.