

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 |
| 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 |
| 13. Food separated and protected. | p | .. | .. | .. | .. | .. |
| 14. Food-contact surfaces: cleaned and sanitized. <i>Fail Notes</i> 4-601.11A* <i>CRITICAL - Food Contact Clean to Sight and Touch [Can opener dirty COS-Corrected on site owner cleaned]</i> | .. | p | .. | .. | .. | .. |
| 15. Proper disposition of returned, previously served, reconditioned and unsafe food. | p | .. | .. | .. | .. | .. |
| Potentially Hazardous Food Time/Temperature | Y | N | O | A | C | R |
| 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. <i>This item has Notes. See Footnote 1 at end of questionnaire.</i> | p | .. | .. | .. | .. | .. |
| 20. Proper cold holding temperatures. <i>This item has Notes. See Footnote 2 at end of questionnaire.</i> <i>Fail Notes</i> 3-501.16(B) <i>CRITICAL - Raw shell eggs stored in refrigerated equipment with ambient air temperature of 45 °F or less [In reach in cooler eggs stored at 60. COS-Owner moved to refrigerator with ambient air temperature of 39.]</i> | .. | p | .. | .. | p | .. |
| 21. Proper date marking and disposition. <i>Fail Notes</i> 3-501.18(A)(2)* <i>CRITICAL - RTE PHF, Disposition-discard if in a container w/out a date [In front reach in cooler hotdogs not date marked COS-owner date marked for 11/3/2011 , In reach in cooler hero sandwich packets not date marked from 11/5/2011 COS-Owner date marked]</i> | .. | p | .. | .. | .. | .. |
| 22. Time as a public health control: procedures and record. | .. | .. | p | .. | .. | .. |
| Consumer Advisory | Y | N | O | A | C | R |
| 23. Consumer advisory provided for raw or undercooked foods. | .. | .. | .. | p | .. | .. |
| Highly Susceptible Populations | Y | N | O | A | C | R |
| 24. Pasteurized foods used; prohibited foods not offered. | .. | .. | p | .. | .. | .. |
| Chemical | Y | N | O | A | C | R |
| 25. Food additives: approved and properly used. | .. | .. | p | .. | .. | .. |
| 26. Toxic substances properly identified, stored and used. | .. | p | .. | .. | p | .. |

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| Chemical | Y N O A C R |
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| <i>Fail Notes</i> | 7-206.12* CRITICAL - Rodent Bait Stations [Under shelf in backroom open tray of rodenticide COS-Owner swept up tray and disposed of.] |
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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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| 29. Water and ice from approved source. | p |
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| 30. Variance obtained for specialized processing methods. | p |
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| Food Temperature Control | Y N O A C R |
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| 31. Proper cooling methods used; adequate equipment for temperature control. | .. p |
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| <i>Fail Notes</i> | 4-301.11 SWING - Cooling, heating, & holding equipment sufficient in number & capacity (in good repair) [* Critical reach in cooler in back room containing raw eggs with air temperature of 68. All food moved out of reach in cooler to backroom cooler with ambient air temperature of 39. All reach in coolers containing food must be registering 41 or below by 10 day followup.] |
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| 32. Plant food properly cooked for hot holding. | p |
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| 33. Approved thawing methods used. | p |
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| 34. Thermometers provided and accurate. | p |
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| Food Identification | Y N O A C R |
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| 35. Food properly labeled; original container. | p |
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| Prevention of Food Contamination | Y N O A C R |
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| 36. Insects, rodents and animals not present; no unauthorized persons. | p |
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| <i>Fail Notes</i> | 6-501.111(D)* SWING - Eliminating pest harborage conditions [NC-Not Critical-Swing-Backroom conditions very dirty need cleaned up to prevent pest harborage conditions (No pests were observed)] |
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| 37. Contamination prevented during food preparation, storage and display. | p |
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| 38. Personal cleanliness. | p |
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| 39. Wiping cloths: properly used and stored. | p |
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| 40. Washing fruits and vegetables. | p |
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| Proper Use of Utensils | Y N O A C R |
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| 41. In-use utensils: properly stored. | p |
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| 42. Utensils, equipment and linens: properly stored, dried and handled. | .. p |
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| <i>Fail Notes</i> | 4-903.11(B)(2) Equipment/utensil/linen storage-covered or inverted [Spatulas and assorted utensils not stored inverted or covered.] |
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| 43. Single-use and single-service articles: properly used. | p |
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| 44. Gloves used properly. | p |
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| Utensils, Equipment and Vending | Y N O A C R |
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| 45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Critical items | p |
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| Utensils, Equipment and Vending | Y N O A C R |
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| 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 | .. | .. | .. | .. |
| <i>Fail Notes</i> 4-601.11(C) <i>Nonfood contact surfaces of equipment clean [Vent screen on reach in cooler along front wall dirty]</i> | | | | | | |

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| Physical Facilities | Y N O A C R |
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| 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 | .. | .. | .. | .. | .. |
| 53. Physical facilities installed, maintained and clean. | .. | p | .. | .. | .. | .. |
| <i>Fail Notes</i> 6-201.11 <i>Floors/walls/ceilings smooth & easily cleanable [Floors not smooth or easily cleanable due to broken tiles]</i> | | | | | | |
| 6-501.114(A) <i>Premises free of unnecessary items [Backroom has many items not in use contributing to future pest harborage conditions.]</i> | | | | | | |
| 6-501.114(B) <i>Premises free of unnecessary litter [Boxes used for catering strewn around back areas]</i> | | | | | | |
| 6-501.12(A) <i>Physical facilities clean [Floors dirty with buildup, shelving dirty with buildup of dust,]</i> | | | | | | |
| 54. Adequate ventilation and lighting; designated areas used. | .. | p | .. | .. | .. | .. |
| <i>Fail Notes</i> 6-202.11() <i>Protective shielding on light bulbs over exposed food/utensils/equipment [(A)Light covers missing in kitchen area]</i> | | | | | | |

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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 |
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The following educational materials were provided ..

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Footnote 1

Notes:

Meatballs 142, Chili 158

Footnote 2

Notes:

Back room refrigerator Ham 43,39, Cream cheese 38, Provolone cheese 40 Reach in cooler in front counter Ham 43, Make table mini hero packets 35, Hot dogs 41.

