

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y	N	O	A	C	R
5. No discharge from eyes, nose and mouth.	p
Preventing Contamination by Hands	Y	N	O	A	C	R
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	p	..
<i>Fail Notes</i> 6-301.12 <i>Hand Drying Provision.</i> [No paper handwashing towels available at handwash sink COS-Corrected on site manager provided towels fro drying.]						
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	p	..
<i>Fail Notes</i> 3-302.11(A)(1)(a)* <i>CRITICAL - Separation-Raw & raw RTE</i> [In walk in cooler raw eggs stored over ready to eat whipped topping COS-Manager relocated eggs.]						
14. Food-contact surfaces: cleaned and sanitized.	..	p	p	..
<i>Fail Notes</i> 4-601.11A* <i>CRITICAL - Food Contact Clean to Sight and Touch</i> [2 slicers in deli not used since 11/15/2011 dirty COS-manager recleaned]						
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
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
17. Proper reheating procedures for hot holding.	p
18. Proper cooling time and temperatures.	p
19. Proper hot holding temperatures.	p
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
20. Proper cold holding temperatures.	p
<i>This item has Notes. See Footnote 3 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
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	..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Chemical	Y N O A C R		
<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 15%; border-right: 1px solid black; padding: 5px;"><i>Fail Notes</i></td> <td style="padding: 5px;">7-201.11(B)* <i>CRITICAL - Separation, Storage-chemicals above food, etc. [Bottle of Lime Away stored over microwave, Lime away and Liquid cleanser stored over 3 compartment sink drain board COS-All chemicals were relocated by manager]</i></td> </tr> </table>	<i>Fail Notes</i>	7-201.11(B)* <i>CRITICAL - Separation, Storage-chemicals above food, etc. [Bottle of Lime Away stored over microwave, Lime away and Liquid cleanser stored over 3 compartment sink drain board COS-All chemicals were relocated by manager]</i>	
<i>Fail Notes</i>	7-201.11(B)* <i>CRITICAL - Separation, Storage-chemicals above food, etc. [Bottle of Lime Away stored over microwave, Lime away and Liquid cleanser stored over 3 compartment sink drain board COS-All chemicals were relocated by manager]</i>		

Conformance with Approved Procedures	Y N O A C R
27. Compliance with variance, specialized process and HACCP plan. p . .

GOOD RETAIL PRACTICES

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 4 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.	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. <i>This item has Notes. See Footnote 5 at end of questionnaire.</i>	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		
<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 15%; border-right: 1px solid black; padding: 5px;"><i>Fail Notes</i></td> <td style="padding: 5px;">4-501.11() <i>Equipment in good repair/adjustment [Condensor in walk in freezer missing fan guard, Seal on walk in freezer door and walk in cooler door needs repaired/replaced.]</i></td> </tr> </table>	<i>Fail Notes</i>	4-501.11() <i>Equipment in good repair/adjustment [Condensor in walk in freezer missing fan guard, Seal on walk in freezer door and walk in cooler door needs repaired/replaced.]</i>	
<i>Fail Notes</i>	4-501.11() <i>Equipment in good repair/adjustment [Condensor in walk in freezer missing fan guard, Seal on walk in freezer door and walk in cooler door needs repaired/replaced.]</i>		
46. Warewashing facilities: installed, maintained, and used; test strips. <i>This item has Notes. See Footnote 6 at end of questionnaire.</i>	p		

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending	Y	N	O	A	C	R
---------------------------------	---	---	---	---	---	---

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	p	..
--	----	---	----	----	---	----

<i>Fail Notes</i>	5-202.13*	<i>CRITICAL - Air gap provided between water supply inlet & flood level rim of plumbing fixture [At 3 compartment sink, sprayer was below flood rim of sink COS- Manager relocated hose.]</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
--	----	---	----	----	----	----

<i>Fail Notes</i>	6-501.11	<i>Physical facilities maintained in good repair [tile missing by walk in cooler, tile missing around fryers, ovens and grills,]</i>
	6-501.114(A)	<i>Premises free of unnecessary items [Near 3 compartment sink manager identified pans that were no longer in use at facility. Pans need to be relocated or washed for use in the deli area.]</i>
	6-501.12(A)	<i>Physical facilities clean [Wall behind food preparation area dirty with buildup.]</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 ..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Corn 200

Footnote 2

Notes:

Corn 135, Green beans 135, Mashed potatoes 193, Pepper Gravy 137,

Footnote 3

Notes:

Display cooler Potato salad 37, BLT salad 37, Chicken breast 37, Ham 41, 43, Shaved chicken breast 41, Walk in cooler corn 34, Macaroni salad 39, Eggs 38, Pea salad 37, Rice w/vegetables 36, Pork and beans 40, Raw Fish fillets 38, 8 piece chicken raw 32,

Footnote 4

Notes:

Walk in cooler air 35, Freezers ok

Footnote 5

Notes:

discussed with deli manager about storage of ladles between use. Storing ladels in water can be done if the water is heated to 135 in a mini crock pot or other heating method.

Footnote 6

Notes:

Sanitizer at 3 compartment sink 200ppm (Parts Per Million) Quaternary ammonia