

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices		Y	N	O	A	C	R
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Fail Notes | 2-401.11* **CRITICAL - Eating, Drinking, or Using Tobacco**
 [Employee drink stored in ice bin of produce area COS-Corrected on site area manager discarded beverage.]

5. No discharge from eyes, nose and mouth. p

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
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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. . . p . . . p . .

Fail Notes | 3-101.11* **CRITICAL - Safe, Unadulterated, & Honestly Presented**
 [4 cans Simlac Advance Baby Formula Expired 1 Nov 2011 in mark down bin COS-Owner pulled form sale]

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 . . .

20. Proper cold holding temperatures. p

This item has Notes. See Footnote 1 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.	p
<i>This item has Notes. See Footnote 2 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
37. Contamination prevented during food preparation, storage and display.	..	p
<i>Fail Notes</i> 3-305.11(A)(3) <i>Food stored 6" above floor [At end caps in main store area products like bottled water and canned diced tomatoes among others in area foods stored on floor]</i>						
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
<i>Fail Notes</i> 4-501.11() <i>Equipment in good repair/adjustment [(B) Door damaged to dairy walk in cooler (Door has been purchased and is in process of replacement)]</i>						
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	p	..

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Physical Facilities	Y N O A C R
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<i>Fail Notes</i>	<p>5-202.12(A) <i>Handsink-100°F minimum water temperature through mixing faucet [Produce sink is not producing hot water from facet]</i></p> <p>5-202.13* <i>CRITICAL - Air gap provided between water supply inlet & flood level rim of plumbing fixture [Meat room 3 compartment sink has hose below flood rim COS-Hose moved by department employee, Produce hose below flood rim of produce preparation sink COS-Employee moved hose. Mop service sink hose below flood rim of sink. COS-Hose relocated.]</i></p>
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| 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 [Ceiling missing in front of walk in cooler in produce,]</i> | | | | | | |
| 6-501.12(A) <i>Physical facilities clean</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 on 3 lights in produce area]</i> | | | | | | |

Administrative/Other	Y N O A C R
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| 55. Other violations | p | .. | .. | .. | .. | .. |
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EDUCATIONAL MATERIALS

The following educational materials were provided

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Footnote 1

Notes:

Meat department walk in coolers/display coolers Ground beef 38, Beef Brisket 39, KC Strip 39, Smoked Pork chops 39, Pork ribs 42, Whole chicken raw 37, Ham 35, Sliced chopped ham 31, Hot Dogs 31, Turkeys 26, Beef roast 34, Beef short loin 27, dairy coolers and display Eggs 41, Milk 34, Chocolate milk 34, Cottage cheese 41, Sour Cream 42, Display coolers Eggs 41, Shredded Cheese 37, Sprouts 43, Spinich mix 43, Cole slaw 43, Veggie calad mix 43, Cheese cake 30, Potato salad 39, 8 piece chicken cooked 35,

Footnote 2

Notes:

freezers ok Produce cooler air 39, Walk in cooler meat air 39.