



# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

<b>Preventing Contamination by Hands</b>	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  | .. | .. | .. | .. | .. |

<b>Approved Source</b>	Y	N	O	A	C	R
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|--|----|----|----|----|----|----|
| 9. Food obtained from approved source.                                 | .. | .. | .. | .. | .. | .. |
| 10. Food received at proper temperature.                               | .. | .. | .. | .. | .. | .. |
| 11. Food in good condition, safe and unadulterated.                    | .. | .. | .. | .. | .. | .. |
| 12. Required records available: shellstock tags, parasite destruction. | .. | .. | .. | .. | .. | .. |

<b>Protection from Contamination</b>	Y	N	O	A	C	R
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|---|----|----|----|----|----|----|
| 13. Food separated and protected.                 | p  | .. | .. | .. | .. | .. |
| 14. Food-contact surfaces: cleaned and sanitized. | .. | p  | .. | .. | .. | .. |

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

*Fail Notes* | 4-601.11A\* **CRITICAL - Food Contact Clean to Sight and Touch**  
*[Ice bin has 4 cockroaches in bin. COS-corrected on site manager removed roaches and cleaned and sanitized bin.]*

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|---|----|----|----|----|----|----|
| 15. Proper disposition of returned, previously served, reconditioned and unsafe food. | .. | .. | .. | .. | .. | .. |
|---|----|----|----|----|----|----|

<b>Potentially Hazardous Food Time/Temperature</b>	Y	N	O	A	C	R
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|--|----|----|----|----|----|----|
| 16. Proper cooking time and temperatures.        | .. | .. | .. | .. | .. | .. |
| 17. Proper reheating procedures for hot holding. | .. | .. | .. | .. | .. | .. |
| 18. Proper cooling time and temperatures.        | .. | .. | .. | .. | .. | .. |
| 19. Proper hot holding temperatures.             | .. | .. | .. | .. | .. | .. |
| 20. Proper cold holding temperatures.            | p  | .. | .. | .. | .. | .. |
| 21. Proper date marking and disposition.         | .. | .. | .. | .. | .. | .. |

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

***This item has Notes. See Footnote 3 at end of questionnaire.***

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|---|----|----|----|----|----|----|
| 22. Time as a public health control: procedures and record. | .. | .. | .. | .. | .. | .. |
|---|----|----|----|----|----|----|

<b>Consumer Advisory</b>	Y	N	O	A	C	R
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|--|----|----|----|----|----|----|
| 23. Consumer advisory provided for raw or undercooked foods. | .. | .. | .. | .. | .. | .. |
|--|----|----|----|----|----|----|

<b>Highly Susceptible Populations</b>	Y	N	O	A	C	R
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|---|----|----|----|----|----|----|
| 24. Pasteurized foods used; prohibited foods not offered. | .. | .. | .. | .. | .. | .. |
|---|----|----|----|----|----|----|

<b>Chemical</b>	Y	N	O	A	C	R
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|--|----|----|----|----|----|----|
| 25. Food additives: approved and properly used.            | .. | .. | .. | .. | .. | .. |
| 26. Toxic substances properly identified, stored and used. | p  | .. | .. | .. | .. | .. |

<b>Conformance with Approved Procedures</b>	Y	N	O	A	C	R
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|---|----|----|----|----|----|----|
| 27. Compliance with variance, specialized process and HACCP plan. | .. | .. | .. | .. | .. | .. |
|---|----|----|----|----|----|----|

<b>GOOD RETAIL PRACTICES</b>
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<b>Safe Food and Water</b>	Y	N	O	A	C	R
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|---|----|----|----|----|----|----|
| 28. Pasteurized eggs used where required. | .. | .. | .. | .. | .. | .. |
|---|----|----|----|----|----|----|

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Safe Food and Water		Y	N	O	A	C	R
29. Water and ice from approved source.		p	..	..	..	..	..
30. Variance obtained for specialized processing methods.		..	..	..	..	..	..
Food Temperature Control		Y	N	O	A	C	R
31. Proper cooling methods used; adequate equipment for temperature control.		..	..	..	..	..	..
32. Plant food properly cooked for hot holding.		..	..	..	..	..	..
33. Approved thawing methods used.		..	..	..	..	..	..
34. Thermometers provided and accurate.		..	..	..	..	..	..
Food Identification		Y	N	O	A	C	R
35. Food properly labeled; original container.		..	..	..	..	..	..
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>	<p>6-501.111(C)* <i>CRITICAL - Effective pest control measures in place [Facility remains to have a pest control issue that they are currently treating with cleaning and pest control treatment by Schendel 11/28/2011 and Orkin 11/23/2011 Observed 4 cockroaches in empty ice bin at wait station Manager removed roaches and cleaned and sanitized bin prior to reopening of facility facility will have follow up inspection 12/22/2011 to verify effective measures have been taken to correct issues. ]</i></p> <p>6-501.112* <i>CRITICAL - Removing dead pests [15 dead cockroaches on shelf under hot holding table, 1 dead cockroach under beverage fountain COS-Manager removed before reopening facility.]</i></p>						
37. Contamination prevented during food preparation, storage and display.		..	..	..	..	..	..
38. Personal cleanliness.		..	..	..	..	..	..
39. Wiping cloths: properly used and stored.		..	..	..	..	..	..
40. Washing fruits and vegetables.		..	..	..	..	..	..
Proper Use of Utensils		Y	N	O	A	C	R
41. In-use utensils: properly stored.		..	..	..	..	..	..
42. Utensils, equipment and linens: properly stored, dried and handled.		..	..	..	..	..	..
43. Single-use and single-service articles: properly used.		..	..	..	..	..	..
44. Gloves used properly.		..	..	..	..	..	..
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		..	..	..	..	..	..
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-non-critical items		..	..	..	..	..	..
46. Warewashing facilities: installed, maintained, and used; test strips.		p	..	..	..	..	..
47. Non-food contact surfaces clean.		..	..	..	..	..	..
Physical Facilities		Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.		p	..	..	..	..	..
49. Plumbing installed; proper backflow devices.		..	..	..	..	..	..

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Physical Facilities	Y	N	O	A	C	R
50. Sewage and waste water properly disposed.	..	..	..	..	..	..
51. Toilet facilities: properly constructed, supplied and cleaned.	..	..	..	..	..	..
52. Garbage and refuse properly disposed; facilities maintained.	..	..	..	..	..	..
53. Physical facilities installed, maintained and clean.	..	..	..	..	..	..
54. Adequate ventilation and lighting; designated areas used.	..	..	..	..	..	..

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

***This item has Notes. See Footnote 4 at end of questionnaire.***

### EDUCATIONAL MATERIALS

The following educational materials were provided ..

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## **Footnote 1**

**Notes:**

Facility cleaned before reopening after cockroach treatment cleanup.

## **Footnote 2**

**Notes:**

Freezer ok, walk in cooler 43.

## **Footnote 3**

**Notes:**

Discussed with manager about making fresh foods due to establishment being closed since 11/22/2011. Observed foods in walk in cooler that were out of date, during startup 11/28/2011 of restaurant only foods produced 11/22/2011 were used to start serving to customers. Observed older foods being discarded in facility.

## **Footnote 4**

**Notes:**

8-404.11 facility has addressed issues related to Imminent Health Hazard issue in facility. Facility has been treated by 2 pest control services Orkin 11/23/2011 and Schendel 11/28/2011 Followup by inspector will be not less than 30 days from closure date.