

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y	N	O	A	C	R
<i>Fail Notes</i> 2-401.11* <i>CRITICAL - Eating, Drinking, or Using Tobacco [employee drink without lid stored over various jugged food products on food preparation table COS-Corrected on site owner removed.]</i>						
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
<i>Fail Notes</i> 2-301.15 <i>Where to Wash Hands [Employee observed washing hands at dish sink]</i>						
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	p	..
<i>Fail Notes</i> 3-302.11(A)(1)(b)* <i>CRITICAL - Separation-Raw & cooked RTE [In Manitowoc cooler raw eggs over precooked sausage COS-Eggs moved.]</i>						
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
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>						
<i>Fail Notes</i> 3-501.16(A)(1)* <i>CRITICAL - PHF Hot Holding->135°F [In hot well on counter Chili 103 and Clam chowder 106 COS-Employee reheated on stove to over 165.]</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

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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

Safe Food and Water		Y	N	O	A	C	R
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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
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31. Proper cooling methods used; adequate equipment for temperature control. p

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

32. Plant food properly cooked for hot holding. p

This item has Notes. See Footnote 5 at end of questionnaire.

33. Approved thawing methods used. p

34. Thermometers provided and accurate. p

Food Identification		Y	N	O	A	C	R
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35. Food properly labeled; original container. p

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

Fail Notes | 6-202.15(A)(3)* *SWING - Outer openings protected-solid, self-closing doors [NC-Not Critical screen door on back exit door has 1/2 inch gap in top of door.]*

37. Contamination prevented during food preparation, storage and display. .. p

Fail Notes | 3-305.11(A)(3) *Food stored 6" above floor [Mayonaise jug used to prop back door open]*

38. Personal cleanliness. p

39. Wiping cloths: properly used and stored. p

This item has Notes. See Footnote 6 at end of questionnaire.

40. Washing fruits and vegetables. p

Proper Use of Utensils		Y	N	O	A	C	R
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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
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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

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Utensils, Equipment and Vending	Y	N	O	A	C	R
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Fail Notes | 4-201.11 *Equipment durability
[Walk in cooler, and Manitowoc cooler having seals on doors missing
and needing replaced.]*

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|---|----|----|----|----|----|----|
| 46. Warewashing facilities: installed, maintained, and used; test strips. | p | .. | .. | .. | .. | .. |
| 47. Non-food contact surfaces clean. | .. | p | .. | .. | .. | .. |

Fail Notes | 4-601.11(C) *Nonfood contact surfaces of equipment clean
[walk in cooler condensor fan guards dirty with dust and buildup, grills
dirty,]*

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

Fail Notes | 5-202.13* *CRITICAL - Air gap provided between water supply inlet & flood level
rim of plumbing fixture
[Hose to mop service sink stored below flood rim of sink.]*

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

Fail Notes | 6-501.11 *Physical facilities maintained in good repair
[ceiling over freezer has hole]*

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|---|----|---|----|----|----|----|
| 54. Adequate ventilation and lighting; designated areas used. | .. | p | .. | .. | .. | .. |
|---|----|---|----|----|----|----|
- Fail Notes* | 6-202.11() *Protective shielding on light bulbs over exposed
food/utensils/equipment
[(A) Light cover in walk in cooler missing.]*

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 p
Material Distributed | *Education Title #08* *Date Marking*

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Footnote 1

Notes:

Eggs 186, Ranch steak 176

Footnote 2

Notes:

Green beans 180, Corn 171, Carrots 174 mashed potatoes 142, Sausage 149, Sausage gravy 155,

Footnote 3

Notes:

Refrigerators Sliced ham 38, Hamburger Raw 32, Sausage links 38, Tartar sauce 40, Eggs 45, lettuce 43, Ground beef 37, Ham 32, Walk in cooler ham 43, Milk 41, Roast broth 39, Tomatoes 39, Cottage cheese 39, Wait station coolers Cut lettuce 38, Banana cream pie 43, Cottage cheese 42.

Footnote 4

Notes:

Freezers ok, Walk in cooler air 38, 40, wait cooler air 38, refrigerator air 43,

Footnote 5

Notes:

Green beans 174

Footnote 6

Notes:

Discussed proper dilution of towel buckets in kitchen vs dining room areas.