

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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</i> <i>[Observed employee washing hands at 3 compartment 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
<i>Fail Notes</i> 5-205.11(A) <i>Handsink Accessible</i> <i>[bag of vegetables in hand wash sink.]</i>						
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</i> <i>[Raw eggs stored over ready to eat apple sauce COS-</i> <i>Corrected on site eggs relocated , In storage room refrigerator</i> <i>beef for chicken fried steaks stored over ready to eat french</i> <i>dressing. COS-Owner relocated beef.]</i>						
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> <i>[Can opener dirty COS-Manager pulled and cleaned]</i>						
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	p	..
<i>Fail Notes</i> 3-501.18(A)(2)* <i>CRITICAL - RTE PHF, Disposition-discard if in a container w/out</i> <i>a date</i> <i>[In kitchen refrigerator milk opened 2/1/2012 not date marked</i> <i>after opening COS-Date marked, Shredded cheese in kitchen</i> <i>refrigerator not date marked after opening 2/5/2012 COS-Owner</i> <i>date marked,]</i>						
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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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 p ..

Fail Notes	7-201.11(B)* <i>CRITICAL - Separation, Storage-chemicals above food, etc. [Windex stored on counter over multiple food products COS-Windex relocated by employee]</i>
7-207.11(B)*	<i>CRITICAL - Necessary medicines-labeled/stored [Vitamins stored on counter over cabinet full of foods COS-Owner relocated.]</i>

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

33. Approved thawing methods used. .. p

Fail Notes	3-501.13 <i>Proper thawing methods used for PHF [Thawing hashbrowns on middle table]</i>
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34. Thermometers provided and accurate. .. p

Fail Notes	4-302.12 <i>Food thermometers provided & accessible; Appropriate thermometer for measuring thin foods provided [No thermometers available for checking thin foods at lower temperatures.]</i>
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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

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

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

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 p ..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Proper Use of Utensils	Y N O A C R
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<i>Fail Notes</i>	4-903.11(B)(2)	<i>Equipment/utensil/linen storage-covered or inverted [spoons and forks on counter not covered or inverted in storage container COS-Employee inverted.]</i>
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|--|---|----|----|----|----|----|
| 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 | .. | .. | .. | .. | .. |
| 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
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| 48. Hot and cold water available; adequate pressure. | p | .. | .. | .. | .. | .. |
| 49. Plumbing installed; proper backflow devices. | .. | p | .. | .. | .. | .. |
| <i>Fail Notes</i> | 5-203.13 | <i>Service sink available for cleaning of mops & disposal of liquid waste [No mop service sink observed as available in establishment.]</i> | | | | |
| | 5-205.15(B) | <i>SWING - Plumbing system maintained in good repair [NC-Not Critical 3 compartment sink facet leaking]</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 [vent over old hot holding table missing, ceiling in kitchen paint peeling,]</i> | | | | |
| | 6-501.114(A) | <i>Premises free of unnecessary items [Old equipment stored in facility as possible pest harborage locations.]</i> | | | | |
| 54. Adequate ventilation and lighting; designated areas used. | p | .. | .. | .. | .. | .. |

Administrative/Other	Y N O A C R
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| 55. Other violations | .. | p | .. | .. | .. | .. |
| <i>Fail Notes</i> | 8-304.11(A) | <i>Post the license in a location in the Food Establishment [2012 license is not posted in facility. Establishment renewed and has not recieved license from Topeka.]</i> | | | | |

EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #08</i>	<i>Date Marking</i>
	<i>Education Title #24</i>	<i>Hand Sink Sign</i>
	<i>Education Title #43</i>	<i>Storing Food in WIC</i>

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Sausage 191, Eggs 171

Footnote 2

Notes:

White gravy 142, roast beef 203

Footnote 3

Notes:

Hot dogs 43, frozen foods ok, Milk 40, Eggs 43, Ham 25, Shredded Cheese 43,

Footnote 4

Notes:

Freezers ok, refrigerators air 43, 38, 40

Footnote 5

Notes:

Washing tomatoes above flood rim of 3 compartment sink.