



# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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  | .. | .. | .. | .. | .. | .. |
| 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 | .. | .. | .. | .. | .. | .. |
| <b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>            |   |    |    |    |    |    |    |
| 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                 | ..   | ..   | .. | .. | .. | .. |  |  |  |
| <b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>   |                   |  |  |    |    |    |    |  |  |  |
| 17. Proper reheating procedures for hot holding.   | p                 | ..   | ..   | .. | .. | .. | .. |  |  |  |
| 18. Proper cooling time and temperatures.  | p                 | ..   | ..   | .. | .. | .. | .. |  |  |  |
| <b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>   |                   |  |  |    |    |    |    |  |  |  |
| 19. Proper hot holding temperatures.   | ..                | ..   | p  | .. | .. | .. | .. |  |  |  |
| <b><i>This item has Notes. See Footnote 4 at end of questionnaire.</i></b>   |                   |  |  |    |    |    |    |  |  |  |
| 20. Proper cold holding temperatures.  | p                 | ..   | ..   | .. | .. | .. | .. |  |  |  |
| <b><i>This item has Notes. See Footnote 5 at end of questionnaire.</i></b>   |                   |  |  |    |    |    |    |  |  |  |
| 21. Proper date marking and disposition.   | ..                | p  | ..   | .. | .. | .. | .. |  |  |  |
| <table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 15%; padding: 2px;"><i>Fail Notes</i></td> <td style="padding: 2px;">3-501.18(A)(2)*</td> <td style="padding: 2px;"><i>CRITICAL - RTE PHF, Disposition-discard if in a container w/out a date<br/>[In refrigerator sour cream not date marked after 24 hours of opening COS-Corrected on site manager discarded VD.]</i></td> </tr> </table> | <i>Fail Notes</i> | 3-501.18(A)(2)*  | <i>CRITICAL - RTE PHF, Disposition-discard if in a container w/out a date<br/>[In refrigerator sour cream not date marked after 24 hours of opening COS-Corrected on site manager discarded VD.]</i> |    |    |    |    |  |  |  |
| <i>Fail Notes</i>  | 3-501.18(A)(2)*   | <i>CRITICAL - RTE PHF, Disposition-discard if in a container w/out a date<br/>[In refrigerator sour cream not date marked after 24 hours of opening COS-Corrected on site manager discarded VD.]</i> |  |    |    |    |    |  |  |  |
| 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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# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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. <b><i>This item has Notes. See Footnote 6 at end of questionnaire.</i></b>	p	..	..	..	..	..
32. Plant food properly cooked for hot holding.	..	..	p	..	..	..
33. Approved thawing methods used.	p	..	..	..	..	..
34. Thermometers provided and accurate.  <i>Fail Notes</i>   4-203.11 <i>Food thermometers accurate in the intended range of use [Thermometer 4 degrees off of inspection standard while checking broccoli cheese soup.]</i>	..	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. <b><i>This item has Notes. See Footnote 7 at end of questionnaire.</i></b>	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.  <i>Fail Notes</i>   4-901.11(A) <i>Equipment/utensils air dried after washing, rinsing &amp; sanitizing [Stainless pans on drying rack not air dried before stacking.]</i>	..	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	..	..	..	..	..
46. Warewashing facilities: installed, maintained, and used; test strips.	p	..	..	..	..	..
47. Non-food contact surfaces clean.  <i>Fail Notes</i>   4-601.11(C) <i>Nonfood contact surfaces of equipment clean [refrigerator room refrigerator covers to compressor fan dirty with buildup of dust and dirt.]</i>	..	p	..	..	..	..
Physical Facilities	Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.	p	..	..	..	..	..

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities	Y	N	O	A	C	R
49. Plumbing installed; proper backflow devices.	..	..	..	..	..	..
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>   6-501.12(A) <i>Physical facilities clean</i> <i>[refrigeration room walls dirty behind refrigerator with dust and dirt.]</i>						
54. Adequate ventilation and lighting; designated areas used.	p	..	..	..	..	..
Administrative/Other	Y	N	O	A	C	R
55. Other violations	p	..	..	..	..	..

<b>EDUCATIONAL MATERIALS</b>
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The following educational materials were provided      p

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

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

**Notes:**

dish machine 50ppm Bleach (parts per million)

## **Footnote 2**

**Notes:**

Broccoli and cheese soup 164

## **Footnote 3**

**Notes:**

Cooling chicken salad 58 15 minutes after preparing

## **Footnote 4**

**Notes:**

All foods in cooking process

## **Footnote 5**

**Notes:**

Pork roast 39, Milk 39, Shredded cheese 43, Eggs 39, Frozen foods ok

## **Footnote 6**

**Notes:**

Freezers ok, Reach in cooler air 42,

## **Footnote 7**

**Notes:**

200ppm Quaternary

## VOLUNTARY DESTRUCTION REPORT

**Insp Date:** 3/28/2012      **Business ID:** 101268FR  
**Business:** MEALS ON WHEELS / FRIENDSHIP MEALS

**Inspection:** 07001646  
**Store ID:**  
**Phone:**  
**Inspector:** KDA07  
**Reason:** 01 Routine

320 S A  
 ARKANSAS CITY, KS 67005

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
03/28/12	09:25 AM	10:35 AM	1:10	1:25	2:35	0	
Total:			1:10	1:25	2:35	0	

**ACTIONS**

Number of products Voluntarily Destroyed   1  

**VOLUNTARY DESTRUCTION REPORT**

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product Sour Cream Qty 0.25 Units lbs Value \$ 1.00

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A