

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

		Y	N	O	A	C	R
Preventing Contamination by Hands							
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							
9. Food obtained from approved source.		p
10. Food received at proper temperature.		p
11. Food in good condition, safe and unadulterated.		..	p	p	..
<div style="display: flex; border-left: 1px solid black; padding-left: 5px;"> <div style="width: 10%; border-right: 1px solid black; padding-right: 5px;"><i>Fail Notes</i></div> <div style="padding-right: 5px;"> <p>3-202.15* CRITICAL - Package Integrity [On retail shelf 1 can Libbys peach halves dented COS-Corrected on site employee removed for credit and disposal, On retail shelf Libbys Sweet Peas dented can COS-Employee removed for credit and disposal, On retail shelf Best Choice Diced tomatoes dented can COS-Employee removed for credit and disposal, On retail shelf 3 cans 28 ounce Best Choice baked beans dented COS-Employee pulled can for credit and disposal, On retail shelf 2 cans Best Choice Condensed milk dented COS-Employee removed from shelf for credit and disposal, On retail shelf Hunts Pasta sauce 26.5 ounce can dented COS-Employee pulled from sale for credit and disposal.]</p> </div> </div>							
12. Required records available: shellstock tags, parasite destruction.		p
Protection from Contamination							
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							
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
<i>This item has Notes. See Footnote 1 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							
23. Consumer advisory provided for raw or undercooked foods.		p
Highly Susceptible Populations							
24. Pasteurized foods used; prohibited foods not offered.		p
Chemical							
25. Food additives: approved and properly used.		p
26. Toxic substances properly identified, stored and used.		..	p

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Chemical						
<i>Fail Notes</i> 7-201.11(B)* <i>CRITICAL - Separation, Storage-chemicals above food, etc. [On retail shelf Powerhouse bathroom cleaner over green tea bags, COS-Employee removed chemical, On retail shelf Pine cleaner over onion soup mix, COS- Employee removed chemical, On retail shelf Pine cleaner stored over cans of chunk turkey. COS-Employee relocated chemicals]</i>						

	Y	N	O	A	C	R
Conformance with Approved Procedures						
27. Compliance with variance, specialized process and HACCP plan.	p

GOOD RETAIL PRACTICES

	Y	N	O	A	C	R
Safe Food and Water						
28. Pasteurized eggs used where required.	p
29. Water and ice from approved source.	p
30. Variance obtained for specialized processing methods.	p

	Y	N	O	A	C	R
Food Temperature Control						
31. Proper cooling methods used; adequate equipment for temperature control.	p
32. Plant food properly cooked for hot holding.	p
33. Approved thawing methods used.	p
34. Thermometers provided and accurate.	p

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

	Y	N	O	A	C	R
Prevention of Food Contamination						
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

	Y	N	O	A	C	R
Proper Use of Utensils						
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

	Y	N	O	A	C	R
Utensils, Equipment and Vending						
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

	Y	N	O	A	C	R
Physical Facilities						

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Physical Facilities	Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.	p
49. Plumbing installed; proper backflow devices.	p
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>[Back storage areas dirty with buildup of dirt and dust in dock area.]</i>						
54. Adequate ventilation and lighting; designated areas used.	p

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

EDUCATIONAL MATERIALS

The following educational materials were provided ..

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Footnote 1

Notes:

Display Refrigerator air 38, Hormel party tray 39, Milk 41, chocolate milk 42, Eggs 45, sour cream 40, cottage cheese 40