



# 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   ..   ..   ..   ..   .. |

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

<b>Approved Source</b>	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   ..   .. |

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

<b>Potentially Hazardous Food Time/Temperature</b>	Y   N   O   A   C   R
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| 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   ..   ..   ..   ..   .. |

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

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|---|----------------------------|
| 21. Proper date marking and disposition.                    | p   ..   ..   ..   ..   .. |
| 22. Time as a public health control: procedures and record. | ..   ..   ..   p   ..   .. |

<b>Consumer Advisory</b>	Y   N   O   A   C   R
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| 23. Consumer advisory provided for raw or undercooked foods. | ..   ..   p   ..   ..   .. |
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<b>Highly Susceptible Populations</b>	Y   N   O   A   C   R
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| 24. Pasteurized foods used; prohibited foods not offered. | ..   ..   p   ..   ..   .. |
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<b>Chemical</b>	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   ..   ..   ..   ..   .. |

<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. | ..   ..   p   ..   ..   .. |
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<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.                 | ..   ..   p   ..   ..   .. |
| 29. Water and ice from approved source.                   | p   ..   ..   ..   ..   .. |
| 30. Variance obtained for specialized processing methods. | ..   ..   ..   p   ..   .. |

<b>Food Temperature Control</b>	Y   N   O   A   C   R
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Food Temperature Control		Y	N	O	A	C	R
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	..	..	..	..
<i>Fail Notes</i>	4-302.12 <i>Food thermometers provided &amp; accessible; Appropriate thermometer for measuring thin foods provided [No thermometer available for checking internal temperatures of food items.]</i>						

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.		..	..	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.		..	..	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	..	..	..	p

*Fail Notes*

4-301.12(A)\* **CRITICAL - 3-compartment sink required**  
*[no 3 compartment sink available in facility using 2 vat sink with a food safe tub for cleaning and sanitizing dishes. 3 compartment sink purchased but not installed as agreed to at 10/14/2011 inspection. This issue has been addressed during inspections 5/28/2010 and 10/14/2010 with no agreed to action being taken. Facility must have sink installed within 10 calendar days. to avoid further action. ]*

4-301.12(B)\* **CRITICAL - 3-compartment sink-capacity**  
*[the 3 compartment sink purchased but not installed fails to accomodate the largest dish the facility uses for hamburger cooking. The vats of a 3 compartment sink must be big enough to accomodate the largest dish to be washed. ]*

47. Non-food contact surfaces clean.		p	..	..	..	..	..
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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	..	..	..	p

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Physical Facilities	Y	N	O	A	C	R
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*Fail Notes* | 5-203.13 *Service sink available for cleaning of mops & disposal of liquid waste [No mop service sink available, facility must have sink installed within 10 days Repeat.]*

50. Sewage and waste water properly disposed. p    ..    ..    ..    ..    ..

51. Toilet facilities: properly constructed, supplied and cleaned. ..    p    ..    ..    ..    ..

*Fail Notes* | 6-202.14 *Toilet rooms completely enclosed-self closing door [Neither mens or womens restrooms have self closing doors.]*

52. Garbage and refuse properly disposed; facilities maintained. p    ..    ..    ..    ..    ..

53. Physical facilities installed, maintained and clean. p    ..    ..    ..    ..    ..

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    ..    ..    ..    ..    ..

EDUCATIONAL MATERIALS
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The following educational materials were provided ..

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## **Footnote 1**

### **Notes:**

5-203.11(A)\* CRITICAL - Handsink-Required numbers Facility using handwash sink in kitchen area also as a 3 compartment sink w/food safe tub for the last compartment. No plans to install a 3 compartment sink can include use of the hand wash sink as a compartment of the 3 compartment sink. Hand wash sinks must be a separate sink.

## **Footnote 2**

### **Notes:**

Coke cooler air 41, Tea 43, Refrigerator 41, Tomatoes 41 Freezer ok, Frozen foods ok.

