

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Preventing Contamination by Hands	Y	N	O	A	C	R
--	---	---	---	---	---	---

- | | | | | | | |
|--|----|----|----|----|----|----|
| 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
------------------------	---	---	---	---	---	---

- | | | | | | | |
|--|----|----|----|----|----|----|
| 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 | .. | .. | .. |
| 14. Food-contact surfaces: cleaned and sanitized. | .. | p | .. | .. | .. | .. |

<i>Fail Notes</i>	4-601.11A*	CRITICAL - Food Contact Clean to Sight and Touch [All dishes, food contact equipment, food contact counters dirty]
	4-602.11(E)(4)(b)	Non-PHF Food Contact Surface Cleaning Frequency-ice bins, soda nozzles-to preclude mold/soil build up [Moldy guard over ice in ice machine]

- | | | | | | | |
|---|----|----|---|----|----|----|
| 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 | .. | .. |
| 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	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
-----------------	---	---	---	---	---	---

- | | | | | | | |
|--|-----------|--|----|----|----|----|
| 25. Food additives: approved and properly used. | p | .. | .. | .. | .. | .. |
| 26. Toxic substances properly identified, stored and used. | .. | p | .. | .. | .. | .. |
| <i>Fail Notes</i> | 7-102.11* | CRITICAL - Common Name, Working Containers
[Chemical bottles used for cleaning not labeled] | | | | |

Conformance with Approved Procedures	Y	N	O	A	C	R
---	---	---	---	---	---	---

- | | | | | | | |
|---|----|----|---|----|----|----|
| 27. Compliance with variance, specialized process and HACCP plan. | .. | .. | p | .. | .. | .. |
|---|----|----|---|----|----|----|

GOOD RETAIL PRACTICES	Y	N	O	A	C	R
------------------------------	---	---	---	---	---	---

Safe Food and Water	Y	N	O	A	C	R
----------------------------	---	---	---	---	---	---

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.	..	p
<i>Fail Notes</i> 4-301.11 <i>SWING - Cooling, heating, & holding equipment sufficient in number & capacity (in good repair) [No latch on walk in cooler, seals on walk in cooler door missing, door dented on walk in cooler door, No coolers operational for inspection.]</i>						
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> 4-203.11 <i>Food thermometers accurate in the intended range of use [No thermometers available during inspection]</i>						
4-204.112(A) <i>Thermometers located in refrigerators/hot holding units to measure ambient air in warmest/coolest areas of units [No thermometers available during inspection]</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
<i>Fail Notes</i> 4-202.11(A)(1)* <i>CRITICAL - Food-contact surface cleanability-smooth [Shelves to be used for food contact storage dirty with rust]</i>						
4-202.11(A)(2)* <i>CRITICAL - Food-contact surface cleanability-free of imperfections [Food preparation table made of wood cracked creating place for micro growth,]</i>						
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- non-critical items	..	p
<i>Fail Notes</i> 4-201.11 <i>Equipment durability [Missing seals and door latch on walk in cooler door, inside of door bent]</i>						
46. Warewashing facilities: installed, maintained, and used; test strips.	p

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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending	Y	N	O	A	C	R
---------------------------------	---	---	---	---	---	---

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

<i>Fail Notes</i>	4-601.11(C)	<i>Nonfood contact surfaces of equipment clean [Grills, ovens, refrigerators, walk in cooler dirty with buildup of dirt and mold.]</i>
-------------------	-------------	--

Physical Facilities	Y	N	O	A	C	R
---------------------	---	---	---	---	---	---

48. Hot and cold water available; adequate pressure. p

49. Plumbing installed; proper backflow devices. p

This item has Notes. See Footnote 3 at end of questionnaire.

50. Sewage and waste water properly disposed. p

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

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>	6-201.16()	<i>Wall & ceiling coatings easily cleanable [walls in dishwashing area unsealed brick, Walls in dish washing area have holes and are not cleanable.]</i>
	6-201.18	<i>Studs unexposed in areas subject to moisture [Studs in dish washing area exposed and showing signs of moisture damage and mold growth.]</i>
	6-501.11	<i>Physical facilities maintained in good repair [Ceiling vents dirty or missing, walls have holes in dish area and backroom storage areas]</i>
	6-501.12(A)	<i>Physical facilities clean [Entire facility dirty with greasy buildup, this includes floors walls ceilings.]</i>

54. Adequate ventilation and lighting; designated areas used. .. p

<i>Fail Notes</i>	6-202.11()	<i>Protective shielding on light bulbs over exposed food/utensils/equipment [(A) Light covers missing in dish area.]</i>
-------------------	------------	--

Administrative/Other	Y	N	O	A	C	R
----------------------	---	---	---	---	---	---

55. Other violations p

EDUCATIONAL MATERIALS

The following educational materials were provided ..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

No refrigerators or freezers available reaching at least 41 or below.

Footnote 2

Notes:

Dish machine 50ppm Bleach (Parts per Million)

Footnote 3

Notes:

Any sinks used for food preparation must be plumbed with indirect plumbing connection of water drain pipes.

Footnote 4

Notes:

All food preparation sinks must have indirectly plumbed drains.