



# 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 .. .. .. ..    |

<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 .. .. p ..    |   |   |  |
| <table style="border-left: 1px solid black; border-right: 1px solid black; padding-left: 5px;"> <tr> <td style="width: 15%;"><i>Fail Notes</i></td> <td style="width: 15%;">3-302.11(A)(1)(b)*</td> <td style="width: 70%;"> <b>CRITICAL - Separation-Raw &amp; cooked RTE</b><br/> <i>[In refrigerator raw diced beef over ready to eat cooked tortillas<br/> COS-Corrected on site owner relocated diced beef]</i> </td> </tr> </table> | <i>Fail Notes</i>  | 3-302.11(A)(1)(b)*  | <b>CRITICAL - Separation-Raw &amp; cooked RTE</b><br><i>[In refrigerator raw diced beef over ready to eat cooked tortillas<br/> COS-Corrected on site owner relocated diced beef]</i> |  |
| <i>Fail Notes</i>   | 3-302.11(A)(1)(b)* | <b>CRITICAL - Separation-Raw &amp; cooked RTE</b><br><i>[In refrigerator raw diced beef over ready to eat cooked tortillas<br/> COS-Corrected on site owner relocated diced beef]</i> |   |  |
| 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 .. .. .. ..    |
| <b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b> |                  |
| 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 .. .. .. ..    |
| <b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b> |                  |
| 21. Proper date marking and disposition.                                   | p .. .. .. ..    |
| <b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b> |                  |
| 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 .. .. .. |
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Safe Food and Water	Y	N	O	A	C	R
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	..	..	..	..	..
32. Plant food properly cooked for hot holding.	p	..	..	..	..	..
33. Approved thawing methods used.	p	..	..	..	..	..
34. Thermometers provided and accurate.	..	..	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.	..	..	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	..	..	p	..
<i>Fail Notes</i>   4-102.11* <i>CRITICAL - Single-service/use items made of safe &amp; clean materials [(B) (1) Unwrapped bread stored in grocery bags COS-Owner relocated to food safe bags]</i>						
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
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	..	..	..	..	..
54. Adequate ventilation and lighting; designated areas used.	p	..	..	..	..	..

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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:**

Beans 174

## **Footnote 2**

**Notes:**

Del Valle Refrigerator air 40, Cooked beef 40, Refrigerator air 39, Tomatoes 43, Beef diced 33, Sliced tomatoes 32, Shredded cheese 40, Rice 34, Shrimp 38,

## **Footnote 3**

**Notes:**

establishment says they make all foods daily