

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
12. Required records available: shellstock tags, parasite destruction.	p
Protection from Contamination						
13. Food separated and protected.	..	p	p	..
<i>Fail Notes</i> 3-302.11(A)(1)(a)*	<i>CRITICAL - Separation-Raw & raw RTE [In walk in cooler raw eggs stored over cabbage used as ready to eat or cooked COS-Corrected on site eggs and cabbage relocated]</i>					
14. Food-contact surfaces: cleaned and sanitized.	..	p
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
<i>Fail Notes</i> 4-602.11(E)(4)(b)	<i>Non-PHF Food Contact Surface Cleaning Frequency-ice bins, soda nozzles-to preclude mold/soil build up [Moldy buildup on interior guard on ice machine]</i>					
15. Proper disposition of returned, previously served, reconditioned and unsafe food.	p	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
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
19. Proper hot holding temperatures.	p
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
20. Proper cold holding temperatures.	..	p	p	..
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>						
<i>Fail Notes</i> 3-501.16(A)(2)(a)*	<i>CRITICAL - PHF Cold Holding-<41°F [On salad bar cut lettuce 49 (Less than 2 hours on bar) COS-Salad pulled and replaced , Kim Chee 49 (less than 2 hours on bar) COS-Removed and chilled to below 41, In reach in cooler (ambient air 43) Pork 48 COS- removed to walk in cooler for rapid chilling to below 41 by employee, In reach in cooler with 43 ambient air chicken on a stick 49 removed and placed in walk in cooler for rapid chilling to 41 or below. Salmon in reach in cooler 49 COS-Employee moved to walk in cooler with ambient air of 35 to rapidly chill to below 42.]</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						
	Y	N	O	A	C	R

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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

Conformance with Approved Procedures	Y	N	O	A	C	R
27. Compliance with variance, specialized process and HACCP plan.	p
<i>This item has Notes. See Footnote 5 at end of questionnaire.</i>						

GOOD RETAIL PRACTICES

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

This item has Notes. See Footnote 6 at end of questionnaire.

Food Temperature Control	Y	N	O	A	C	R
31. Proper cooling methods used; adequate equipment for temperature control.	p
<i>This item has Notes. See Footnote 7 at end of questionnaire.</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>	4-302.12	Food thermometers provided & accessible; Appropriate thermometer for measuring thin foods provided [No thermometers available for testing ready to eat foods.]
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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
<i>Fail Notes</i> 3-304.12(B) In-use utensil storage(non-PHF)-handles above food [Ice scoop barred in ice machine COS-PIC removed, Ice scoop in bin touching ice COS-PIC removed]						

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
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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
<i>Fail Notes</i> 4-501.11() <i>Equipment in good repair/adjustment</i> <i>[Back room freezers not sealed creating gaps in seal of freezer units]</i>						
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
<i>Fail Notes</i> 6-202.11() <i>Protective shielding on light bulbs over exposed</i> <i>food/utensils/equipment</i> <i>[(A) no light covers on lights in food bar]</i>						
Administrative/Other	Y	N	O	A	C	R
55. Other violations	..	p
<i>Fail Notes</i> 8-304.11(A) <i>Post the license in a location in the Food Establishment</i> <i>[Facility has not posted 2012 license]</i>						

EDUCATIONAL MATERIALS

The following educational materials were provided ..

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Footnote 1

Notes:

Sanitizer at dish machine 50ppm Bleach Parts per Million.

Footnote 2

Notes:

Lomein noodles in walk in cooler less than 2 hours 78.

Footnote 3

Notes:

Food bar Meat balls 142, Chicken 146, Egg drop soup 164, Chicken & Broccoli 182, Seafood delights 147, Rice 174, Lomein 137, Kitchen rice 164, 167,

Footnote 4

Notes:

walk in cooler air 35, Eggs 40, Crab salad 43, Raw Shrimp 39, Raw chicken 39 Reach in cooler air Sweet and sour chicken 40, make table air 42, chicken 42, beef 40, shrimp 40, Freezers ok, frozen foods ok.

Footnote 5

Notes:

Process questions by inspector facility makes vegetable sushi in facility without a variance while using rice at room temperature Facility was not currently making sushi at time of inspection. Facility must have a variance and a HACCP plan for making sushi in this facility. Variance can be applied or by letter to the Kansas Department of Agriculture Topeka office Attention Joyce Wells.

Include exact detailed process for making Sushi with emphasis on how you handle the rice. And ask for variance for time as a control variance.

Footnote 6

Notes:

Process questions by inspector facility makes vegetable sushi in facility without a variance while using rice at room temperature Facility was not currently making sushi at time of inspection. Facility must have a variance and a HACCP plan for making sushi in this facility. Variance can be applied or by letter to the Kansas Department of Agriculture Topeka office Attention Joyce Wells.

Include exact detailed process for making Sushi with emphasis on how you handle the rice. And ask for variance for time as a control variance.

Footnote 7

Notes:

Cooling lomein noodles 78 less than 2 hours

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