

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
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

Fail Notes | 7-201.11(B)* **CRITICAL - Separation, Storage-chemicals above food, etc.**
[Over refrigerator Great value dish washing detergent and Sunup Blue liquid Detergent COS-Corrected on site manager relocated]

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

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

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Safe Food and Water		Y	N	O	A	C	R
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
<i>Fail Notes</i>	<p>6-501.111(C)* <i>CRITICAL - Effective pest control measures in place [1 live cockroach young observed on floor by food preparation table and 1 live adult cockroach observed in floor in backroom area. Facility treated 8/13/2012, 8/17/2012, and 8/20/2012 by TNT Pest control of Wellington Kansas invoices 14065, 14536 and 14537. Facility addressing infestation but has yet to resolve Followup on or after 9/21/2012 to check if effective measures are successful.]</i></p> <p>6-501.111(D)* <i>SWING - Eliminating pest harborage conditions [NC-Not Critical - Nonfood contact surfaces of reach in cooler, dough roller, backroom areas dirty with dirt and dried on foods creating feeding areas for cockroaches]</i></p> <p>6-501.112* <i>CRITICAL - Removing dead pests [30 dead cockroaches by hand wash sink COS-Manager removed]</i></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
47. Non-food contact surfaces clean.		..	p
<i>Fail Notes</i>	<p>4-601.11(C) <i>Nonfood contact surfaces of equipment clean [Nonfood contact surfaces of make table, reach in coolers refrigerators, grill and fryer dirty with dried on food and other dirt.]</i></p>						
Physical Facilities		Y	N	O	A	C	R

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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
<i>Fail Notes</i> 6-202.14 Toilet rooms completely enclosed-self closing door [NO self closing mechanism observed on bathroom doors propped open at time of inspection]						
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) Physical facilities clean [Floors in backrom dirty with dried on food , corners around ice machine dirty. with dried on foods and other trash.]						
54. Adequate ventilation and lighting; designated areas used.	p
Administrative/Other	Y	N	O	A	C	R
55. Other violations	..	p

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

EDUCATIONAL MATERIALS

The following educational materials were provided ..

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Footnote 1

Notes:

make table 37 air

Footnote 2

Notes:

Facility food contact surfaces found to have no pest infestation issues so facility allowed to reopen. Facility still dealing with a infestation problem and they are treating with TNT pest control from Wellington. Routine followup inspection to be on or just afer 9/21/2012 where success of pest control, cleaning measures will be reviewed for success.

Facility stated that they discarded all foods are will be starting fresh when they open.

