



# 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 | .. | .. |

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| <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  | .. | .. | p  | .. |

*Fail Notes* | 3-202.15\* **CRITICAL - Package Integrity**  
 [On retail shelves Seasoned field peas & snaps 15oz can dented , Van camps canned Mackerel 15 ounce can dented COS-Corrected on site manager removed from sale for return or disposal.]

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| 12. Required records available: shellstock tags, parasite destruction. | .. | .. | p | .. | .. | .. |
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| <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 | .. | .. | .. | .. | .. |

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| <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 1 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  | .. | .. | .. |

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| <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  | .. | .. | .. | .. | .. |

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| <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 | .. | .. | .. | .. | .. |

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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>   6-501.111(D)* <i>SWING - Eliminating pest harborage conditions [NC-Not Critical Storage area by breakroom packed with old equipment creating a possible pest harborage area.]</i>                     |    |    |    |    |    |    |
| 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-<br>Critical items   | p  | .. | .. | .. | .. | .. |
| 45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-<br>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  | .. | .. | .. | .. |
| <i>Fail Notes</i>   5-202.13* <i>CRITICAL - Air gap provided between water supply inlet &amp; flood level rim of plumbing fixture [Mop service sink hose below flood rim of sink COS-Employee removed hose from sink]</i> |    |    |    |    |    |    |
| 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  | .. | .. | .. | .. | .. |

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| Physical Facilities | Y | N | O | A | C | R |
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| 54. Adequate ventilation and lighting; designated areas used. | p | .. | .. | .. | .. | .. |
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|----------------------|---|---|---|---|---|---|
| Administrative/Other | Y | N | O | A | C | R |
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| 55. Other violations | .. | p | .. | .. | .. | .. |
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*Fail Notes* | 8-304.11(A) *Post the license in a location in the Food Establishment*  
*[Current license not posted in facility]*

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| EDUCATIONAL MATERIALS |
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The following educational materials were provided ..

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## **Footnote 1**

### **Notes:**

Refrigerator display air 42, Milk 42, Bologna 41, Smoked sausage 39, Eggs 45 Freezer and frozen foods ok