



# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use	p	..	..	..	..	..
5. No discharge from eyes, nose and mouth.	p	..	..	..	..	..
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	..	..	..	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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 2 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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>						
20. Proper cold holding temperatures.	..	p	..	..	p	..
<b><i>This item has Notes. See Footnote 4 at end of questionnaire.</i></b>						
<i>Fail Notes</i>   3-501.16(A)(2)(a)* <b>CRITICAL - PHF Cold Holding-&lt;41°F</b> [On food service line outside the kitchen salad pouches made 30 minutes earlier by facility 62 COS-Corrected on site manager removed pouches and placed into freezer to rapid chill to below 41. ]						
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	..	..	..	..	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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	..	..	..	..	..
---	---	----	----	----	----	----

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	..	..	..	..	..
---	---	----	----	----	----	----

***This item has Notes. See Footnote 5 at end of questionnaire.***

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	..	..	..	..	..
--	---	----	----	----	----	----

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

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	..	..	..	..	..
---	---	----	----	----	----	----

***This item has Notes. See Footnote 7 at end of questionnaire.***

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	..	..	..	..	..
--	---	----	----	----	----	----

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities	Y	N	O	A	C	R
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	..	..	..	..	..
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:**

Dish washing machine 174.5

## **Footnote 2**

**Notes:**

Green beans 202

## **Footnote 3**

**Notes:**

Sloppy joe 174

## **Footnote 4**

**Notes:**

McCall's cooler air 41, Cut celery 42, Yogurt 43, Apple juice 43, Milk service cooler air 27, Chocolate milk 40, Milk 40,

## **Footnote 5**

**Notes:**

green beans 202

## **Footnote 6**

**Notes:**

Towel sanitizer 200ppm Quaternary

## **Footnote 7**

**Notes:**

Facility has purchased rubbermaid food safe containers for storage of bulk food items such as sugar and brown sugar.