

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices		Y	N	O	A	C	R
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5. No discharge from eyes, nose and mouth.		p
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Preventing Contamination by Hands		Y	N	O	A	C	R
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6. Hands clean and properly washed.		p
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7. No bare hand contact with RTE foods or approved alternate method properly followed.		p
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8. Adequate handwashing facilities supplied and accessible.		p
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Approved Source		Y	N	O	A	C	R
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9. Food obtained from approved source.	
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10. Food received at proper temperature.	
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11. Food in good condition, safe and unadulterated.		p
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12. Required records available: shellstock tags, parasite destruction.	
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Protection from Contamination		Y	N	O	A	C	R
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13. Food separated and protected.		..	p
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This item has Notes. See Footnote 1 at end of questionnaire.

14. Food-contact surfaces: cleaned and sanitized.		p
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This item has Notes. See Footnote 2 at end of questionnaire.

15. Proper disposition of returned, previously served, reconditioned and unsafe food.		p
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Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
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16. Proper cooking time and temperatures.		p
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This item has Notes. See Footnote 3 at end of questionnaire.

17. Proper reheating procedures for hot holding.	
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18. Proper cooling time and temperatures.		p
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This item has Notes. See Footnote 4 at end of questionnaire.

19. Proper hot holding temperatures.		p
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This item has Notes. See Footnote 5 at end of questionnaire.

20. Proper cold holding temperatures.		p
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This item has Notes. See Footnote 6 at end of questionnaire.

21. Proper date marking and disposition.		p
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22. Time as a public health control: procedures and record.		p
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Consumer Advisory		Y	N	O	A	C	R
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23. Consumer advisory provided for raw or undercooked foods.		p
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Highly Susceptible Populations		Y	N	O	A	C	R
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24. Pasteurized foods used; prohibited foods not offered.		p
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Chemical		Y	N	O	A	C	R
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25. Food additives: approved and properly used.	
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26. Toxic substances properly identified, stored and used.		p
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Conformance with Approved Procedures		Y	N	O	A	C	R
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27. Compliance with variance, specialized process and HACCP plan.		p
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GOOD RETAIL PRACTICES

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Safe Food and Water	Y	N	O	A	C	R
28. Pasteurized eggs used where required.
29. Water and ice from approved source.	p
30. Variance obtained for specialized processing methods.
Food Temperature Control	Y	N	O	A	C	R
31. Proper cooling methods used; adequate equipment for temperature control. <i>This item has Notes. See Footnote 7 at end of questionnaire.</i>	p
32. Plant food properly cooked for hot holding.
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
<i>This item has Notes. See Footnote 8 at end of questionnaire.</i>	p
40. Washing fruits and vegetables.	p
Proper Use of Utensils	Y	N	O	A	C	R
41. In-use utensils: properly stored. <i>Fail Notes</i> 3-304.12(B) <i>In-use utensil storage(non-PHF)-handles above food [Ice scoop handle buried in ice bin. COS-manager removed scoop]</i>	..	p	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 <i>This item has Notes. See Footnote 9 at end of questionnaire.</i>	p
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- non-critical items <i>Fail Notes</i> 4-201.11 <i>Equipment durability [Reach in freezer seal broken]</i>	..	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

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Physical Facilities	Y	N	O	A	C	R
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
<i>Fail Notes</i> 6-501.11 <i>Physical facilities maintained in good repair</i> <i>[Ceiling area in backroom by back door missing tiles]</i>						
54. Adequate ventilation and lighting; designated areas used.	p
<i>This item has Notes. See Footnote 10 at end of questionnaire.</i>						

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:

Discussed positioning of raw and cooked meats in reach in cooler.

Footnote 2

Notes:

dish washer 50ppm chlorine (Parts Per Million)

Footnote 3

Notes:

Cooked talapia 200, cooked shrimp 186

Footnote 4

Notes:

Cooling refried beans properly covered in walk in cooler 74 after 1 hour. 4 pans refried beans on ice in kitchen

Footnote 5

Notes:

Mexican rice 135, refried beans 200, taco meat 164,

Footnote 6

Notes:

walk in cooler air 41, Make table air 38, Freezers and frozen foods ok, Refried beans 38, Cooked beef 38, Cooked chicken 39, Tacos 39, raw chicken 39,

Footnote 7

Notes:

refried beans covered and in walk in 74 after 1 hour of cooking in 2 inch pans

Footnote 8

Notes:

Discussed wet wiping cloth use in food contact areas and required dilution of 50-100ppm on sanitizing cloths (Chlorine) in kitchen areas. Higher dilutions ok in dining room areas.

Footnote 9

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Notes:

Facility purchased and are using food grade rubbermaid brute containers for storage or bulk food items in back storage room area. Discussed storage of shredded cheese and vegetables in walk in cooler.

Footnote 10

Notes:

No repeat violations return to routine status.