



# 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	..	..	p	..
<i>Fail Notes</i>	6-301.12 Pf - Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with: Individual, disposable towels; a continuous towel system that supplies the user with a clean towel; a heated-air hand drying device; or a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures. [No papertowels available at handwash sink for drying hands COS-Corrected on site employee restocked.]						
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	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>		..	..	..	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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>		..	..	..	p	..	..
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	..	..	..	..	..

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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
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28. Pasteurized eggs used where required.	..	..	..	p	..	..
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29. Water and ice from approved source.	p	..	..	..	..	..
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30. Variance obtained for specialized processing methods.	..	..	..	p	..	..
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Food Temperature Control	Y	N	O	A	C	R
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31. Proper cooling methods used; adequate equipment for temperature control.	..	..	p	..	..	..
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32. Plant food properly cooked for hot holding.	p	..	..	..	..	..
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33. Approved thawing methods used.	p	..	..	..	..	..
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34. Thermometers provided and accurate.	..	p	..	..	..	..
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Fail Notes	<p>4-204.112(B) <i>Temperature Measuring Devices (Integrated or Affixed) Cold or hot holding EQUIPMENT used for POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be designed to include and shall be equipped with at least one integral or permanently affixed TEMPERATURE MEASURING DEVICE that is located to allow easy viewing of the device's temperature display. [Reach in cooler used for Landshire sandwiches has no ambient air thermometer ]</i></p>
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Food Identification	Y	N	O	A	C	R
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35. Food properly labeled; original container.	p	..	..	..	..	..
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Prevention of Food Contamination	Y	N	O	A	C	R
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36. Insects, rodents and animals not present.	p	..	..	..	..	..
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37. Contamination prevented during food preparation, storage and display.	p	..	..	..	..	..
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38. Personal cleanliness.	p	..	..	..	..	..
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39. Wiping cloths: properly used and stored.	..	..	p	..	..	..
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40. Washing fruits and vegetables.	..	..	..	p	..	..
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Proper Use of Utensils	Y	N	O	A	C	R
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41. In-use utensils: properly stored.	p	..	..	..	..	..
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42. Utensils, equipment and linens: properly stored, dried and handled.	p	..	..	..	..	..
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43. Single-use and single-service articles: properly used.	p	..	..	..	..	..
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44. Gloves used properly.	p	..	..	..	..	..
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Utensils, Equipment and Vending	Y	N	O	A	C	R
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45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items	p	..	..	..	..	..
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45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items	p	..	..	..	..	..
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46. Warewashing facilities: installed, maintained, and used; test strips.	p	..	..	..	..	..
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47. Non-food contact surfaces clean.	p	..	..	..	..	..
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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	..	..	..	..
<i>Fail Notes</i>	5-203.13(A)	<i>At least 1 service sink or 1 curbed cleaning facility equipped with a floor drain shall be provided and conveniently located for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water and similar liquid waste.                      [Facility has not installed a mop service sink as required by license. Facility is using a swiffer mop eliminating need for a mop service sink. Variance can be requested by filling out a provided form and emailing to FSL@ksa.ks.gov. Variance request must include exact plan for moping floors that will not require use of a mop or mop service 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	..	..	..	..	..
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 3 at end of questionnaire.***

**EDUCATIONAL MATERIALS**

The following educational materials were provided      p  
*Material Distributed | Education Title #27 Hot and Cold Holding*

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## **Footnote 1**

### **Notes:**

No cooking being done on site. All foods are prepackaged and provided by licensed facilities. Facility has a microwave for heating customers purchases.

## **Footnote 2**

### **Notes:**

Landshire Ham and cheese 41.9, Landshire Nike America 39.6, Landshire Chuckwagon 40.4, Milk 42.9, HAm biscuit 42.6, Sausage biscuit 40.8

## **Footnote 3**

### **Notes:**

Facility changed ownership to Fastrip Haverhill LLC on January 1, 2014 Approved for operation pending application and fees mailed Tuesday 1/28/2014