

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y	N	O	A	C	R
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
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
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
20. Proper cold holding temperatures.	p
<i>This item has Notes. See Footnote 2 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
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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	Y	N	O	A	C	R
Safe Food and Water						
30. Variance obtained for specialized processing methods.	p
Food Temperature Control						
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
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
34. Thermometers provided and accurate.	p
Food Identification						
35. Food properly labeled; original container.	p
Prevention of Food Contamination						
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
40. Washing fruits and vegetables.	p
Proper Use of Utensils						
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						
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> 4-602.13 <i>Nonfood-contact surfaces cleaned at frequency to prevent buildup of residue [(1) Grime build up on door seals to walk in cooler and milk cooler. (2) Dust build up on storage hooks for clean pots (above prep table). (3) Dust build up on top of storage freezers (dry storage).</i>						J
Physical Facilities						
48. Hot and cold water available; adequate pressure.	p
49. Plumbing installed; proper backflow devices.	p
<i>This item has Notes. See Footnote 4 at end of questionnaire.</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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<i>Fail Notes</i>	6-501.11 6-501.12(A)	<i>Physical facilities maintained in good repair [Water damaged ceiling tile by east ceiling fan and two water damaged ceiling tiles in hallway to snack bar.]</i> <i>Physical facilities clean [Dust build up on wall mounted fans (one on east wall of prep area and four in warewashing area).]</i>
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54. Adequate ventilation and lighting; designated areas used. p

Administrative/Other	Y N O A C R
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55. Other violations p

EDUCATIONAL MATERIALS

The following educational materials were provided ..

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Footnote 1

Notes:

Hamburger Patty 137 (Flavor Hold)
Hamburger Paty 160 (Cambro)

Footnote 2

Notes:

Shredded Lettuce 42, Buttermilk 41, Raw Shell Eggs 38, Diced Ham 41 (Walk in Cooler)
Chocolate Milk 33, White Milk 33 (Milk Cooler)
Pasta Salad 34, Potato Salad 34, Salad Dressing 31, Cheese Sticks 36 (Reach in Cooler)
Freezers OK

Footnote 3

Notes:

Chicken Chunks 25, Raw Ground Beef 25 (Walk in Cooler)

Footnote 4

Notes:

FYI: Shut-offs (hose nozzle) beyond an atmospheric vacuum breaker at both steam kettles.