

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
20. Proper cold holding temperatures.	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
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

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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
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-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
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
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 p

This item has Notes. See Footnote 1 at end of questionnaire.
Material Distributed | Education Title #22 Focus On Food Safety Manual (on the Website)

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Footnote 1

Notes:

FYI: Facility is planning construction. Reviewed Food Safety regulations with Hal Greve.

GENERAL INFORMATION:

SINKS

- HANDWASHING SINKS ARE REQUIRED IN THE RESTROOMS AND IN FOOD PREPARATION/HANDLING AREAS. MORE THAN ONE HANDWASHING SINK MAY BE REQUIRED. (5-203.11A) (5-204.11AB)

- IF YOU HAVE ANY UTENSILS TO WASH-RINSE-SANITIZE, YOU WILL NEED A ONE PIECE 3-VAT SINK. THE VATS MUST BE SIZED PROPERLY (ABLE TO IMMERSE THE LARGEST UTENSIL), AND HAVE DRAINBOARDS FOR AIR DRYING UTENSILS.

IT IS PREFERABLE THAT THE VATS HAVE ROUNDED CORNERS (REQUIRED IF SINK IS TO BE USED FOR FOOD WASHING). ONE MAY HAVE A COMMERCIAL DISHWASHER INSTEAD OF OR IN ADDITION TO A 3-VAT SINK. IT MUST BE CAPABLE OF SANITIZING BY HEAT OR AUTOMATIC CHEMICAL INJECTION AND MUST MEET ALL OF THE REQUIREMENTS OF THE FOOD CODE. (4-301.12AB) (4-301.13) (5-402.11) (4-202.11A1234) (4-703.11ABC) (4-501.114ABC)

- A MOP SINK IS REQUIRED FOR PROPER DISPOSAL OF WASTEWATER FROM CLEANING FLOORS AND OTHER SURFACES. (5-203.13)

- A FOOD PREP SINK IS REQUIRED IF YOU HAVE FOOD SUCH AS PRODUCE TO WASH. THIS SINK MUST HAVE ROUNDED CORNERS AND MUST BE INDIRECTLY PLUMBED TO THE SEWAGE SYSTEM. NO GARBAGE DISPOSAL UNITS ARE ALLOWED ON FOOD PREPARATION SINKS.

A 3-VAT SINK, IF INDIRECTLY PLUMBED, CAN BE USED TO WASH FOOD AS LONG AS NO DETERGENT OR SANITIZERS ARE MOUNTED ABOVE THE SINK. IN THIS CASE, THE SINK MUST BE WASHED-RINSED-SANITIZED BETWEEN DIFFERENT USES. NO GARBAGE DISPOSAL UNITS ARE ALLOWED ON SINKS USED FOR FOOD PREPARATION. (4-202.11A1234) (5-402.11) (7-201.11B) (4-702.11)

- ALL SINKS MUST HAVE HOT AND COLD WATER UNDER PRESSURE. (5-103.11AB) (5-103.12)

FLOORS-WALLS-CEILINGS

- FLOORS, WALLS, AND CEILINGS IN RESTROOMS, WALK IN COOLERS, WALK IN FREEZERS, AND FOOD PREPARATION AREAS MUST BE SMOOTH, EASILY CLEANABLE, AND NON ABSORBANT. (6-101.11A123)

HOT AND COLD CAPACITIES

- COOLERS MUST MAINTAIN POTENTIALLY HAZARDOUS FOODS AT 41 DEGREES FAHRENHEIT OR BELOW. HOT UNITS MUST HOLD POTENTIALLY HAZARDOUS FOODS AT 135 FAHRENHEIT OR ABOVE. (4-301.11)

PLUMBING

- FOOD PREPARATION SINKS, SODA FOUNTAIN DRAIN HOSES, ICE MACHINE DRAIN HOSES/PIPES, AND 3-VAT SINKS USED FOR FOOD PREPARATION MUST BE INDIRECTLY PLUMBED TO THE SEWAGE SYSTEM. NO GARBAGE DISPOSAL UNITS ARE ALLOWED ON SINKS USED FOR FOOD PREPARATION. (5-402.11)

- IF ONE IS GOING TO HAVE A HOSE ON A MOP SINK FAUCET FOR FILLING BUCKETS (OR HOOKED TO ANY FAUCET), A PROPER BACKFLOW PREVENTION DEVICE MUST BE INSTALLED. IF A CHEMICAL DISPENSING UNIT IS PRESENT, OR A SPRAYER IS ON THE HOSE, THE PROPER TYPE OF BACKFLOW PREVENTION DEVICE MUST BE INSTALLED. ATMOSPHERIC VACUUM BREAKERS ARE NOT ALLOWED IF A SHUT-OFF VALVE (SUCH AS A SPRAYER OR AS ON A CHEMICAL DISPENSING UNIT) IS IN PLACE DOWNSTREAM OF THE ATMOSPHERIC VACUUM BREAKER. (5-203.14)

- ENSURE A PROPER BACKFLOW PREVENTION DEVICE HAS BEEN INSTALLED UPSTREAM FOR ANY CARBONATING DEVICES (SUCH AS ON SODA FOUNTAINS) AND DOWNSTREAM FROM ANY COPPER IN THE WATER SUPPLY LINE. (5-203.15)

CHEMICALS

- IN RETAIL STORES, CHEMICALS MUST NOT BE STORED ON THE SAME SHELF AS OR ABOVE FOODS, BEVERAGES,

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UTENSILS, OR SINGLE USE ITEMS ON RETAIL SHELVING OR IN DRY STORAGE. THE SAME REQUIREMENT HOLDS TRUE FOR IN USE CHEMICALS. (7-301.11AB) (7-201.11AB)

- DETERGENT AND SANITIZER DISPENSERS MAY BE MOUNTED ABOVE A 3-VAT SINK AS LONG AS THE SINK IS NOT GOING TO BE USED FOR FOOD WASHING. NO OTHER CHEMICALS SHOULD BE ABOVE THE 3-VAT SINK. (7-201.11B)

- ONLY PESTICIDES THAT ARE APPROVED SHALL BE USED IN A FOOD ESTABLISHMENT. (7-202.12A2)

RAW FOOD STORAGE

- RAW FOODS SUCH AS MEATS, BACON, OR EGGS SHALL NOT BE STORED NEXT TO OR ABOVE ANY READY-TO-EAT FOODS. (3-302.11A1AB)

- STORE DIFFERENT SPECIES PROPERLY. (3-302.11A2ABC)

RESTROOMS

- A RESTROOM FOR EMPLOYEES IS REQUIRED. IN FOOD SERVICE ESTABLISHMENTS WHERE SEATING IS AVAILABLE FOR 20 OR MORE PATRONS, SEPARATE SEX RESTROOMS MUST BE PROVIDED IN ALL NEW, NEWLY CONSTRUCTED, OR EXTENSIVELY REMODELED FACILITIES. RESTROOMS MUST HAVE SELF CLOSING DOORS, A VENT FAN, AND A COVERED TRASH CAN IF USED AS A WOMEN'S RESTROOM. (5-203.12) (6-202.14) (6-304.11) (5-501.17)

VENTILATION

- COMMERCIAL VENT HOODS ARE REQUIRED OVER FRYERS, STOVETOPS, GRILLS, AND OTHER GREASE GENERATING ENTITIES. (6-304.11)

PESTS

- THE FACILITY MUST BE KEPT FREE OF PESTS SUCH AS ROACHES, RODENTS, ANTS, AND FLIES. (6-501.111C)

- EXTERIOR DOORS SHOULD BE TIGHT FITTING, FREE OF GAPS, AND HAVE SELF-CLOSING DEVICES. (6-202.15A3)

- THE BUILDING MUST BE GAP FREE TO KEEP OUT PESTS. (6-202.15A12)

- KEEP THE OUTSIDE CLEAN AND FREE OF LITTER, KEEP THE INSIDE CLEAN AND FREE OF JUNK THAT CAN BECOME HABITAT FOR PESTS. (6-501.114) (6-501.111D)

WATER AND SEWAGE

- WATER AS PER (5-101.11AB) PRIVATE WATER WELLS MUST BE INSPECTED AND APPROVED BY THE APPROPRIATE REGULATORY AUTHORITY AND WATER SHALL BE TESTED AS PER THE KANSAS DEPARTMENT OF AGRICULTURE AND MEET STATE DRINKING WATER QUALITY STANDARDS. (5-102.11)

- SEWAGE AS PER (5-403.11AB) PRIVATE SEWAGE SYSTEMS MUST BE INSPECTED AND APPROVED BY THE APPROPRIATE REGULATORY AUTHORITY PRIOR TO LICENSE APPROVAL WITH A COPY OF THE REPORT SENT DIRECTLY TO THE INSPECTOR'S ATTENTION AT THE KANSAS DEPARTMENT OF AGRICULTURE TOPEKA OFFICE.

CALL AFTER CONSTRUCTION IS COMPLETE AND/OR PRIOR TO OPERATING FOR A LICENSING INSPECTION. ALL OTHER ITEMS AS PER THE KANSAS FOOD CODE WHICH IS AVAILABLE ON-LINE AT: <http://www.ksda.gov> ALONG WITH OTHER FOOD SAFETY INFORMATION AND FAQ'S.