



# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices		Y	N	O	A	C	R
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|---|--|---|----|----|----|----|----|
| 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
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|--|--|---|----|----|----|----|----|
| 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
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|--|--|----|----|----|----|----|----|
| 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
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|---|--|----|----|----|----|----|----|
| 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
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|--|--|----|----|----|----|----|----|
| 16. Proper cooking time and temperatures.                                  |  | p  | .. | .. | .. | .. | .. |
| <b><i>This item has Notes. See Footnote 1 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 2 at end of questionnaire.</i></b> |  |    |    |    |    |    |    |
| 20. Proper cold holding temperatures.                                      |  | p  | .. | .. | .. | .. | .. |
| <b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b> |  |    |    |    |    |    |    |
| 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
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|--|--|---|----|----|----|----|----|
| 23. Consumer advisory provided for raw or undercooked foods. |  | p | .. | .. | .. | .. | .. |
|--|--|---|----|----|----|----|----|

Highly Susceptible Populations		Y	N	O	A	C	R
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|---|--|----|----|----|---|----|----|
| 24. Pasteurized foods used; prohibited foods not offered. |  | .. | .. | .. | p | .. | .. |
|---|--|----|----|----|---|----|----|

Chemical		Y	N	O	A	C	R
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|--|--|----|----|----|----|----|----|
| 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
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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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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	..	..	..	..	..
<b><i>This item has Notes. See Footnote 4 at end of questionnaire.</i></b>						
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.	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- P and Pf items	p	..	..	..	..	..
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Core items	p	..	..	..	..	..
46. Warewashing facilities: installed, maintained, and used; test strips.	..	p	..	..	..	..
<i>Fail Notes</i>   4-302.14   <i>Pf - A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [There is no test strips for quaternary sanitizer. ]</i>						
47. Non-food contact surfaces clean.	..	p	..	..	..	..
<i>Fail Notes</i>   4-602.13   <i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues. [There is dust build up on the oscillating fan, which is blowing towards clean dishes on drain board.]</i>						
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
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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 shall be maintained in good repair. [There is five tiles that are loose from the floor in the Kitchen (north wall).]</i>
	6-501.12(A)	<i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [The ceiling vent in the Kitchen has dust build up. ]</i>

54. Adequate ventilation and lighting; designated areas used. .    p    .    .    .    .

<i>Fail Notes</i>	6-202.11(A)	<i>Except as specified in ¶ 6-202.11(B), light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES. [1 of 2 lights in vent hood, above cooking equipment, lack protection. The Kitchen ceiling lights lack end caps to secure the protective sleeves. ]</i>
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Administrative/Other	Y	N	O	A	C	R
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55. Other violations .    .    .    .    .    .

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

EDUCATIONAL MATERIALS
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The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #15</i>	<i>FBI E-Coli</i>
	<i>Education Title #17</i>	<i>FBI Hepatitis A Foodhandlers</i>
	<i>Education Title #18</i>	<i>FBI Norovirus</i>
	<i>Education Title #19</i>	<i>FBI Salmonella</i>
	<i>Education Title #20</i>	<i>FBI Shigellosis</i>

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

**Notes:**

Hamburger Patty 176 (Plate)

## **Footnote 2**

**Notes:**

Mashed Potatoes 140 (Steam Table)

## **Footnote 3**

**Notes:**

Hamburger Patties 43 (Refrigerator)  
Sliced Tomatoes 42 (Make Table)

## **Footnote 4**

**Notes:**

Freezer OK

## **Footnote 5**

**Notes:**

No certified manager on staff.

