

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

	Y	N	O	A	C	R
Preventing Contamination by Hands						
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> 6-301.11 <i>Handwash cleanser provided</i> [No soap at kitchen and bar employee handsinks] 6-301.12 <i>Hand Drying Provision.</i> [No paper towels at bar handsink]						
Approved Source						
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						
13. Food separated and protected.	..	p	p	..
<i>Fail Notes</i> 3-302.11(A)(2)(b)* <i>CRITICAL - Species Separation-separation in equipment</i> [Raw ground hamburger in RIC over raw eggs - COS by moving raw hamburger to bottom of RIC]						
14. Food-contact surfaces: cleaned and sanitized.	..	p
<i>Fail Notes</i> 4-601.11A* <i>CRITICAL - Food Contact Clean to Sight and Touch</i> [Five soiled knives in knife holder - slicer soiled from last use - food dry on blade - COS by washing and sanitizing Thermometer cases (holder) soiled]						
15. Proper disposition of returned, previously served, reconditioned and unsafe food.	p
Potentially Hazardous Food Time/Temperature						
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
<i>Fail Notes</i> 3-501.18(A)(1)* <i>CRITICAL - RTE PHF, Disposition-discard if >7days at 41°F</i> [RTE left over browb gravy at RIC 11/28 date mark / RTE ha with 10 - 24 RIC / RTE roast beef 11 - 18 RIC - COS by discarding unknown prep or thaw dates.] 3-501.18(A)(3)* <i>CRITICAL - RTE PHF, Disposition-discard if dated >7 days at 41°F or less</i> [RTE turkey in RIC no date mark / Baked half and whole potatoes in RIC with no date marks / Stuffed peppers in RIC with no date mark]						
22. Time as a public health control: procedures and record.	p
Consumer Advisory						
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

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

Fail Notes | 7-102.11* *CRITICAL - Common Name, Working Containers*
[Two window cleaner spray bottles and one spray degreaser bottle with
no labels on bottles - COS by labeling bottles for chemical content.]

Conformance with Approved Procedures	Y N O A C R
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27. Compliance with variance, specialized process and HACCP plan. p

GOOD RETAIL PRACTICES

Safe Food and Water	Y N O A C R
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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
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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
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35. Food properly labeled; original container. p

Prevention of Food Contamination	Y N O A C R
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36. Insects, rodents and animals not present; no unauthorized persons. p

37. Contamination prevented during food preparation, storage and display. .. . p

Fail Notes | 3-305.11(A)(2) *Food storage-protected from contamination*
[Prepared bowls of salad sitting on salad in container at top of
make table - COS by providing lid and separating bottom of bowls
from food / Front ice tub needs cover]

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
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41. In-use utensils: properly stored. .. . p

Fail Notes | 3-304.12(E) *In-use utensil storage (non-PHF)-clean, protected location*
[Ice scoop on top of solilled ice maker]

42. Utensils, equipment and linens: properly stored, dried and handled. p

43. Single-use and single-service articles: properly used. .. . p

Fail Notes | 4-903.11(C) *Single service article storage-original package or other protection*
[Styrofoam take out trays in plastic bag on floor of back storage
room.]

44. Gloves used properly. p

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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
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
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 [Lights over kitchen with dead insects stuck to light shields]</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
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> 6-201.11 <i>Floors/walls/ceilings smooth & easily cleanable [Ceiling tiles in kitchen curled and damaged and missing -]</i>						
<i>6-201.17(A) Wall & ceiling attachments easily cleanable [Ceiling tiles uncleanable]</i>						
<i>6-501.11 Physical facilities maintained in good repair [Ceiling tiles damaged and missing as are floor tiles]</i>						
<i>6-501.12(A) Physical facilities clean [Kitchen floors / walls and celings soiled]</i>						
54. Adequate ventilation and lighting; designated areas used.	..	p
<i>Fail Notes</i> 6-202.11() <i>Protective shielding on light bulbs over exposed food/utensils/equipment [Missing end caos on some light sheilds in kitchen]</i>						

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

EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #08</i>	<i>Date Marking</i>
	<i>Education Title #43</i>	<i>Storing Food in WIC</i>
	<i>Education Title #44</i>	<i>Cooking Temperatures</i>

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Footnote 1

Notes:

177 F potato soup at crock
147 F stuffed peppers in Steam Table (ST)
139 F chili ST
142 F beans ST
137 F nacho cheese ST
141 F cooked ground hamburger ST

Footnote 2

Notes:

39 F nacho cheese in green refrigerator
38 F REe ham in RIC
37.9 F RTE potatoes in RIC
38.8 F leftover can corn in RIC
40 F bown gravy front RIC
42 F diced tomatoes at Make able (MT)
41 F diced tomatoes MT
41 F ranch dressing waitress refrigerator
38.5 F cheese bar WIC

Footnote 3

Notes:

50 ppm C=Chlorine at mechanical dishwash machine