

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y	N	O	A	C	R
5. No discharge from eyes, nose and mouth.
Preventing Contamination by Hands	Y	N	O	A	C	R
6. Hands clean and properly washed.
7. No bare hand contact with RTE foods or approved alternate method properly followed.
8. Adequate handwashing facilities supplied and accessible.	p
Approved Source	Y	N	O	A	C	R
9. Food obtained from approved source.
10. Food received at proper temperature.
11. Food in good condition, safe and unadulterated.
12. Required records available: shellstock tags, parasite destruction.
Protection from Contamination	Y	N	O	A	C	R
13. Food separated and protected.
14. Food-contact surfaces: cleaned and sanitized.
15. Proper disposition of returned, previously served, reconditioned and unsafe food.
Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
16. Proper cooking time and temperatures.
17. Proper reheating procedures for hot holding.
18. Proper cooling time and temperatures.
19. Proper hot holding temperatures.
20. Proper cold holding temperatures.
21. Proper date marking and disposition.
22. Time as a public health control: procedures and record.
Consumer Advisory	Y	N	O	A	C	R
23. Consumer advisory provided for raw or undercooked foods.
Highly Susceptible Populations	Y	N	O	A	C	R
24. Pasteurized foods used; prohibited foods not offered.
Chemical	Y	N	O	A	C	R
25. Food additives: approved and properly used.
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.
GOOD RETAIL PRACTICES						
Safe Food and Water	Y	N	O	A	C	R
28. Pasteurized eggs used where required.
29. Water and ice from approved source.	p
30. Variance obtained for specialized processing methods.

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Food Temperature Control	Y	N	O	A	C	R
31. Proper cooling methods used; adequate equipment for temperature control.	p
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
32. Plant food properly cooked for hot holding.
33. Approved thawing methods used.
34. Thermometers provided and accurate.	p
Food Identification	Y	N	O	A	C	R
35. Food properly labeled; original container.
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.
38. Personal cleanliness.
39. Wiping cloths: properly used and stored.
40. Washing fruits and vegetables.
Proper Use of Utensils	Y	N	O	A	C	R
41. In-use utensils: properly stored.
42. Utensils, equipment and linens: properly stored, dried and handled.
43. Single-use and single-service articles: properly used.
44. Gloves used properly.
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
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- non-critical items
46. Warewashing facilities: installed, maintained, and used; test strips.	p
47. Non-food contact surfaces clean.	p
<i>This item has Notes. See Footnote 2 at end of questionnaire.</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
<i>Fail Notes</i> 5-402.11* CRITICAL - Backflow prevention present to prevent back siphonage [Produce sink, and the dip well waste lines were directly plumbed. They called in a plumber to make both of these drains indirectly plumbed. (Corrected)]						
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

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Administrative/Other

Y N O A C R
p

55. Other violations

This item has Notes. See Footnote 3 at end of questionnaire.

EDUCATIONAL MATERIALS

The following educational materials were provided p

This item has Notes. See Footnote 4 at end of questionnaire.

<i>Material Distributed</i>	<i>Education Title #04 No Bare-Hand Contact</i>
	<i>Education Title #08 Date Marking</i>
	<i>Education Title #09 Did You Wash 'Em Flier</i>
	<i>Education Title #11 Employee Handwashing</i>
	<i>Education Title #22 Focus On Food Safety Manual (on the Website) [Booklet]</i>
	<i>Education Title #24 Hand Sink Sign</i>
	<i>Education Title #25 Handwashing</i>
	<i>Education Title #26 Hot and Cold Holding Sign</i>
	<i>Education Title #27 Hot and Cold Holding</i>
	<i>Education Title #28 Ice Bath Cooling</i>
	<i>Education Title #36 Manual Cleaning Sanitizing</i>
	<i>Education Title #37 Manual Dishwashing Procedures Sign</i>
	<i>Education Title #38 No Smoking, Eating, Drinking</i>
	<i>Education Title #43 Storing Food in WIC</i>
	<i>Education Title #44 Cooking Temperatures</i>
	<i>Education Title #45 Food Temperatures</i>
	<i>Education Title #47 Three-Compartment Sinks</i>
	<i>Education Title #49 Two-Stage Cooling</i>

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Footnote 1

Notes:

WIC (Walk in Cooler) 1: ambient temperature 39°F

WIC 2: ambient temperature 40°F

WIC 3: ambient temperature 37°F

Footnote 2

Notes:

Wire shelving units for spices and in the WIC's have food debris and rust accumulation.

Footnote 3

Notes:

Note: There is currently a large cleanup being done to get ready for opening and serving tomorrow. They have a long term plan to upgrade this facility. They will replace one of the WIC's, and they are planning on upgrading the dish washing room over the Christmas break.

Footnote 4

Notes:

Left handouts at the previous courtesy inspection.

Left application. They stated that they do not pay for this license, that the school pays for it.

Approved for license upon payment of license and application fee.