

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
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
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
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
17. Proper reheating procedures for hot holding.	p
18. Proper cooling time and temperatures.	p
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>						
19. Proper hot holding temperatures.	p
<i>This item has Notes. See Footnote 5 at end of questionnaire.</i>						
20. Proper cold holding temperatures.	p
<i>This item has Notes. See Footnote 6 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	p	..
<i>Fail Notes</i> 7-102.11* CRITICAL - Common Name, Working Containers <i>[Bucket of sanitizer did not have the common name labeled on the bucket. (Corrected)]</i>						
Conformance with Approved Procedures	Y	N	O	A	C	R
27. Compliance with variance, specialized process and HACCP plan.	p

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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 | .. | .. |

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.
<i>This item has Notes. See Footnote 7 at end of questionnaire.</i> | 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.
<i>This item has Notes. See Footnote 8 at end of questionnaire.</i> | 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
<i>This item has Notes. See Footnote 9 at end of questionnaire.</i> | 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 | .. | .. | .. | .. | .. |

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Physical Facilities	Y	N	O	A	C	R
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|--|----|----|----|----|----|----|
| 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. | .. | .. | .. | .. | .. | .. |

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:

Manager explained that they do not allow sick employees to work and was aware of the Big 5 illnesses.

Footnote 2

Notes:

Manager stated that they get the majority of their foods from Walmart Distribution Center out of Harrisville, MO.

Footnote 3

Notes:

Chickens 147F roasting in the rotisserie

were being cooked and employee stated that they had been cookin for one hour.

Footnote 4

Notes:

Manager explained proper two step cooling process to me.

Footnote 5

Notes:

Hot Hold: Mashed potatoes 177F, chicken strips 141F, cheese sticks 163F

Footnote 6

Notes:

Deli Display: ham 37F, cheese 39F, roast beef 36F, roasted chicken breast 36F, Loaded Potato Salad 36F, Crab Salad 37F

Deli WIC (Walk in cooler): macaroni & cheese 41F, amish potato salad 40F, sliced tomatoes 41F

Back Stock WIC: original potato salad 41F

Footnote 7

Notes:

Manager stated that they have Eco Lab come in monthly for pest control service.

Footnote 8

Notes:

Note: Tongs were stored on the handle of the hot case which looked clean. Discussed with the manager of the potential for contamination when they rub along the back of the hot hold case. Manager brought out a sanitizer food container and put two cleaned pair of tongs and will store them in this instead of using the door handles.

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Footnote 9

Notes:

Note: Observed in the fryer area that they were using a plastic colandar to put the fried foods in to drain. There was no evidence of melted plastic, but I discussed that this could be possible and a better method might be to use a food grade metal colandar. Manager changed out the plastic colandar to a metal colandar to be used at this location.