

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Preventing Contamination by Hands	Y N O A C R
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6. Hands clean and properly washed. .. p p ..

Fail Notes | 2-301.15 *Where to Wash Hands*
[Cook after handling raw tenderloins rinsed hands in the food prep sink.
(Corrected-Instructed)]

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

17. Proper reheating procedures for hot holding. p

18. Proper cooling time and temperatures. p

This item has Notes. See Footnote 1 at end of questionnaire.

19. Proper hot holding temperatures. p

20. Proper cold holding temperatures. p

This item has Notes. See Footnote 2 at end of questionnaire.

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

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

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Safe Food and Water	Y	N	O	A	C	R
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	p	..
<i>Fail Notes</i> 3-302.12 <i>Food storage containers identified with common name of food [What the cook stated were Sugar, corn meal, and corn starch in bulk containers had no common name on the containers. (Corrected)]</i>						
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	p	..
<i>Fail Notes</i> 4-101.11* <i>CRITICAL - Utensils/food-contact surfaces of safe materials [A sterilite container holding what the cook stated was sugar was not of food grade materials. (Corrected-Put into a food storage container).]</i>						
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
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

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Physical Facilities	Y	N	O	A	C	R
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54. Adequate ventilation and lighting; designated areas used.	p
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Administrative/Other	Y	N	O	A	C	R
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55. Other violations	p
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EDUCATIONAL MATERIALS

The following educational materials were provided ..

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Footnote 1

Notes:

Cut Honeydew Melon: 52F cook stated that she had just prepared this morning about 30 minutes prior to my arrival and put into the WIC (Walk in Cooler)

Footnote 2

Notes:

WIC: chicken trayed up 38F, hamburger 40F, lettuce 39F, milk 37F
Milk dispensing machine: 40F

Footnote 3

Notes:

Note: They use the commercial dishwashing machine. The 3 compartment sink 3rd basin has a leak in the sewage system, and they are not using this at this time.