



# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

<b>Preventing Contamination by Hands</b>	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 . . . . . |

<b>Approved Source</b>	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 . . |

<b>Protection from Contamination</b>	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 . . . . . |

<b>Potentially Hazardous Food Time/Temperature</b>	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 . . |
| 19. Proper hot holding temperatures.             | . . . p . . . |
| 20. Proper cold holding temperatures.            | p . . . . .   |

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

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| 21. Proper date marking and disposition. | . . p . . . p . . |
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<i>Fail Notes</i>	3-501.18(A)(1)* <b>CRITICAL - RTE PHF, Disposition-discard if &gt;7days at 41°F [Zip lock bag of 9 Polish dogs in the refrigerator were dated 10/5/11 and were beyond the seven days allowed by code. The bar tender stated that this was the open date. (Corrected Voluntarily Destroyed) ]</b>
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| 22. Time as a public health control: procedures and record. | . . . . p . . |
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<b>Consumer Advisory</b>	Y N O A C R
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| 23. Consumer advisory provided for raw or undercooked foods. | . . . . p . . |
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<b>Highly Susceptible Populations</b>	Y N O A C R
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| 24. Pasteurized foods used; prohibited foods not offered. | . . . . p . . |
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<b>Chemical</b>	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 . . . . . |

<b>Conformance with Approved Procedures</b>	Y N O A C R
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| 27. Compliance with variance, specialized process and HACCP plan. | . . . . p . . |
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<b>GOOD RETAIL PRACTICES</b>	
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<b>Safe Food and Water</b>	Y N O A C R
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| 28. Pasteurized eggs used where required. | . . . . p . . |
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Safe Food and Water	Y	N	O	A	C	R
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.	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	..	..	..	..	..
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	..	..	..	..	..
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	..	..	..	..

*Fail Notes* | 6-202.11() *Protective shielding on light bulbs over exposed food/utensils/equipment [Light bulb over food cooking area did not have shielding.]*

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Administrative/Other

Y N O A C R

55. Other violations

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## EDUCATIONAL MATERIALS

The following educational materials were provided

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

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## **Footnote 1**

### **Notes:**

Refrigerator: ham 40F, hot dogs 39F, polish 40F

## **Footnote 2**

### **Notes:**

This facility was frying foods and there was a smell of grease in the building. The manager stated they will discontinue using the fryer.