

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

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 1 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
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 2 at end of questionnaire.</i>						
20. Proper cold holding temperatures.	p
<i>This item has Notes. See Footnote 3 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
Conformance with Approved Procedures	Y	N	O	A	C	R
27. Compliance with variance, specialized process and HACCP plan.	p
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

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

	Y	N	O	A	C	R
Food Temperature Control						
31. Proper cooling methods used; adequate equipment for temperature control.	Ⓟ
32. Plant food properly cooked for hot holding.	Ⓟ
33. Approved thawing methods used.	Ⓟ
34. Thermometers provided and accurate.	Ⓟ
Food Identification						
35. Food properly labeled; original container.	..	Ⓟ	Ⓟ	..
<i>Fail Notes</i> 3-302.12 <i>Food storage containers identified with common name of food [Bulk containers of flour, sugar, and dry powdered milk had no common name of food on the containers. (Corrected)]</i>						
Prevention of Food Contamination						
36. Insects, rodents and animals not present; no unauthorized persons.	Ⓟ
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						
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						
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Critical items	..	Ⓟ	Ⓟ	..
<i>Fail Notes</i> 4-101.11* <i>CRITICAL - Utensils/food-contact surfaces of safe materials [Bulk sterilite containers were holding sugar, flour, and dry powdered milk in them. (Corrected)]</i>						
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.	Ⓟ
47. Non-food contact surfaces clean.	Ⓟ
Physical Facilities						
48. Hot and cold water available; adequate pressure.	Ⓟ
49. Plumbing installed; proper backflow devices.	Ⓟ
50. Sewage and waste water properly disposed.	Ⓟ
51. Toilet facilities: properly constructed, supplied and cleaned.	Ⓟ
52. Garbage and refuse properly disposed; facilities maintained.	Ⓟ
53. Physical facilities installed, maintained and clean.	Ⓟ
54. Adequate ventilation and lighting; designated areas used.	Ⓟ
Administrative/Other						
	Y	N	O	A	C	R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Administrative/Other

Y N O A C R

55. Other violations

p " " " " "

EDUCATIONAL MATERIALS

The following educational materials were provided

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

This facility gets most of its foods from US Foods

Footnote 2

Notes:

Hamburger 156F being drained after cooking at food prep sink.

Taco Meat in steam table pan 144F

Taco Meat in hot hold 152F

Footnote 3

Notes:

Milk Cooler: milk 42F

RIC (Reach in Cooler) in kitchen: cheese 42F