

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

	Y	N	O	A	C	R
Preventing Contamination by Hands						
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	p	..
<i>Fail Notes</i> 5-205.11(B) <i>Handsink use prohibition [Ice cream machine parts were being stored in the front kitchen hand sink basin. (Corrected)]</i>						
Approved Source						
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						
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						
16. Proper cooking time and temperatures.	p
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
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 3 at end of questionnaire.</i>						
20. Proper cold holding temperatures.	p
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>						
21. Proper date marking and disposition.	p
<i>This item has Notes. See Footnote 5 at end of questionnaire.</i>						
22. Time as a public health control: procedures and record.	p
Consumer Advisory						
23. Consumer advisory provided for raw or undercooked foods.	p
Highly Susceptible Populations						
24. Pasteurized foods used; prohibited foods not offered.	p
Chemical						
25. Food additives: approved and properly used.	p
26. Toxic substances properly identified, stored and used.	..	p	p	..
<i>Fail Notes</i> 7-201.11(B)* <i>CRITICAL - Separation, Storage-chemicals above food, etc. [Stainless Steel cleaner was sitting on top of the ice machine above the lid to the ice. (Corrected-Moved)]</i>						
Conformance with Approved Procedures						
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
<i>Fail Notes</i> 3-302.12 <i>Food storage containers identified with common name of food [A pitcher in the RIC, a container on the beverage prep table, and a container in the WIC of what the cook stated was lime juice 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
<i>This item has Notes. See Footnote 6 at end of questionnaire.</i>						
37. Contamination prevented during food preparation, storage and display.	..	p
<i>Fail Notes</i> 3-305.11(A)(2) <i>Food storage-protected from contamination [Cooked bacon was stored under the toaster which had large grease deposits forming hanging droplets under the toaster.]</i>						

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
<i>Fail Notes</i> 4-903.11(A)(1) <i>Equipment/utensil/linen storage-clean, dry location [Scraper handle and pad for the grill top were stored on a tray that had a 1/2" layer of grease buildup on it under the grill.]</i>						

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	p	..
<i>Fail Notes</i> 4-501.16(A) <i>Warewashing sink-handwashing prohibition [Cook washed hands in the 3 vat sink in the front part of the kitchen. (Corrected-Instructed)]</i>						

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Footnote 1

Notes:

This facility gets its foods from American Foods and Wonder Bread

Footnote 2

Notes:

Hamburgers cooking on grill 175F

Footnote 3

Notes:

Hot Hold: chili 162F, scrambled eggs & sausage 173F, Hot dogs 138F

Footnote 4

Notes:

Shredded Cheese 41F stored on ice.

RIC (Reach in Cooler) milk 1% 41F

RIC ice cream machine: ice cream mix 36F

Prep Table: sliced tomatoes 41F

WIC (Walk in Cooler): ice cream mix 38F, cheese 40F, milk 38F, liquid eggs 39F

Footnote 5

Notes:

No date marking on hot dogs and corn dogs in the RIC next to the fryer. Cook stated that they had been opened yesterday afternoon.

Footnote 6

Notes:

Cook stated that they use American Exterminator and that they come on a monthly basis.