

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 | .. | .. | .. | .. | .. |
| 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 |

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|---|----|----|----|----|----|----|
| 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 | .. | .. | p | .. |
| <i>Fail Notes</i> 3-302.12 <i>Food storage containers identified with common name of food [No common name on a container two containers of what the cook stated was graham cracker crumbs, and a container of chopped pecans in the food prep kitchen. (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 7 at end of questionnaire.</i> | | | | | | |
| 37. Contamination prevented during food preparation, storage and display. | p | .. | .. | .. | .. | .. |
| 38. Personal cleanliness. | p | .. | .. | .. | .. | .. |
| 39. Wiping cloths: properly used and stored. | .. | p | .. | .. | p | .. |
| <i>Fail Notes</i> 3-304.14(B)(1) <i>Wet wiping cloths stored in sanitizer [Wet wiping cloth sitting on counter next to the meat slicer in the deli area. (Corrected)]</i> | | | | | | |
| 40. Washing fruits and vegetables. | p | .. | .. | .. | .. | .. |
| Proper Use of Utensils | Y | N | O | A | C | R |
| 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 | 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 [The different pastas, two containers of raw chicken, and a container of bread crumbs were of not food grade materials. They were all sterilite containers. (Corrected-put into stainless steel containers and covered with plastic wrap. (Corrected)]</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 | .. | .. | .. | .. | .. |
| 47. Non-food contact surfaces clean. | p | .. | .. | .. | .. | .. |
| Physical Facilities | Y | N | O | A | C | R |

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|--|----|----|----|----|----|----|
| 48. Hot and cold water available; adequate pressure. | .. | .. | .. | .. | .. | .. |
| 49. Plumbing installed; proper backflow devices. | p | .. | .. | .. | .. | .. |
| 50. Sewage and waste water properly disposed. | p | .. | .. | .. | .. | .. |
| 51. Toilet facilities: properly constructed, supplied and cleaned. | .. | p | .. | .. | .. | .. |
| <i>Fail Notes</i> 6-202.14 <i>Toilet rooms completely enclosed-self closing door</i> <i>[Employee Toilet room behind the deli area has no self closing device on the door.]</i> | | | | | | |
| 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 | .. | .. | .. | .. |
| <i>Fail Notes</i> 6-202.11() <i>Protective shielding on light bulbs over exposed food/utensils/equipment</i> <i>[No sheilding on the flourescent lights in the small prep kitchen.]</i> | | | | | | |

| Administrative/Other | Y | N | O | A | C | R |
|----------------------|---|----|----|----|----|----|
| 55. Other violations | p | .. | .. | .. | .. | .. |

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|------------------------------|
| EDUCATIONAL MATERIALS |
|------------------------------|

The following educational materials were provided p

| | |
|-----------------------------|--|
| <i>Material Distributed</i> | <i>Education Title #04 No Bare-Hand Contact</i> |
| | <i>Education Title #06 Cooling</i> |
| | <i>Education Title #08 Date Marking</i> |
| | <i>Education Title #09 Did You Wash 'Em Flier</i> |
| | <i>Education Title #11 Employee Handwashing</i> |
| | <i>Education Title #26 Hot and Cold Holding Sign</i> |
| | <i>Education Title #27 Hot and Cold Holding</i> |
| | <i>Education Title #28 Ice Bath Cooling</i> |
| | <i>Education Title #44 Cooking Temperatures</i> |
| | <i>Education Title #45 Food Temperatures</i> |
| | <i>Education Title #49 Two-Stage Cooling</i> |

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Footnote 1

Notes:

The cooks could not explain the two step cooling procedure to me, so I spent time discussing this procedure with them and left hand outs for the kitchen staff.

Talked to owner about the Big 5 food borne illnesses (E.Coli, Hep A, Shigella, Salmonella, and the Norovirus).

Footnote 2

Notes:

US Foods order rep was here during this inspection getting a food order. She was helping the owner place a order on food grade bags to line the non food grade sterilite containers with.

Footnote 3

Notes:

BBQ ribs taken out of the oven and put into the steam table were 176F

Footnote 4

Notes:

Sausage gravy 58F at 12:20pm cooling in the WIC (Walk in Cooler), cook stated was taken off of hot hold at 11:30am today.

Footnote 5

Notes:

Steam Table: brown gravy 148F, meatballs 158F, spaghetti sauce 161F, chili 164F

Footnote 6

Notes:

Prep Table: sliced tomatoes 37F, cheese 40F

Prep Table bottom cooler: shredded lettuce 40F

RIC across from grill: raw shell eggs 41F, steaks 38F, hamburger 41F, spaghetti noodles 38F, macaroin 40F

WIC (Walk in Cooler): cooked spaghetti 37F, hamburger 40F, ribs 38F, ham 40F, chicken 37F

Deli glass RIC: chicken salad 39F, Party Ham 39F, turkey 40F, bologna 40F

Deli Prep Table: sliced tomatoes 39F, ham salad 37F

Side prep kitchen: milk 41F

Footnote 7

Notes:

This facility uses Absolute Pest Control for a quarterly pest control service.