

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	p	..
<i>Fail Notes</i> 6-301.14 <i>Handwashing signage</i> [No handwashing signage in the men's toilet room, and the women's toilet room hand signage had fallen off the wall and was on the floor. (Corrected)]						

Approved Source	Y	N	O	A	C	R
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
13. Food separated and protected.	p
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
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	p	..
<i>Fail Notes</i> 3-501.16(A)(1)* <i>CRITICAL - PHF Hot Holding->135°F</i> [Breakfast sandwich 122F in the hot hold case was out of temperature. Owner stated that it had been in the hot hold case for 15 minutes. (Corrected-reheated and turned up the hot hold case).]						

20. Proper cold holding temperatures.	p
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

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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
<i>Fail Notes</i>	4-204.112(A) <i>Thermometers located in refrigerators/hot holding units to measure ambient air in warmest/coolest areas of units [No thermometer in the hot hold case with the breakfast sandwiches.]</i>						
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
<i>Fail Notes</i>	3-304.14(B)(1) <i>Wet wiping cloths stored in sanitizer [A wet balled up wiping cloth was sitting next to the hand sink at the customer self service 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.		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

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Physical Facilities	Y	N	O	A	C	R
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
Administrative/Other	Y	N	O	A	C	R
55. Other violations	p

EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #10 Did You Wash 'Em Sign / Sticker [Left 2 large and 2 small hand washing stickers.]</i>
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Footnote 1

Notes:

No raw foods are made at this facility.