



# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Preventing Contamination by Hands	Y	N	O	A	C	R			
6. Hands clean and properly washed.	..	..	..	..	..	..			
7. No bare hand contact with RTE foods or approved alternate method properly followed.	..	..	..	..	..	..			
8. Adequate handwashing facilities supplied and accessible.	..	..	..	..	..	..			
Approved Source	Y	N	O	A	C	R			
9. Food obtained from approved source.	..	..	..	..	..	..			
10. Food received at proper temperature.	..	..	..	..	..	..			
11. Food in good condition, safe and unadulterated.	..	..	..	..	..	..			
12. Required records available: shellstock tags, parasite destruction.	..	..	..	..	..	..			
Protection from Contamination	Y	N	O	A	C	R			
13. Food separated and protected.	..	þ	..	..	þ	þ			
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%; border-right: 1px solid black; padding-right: 5px;"><i>Fail Notes</i></td> <td style="padding-left: 5px;">3-302.11(A)(1)(b)*</td> <td style="padding-left: 10px;"><i>CRITICAL - Separation-Raw &amp; cooked RTE [Raw chicken stored above cooked Chile Releno's and cooked Flan in the kitchen RIC. Raw uncovered plate of bacon stored above tomato paste and homemade salsa in the RIC (Reach in Cooler). Corrected-moved]</i></td> </tr> </table>	<i>Fail Notes</i>	3-302.11(A)(1)(b)*	<i>CRITICAL - Separation-Raw &amp; cooked RTE [Raw chicken stored above cooked Chile Releno's and cooked Flan in the kitchen RIC. Raw uncovered plate of bacon stored above tomato paste and homemade salsa in the RIC (Reach in Cooler). Corrected-moved]</i>						
<i>Fail Notes</i>	3-302.11(A)(1)(b)*	<i>CRITICAL - Separation-Raw &amp; cooked RTE [Raw chicken stored above cooked Chile Releno's and cooked Flan in the kitchen RIC. Raw uncovered plate of bacon stored above tomato paste and homemade salsa in the RIC (Reach in Cooler). Corrected-moved]</i>							
14. Food-contact surfaces: cleaned and sanitized.	..	..	..	..	..	..			
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>									
15. Proper disposition of returned, previously served, reconditioned and unsafe food.	..	..	..	..	..	..			
Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R			
16. Proper cooking time and temperatures.	..	..	..	..	..	..			
17. Proper reheating procedures for hot holding.	..	..	..	..	..	..			
18. Proper cooling time and temperatures.	..	..	..	..	..	..			
19. Proper hot holding temperatures.	..	..	..	..	..	..			
20. Proper cold holding temperatures.	..	..	..	..	..	..			
21. Proper date marking and disposition.	..	..	..	..	..	..			
22. Time as a public health control: procedures and record.	..	..	..	..	..	..			
Consumer Advisory	Y	N	O	A	C	R			
23. Consumer advisory provided for raw or undercooked foods.	..	..	..	..	..	..			
Highly Susceptible Populations	Y	N	O	A	C	R			
24. Pasteurized foods used; prohibited foods not offered.	..	..	..	..	..	..			
Chemical	Y	N	O	A	C	R			
25. Food additives: approved and properly used.	..	..	..	..	..	..			
26. Toxic substances properly identified, stored and used.	..	þ	..	..	þ	..			
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%; border-right: 1px solid black; padding-right: 5px;"><i>Fail Notes</i></td> <td style="padding-left: 5px;">7-102.11*</td> <td style="padding-left: 10px;"><i>CRITICAL - Common Name, Working Containers [Spray bottle of clear liquid that the dish washer was using to clean the exterior surfaces of the tortilla containers did not have the common name of what the spray bottle contained. Pump sprayer with clear liquid that the manager stated was All Purpose Cleaner in the back store room had no common name of what it was on the sprayer. (Corrected)]</i></td> </tr> </table>	<i>Fail Notes</i>	7-102.11*	<i>CRITICAL - Common Name, Working Containers [Spray bottle of clear liquid that the dish washer was using to clean the exterior surfaces of the tortilla containers did not have the common name of what the spray bottle contained. Pump sprayer with clear liquid that the manager stated was All Purpose Cleaner in the back store room had no common name of what it was on the sprayer. (Corrected)]</i>						
<i>Fail Notes</i>	7-102.11*	<i>CRITICAL - Common Name, Working Containers [Spray bottle of clear liquid that the dish washer was using to clean the exterior surfaces of the tortilla containers did not have the common name of what the spray bottle contained. Pump sprayer with clear liquid that the manager stated was All Purpose Cleaner in the back store room had no common name of what it was on the sprayer. (Corrected)]</i>							
Conformance with Approved Procedures	Y	N	O	A	C	R			

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Conformance with Approved Procedures	Y	N	O	A	C	R
--------------------------------------	---	---	---	---	---	---

27. Compliance with variance, specialized process and HACCP plan.      .. .. . . . . .

GOOD RETAIL PRACTICES
-----------------------

Safe Food and Water	Y	N	O	A	C	R
---------------------	---	---	---	---	---	---

28. Pasteurized eggs used where required.      .. .. . . . . .

29. Water and ice from approved source.      .. .. . . . . .

30. Variance obtained for specialized processing methods.      .. .. . . . . .

Food Temperature Control	Y	N	O	A	C	R
--------------------------	---	---	---	---	---	---

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	Y	N	O	A	C	R
---------------------	---	---	---	---	---	---

35. Food properly labeled; original container.      .. .. . . . . .

Prevention of Food Contamination	Y	N	O	A	C	R
----------------------------------	---	---	---	---	---	---

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	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    p

<i>Fail Notes</i>	4-101.11* <b>CRITICAL - Utensils/food-contact surfaces of safe materials</b> [A non food grade sterlite plastic container had four fried ice cream balls in direct contact with the this container in the back storage room RIF (Reach in Freezer) Corrected]
-------------------	--

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.      ..    p    ..    ..    ..    ..

<i>Fail Notes</i>	4-601.11(C) <b>Nonfood contact surfaces of equipment clean</b> [Outside and exterior lids of the tortilla chip, rice, black beans, and pinto beans had visible food debris splatters on them. ]
-------------------	---

Physical Facilities	Y	N	O	A	C	R
---------------------	---	---	---	---	---	---

48. Hot and cold water available; adequate pressure.      .. .. . . . . .

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities	Y	N	O	A	C	R
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.	..	p	..	..	..	..
<i>Fail Notes</i>   6-501.12(A) <i>Physical facilities clean</i> <i>[Floor next to the water heater has food debris buildup.]</i>						
54. Adequate ventilation and lighting; designated areas used.	..	..	..	..	..	..

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

**EDUCATIONAL MATERIALS**

The following educational materials were provided ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

Sanitizer in the ware washing machine dip well was 200ppm chlorine.

