

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Preventing Contamination by Hands		Y	N	O	A	C	R
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|--|--|---|----|----|----|----|----|
| 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
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| 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
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| 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
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| 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
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| 23. Consumer advisory provided for raw or undercooked foods. | | .. | .. | .. | p | .. | .. |
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Highly Susceptible Populations		Y	N	O	A	C	R
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| 24. Pasteurized foods used; prohibited foods not offered. | | .. | .. | .. | p | .. | .. |
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Chemical		Y	N	O	A	C	R
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| 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
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| 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
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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 | .. | .. |

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	Y	N	O	A	C	R
Food Temperature Control						
31. Proper cooling methods used; adequate equipment for temperature control.	p
32. Plant food properly cooked for hot holding.	p
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>						
33. Approved thawing methods used.	p
<i>This item has Notes. See Footnote 5 at end of questionnaire.</i>						
34. Thermometers provided and accurate.	p
Food Identification						
35. Food properly labeled; original container.	p
Prevention of Food Contamination						
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)(3) <i>Food stored 6" above floor [Boxes of food were stored directly on the floor of the WIF (Walk in Freezer).]</i>						
38. Personal cleanliness.	p
39. Wiping cloths: properly used and stored.	p
40. Washing fruits and vegetables.	p
Proper Use of Utensils						
41. In-use utensils: properly stored.	p
42. Utensils, equipment and linens: properly stored, dried and handled.	p
<i>Fail Notes</i> 4-904.11(A) <i>Food-/lip-contact surfaces of utensils/single-service articles protected from contamination [An employee's purse was sitting on a food prep counter next to a box of gloves. (Corrected)]</i>						
43. Single-use and single-service articles: properly used.	p
44. Gloves used properly.	p
Utensils, Equipment and Vending						
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Critical items	..	p	p	..
<i>Fail Notes</i> 4-202.11(A)(2)* <i>CRITICAL - Food-contact surface cleanability-free of imperfections [Two rubber spatulas hanging on the storage rack above the three compartment sink have tears and loose hanging fragments on the blades. (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
<i>Fail Notes</i> 4-601.11(C) <i>Nonfood contact surfaces of equipment clean [Perimeter of the dump disposal sink faucet has buildup of what looks like mold and debris.]</i>						
Physical Facilities						
	Y	N	O	A	C	R

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Physical Facilities		Y	N	O	A	C	R
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
52. Garbage and refuse properly disposed; facilities maintained.		p
53. Physical facilities installed, maintained and clean.		..	p
<i>Fail Notes</i>	<p>6-501.114(B) <i>Premises free of unnecessary litter</i> <i>[Some paper debris buildup between the soda fountain machine and the wall in the drive up window area.]</i></p> <p>6-501.12(A) <i>Physical facilities clean</i> <i>[Floors under the back storage area have a buildup of debris on them under the storage rack.]</i></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 ..

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Footnote 1

Notes:

This facility gets its foods from Roma.

Footnote 2

Notes:

Steam Table: scrambled eggs 148F, refried beans 158F, rice 150F, taco meat 152F, sausage crumbles 158F

Footnote 3

Notes:

WIC (Walk in Cooler): salsa 41F, cheese 42F, taco meat thawing 33F, guacamole 40F, milk 40F

Footnote 4

Notes:

Rice 169F

Chicken cooking on the stove top was just dropped in to cook.

Footnote 5

Notes:

Taco meat was thawing in the WIC (Walk in Cooler)

Footnote 6

Notes:

This facility uses a pest control service on a monthly basis. (American Pest Control Service)